

Technical Data Sheet

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Supersedes: 08/28/2019

Contact Information:

Created By: Technical Services

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General Product Information:

Product Name: Classic Cheesecake 9 14PS 4PK

Part Code Number: 101172 UPC: 785397000245 GTIN: 10785397000457

Item Description: Creamy California Cheesecake with a graham cracker crust.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 52 oz

Unit/ Case: 4 Portion/ Unit: 14 Portion/ Case: 56

Unit Dimensions: 9.75 x 9.375 x 3.125 in Unit Cube: 0.17 cu. ft.

Dimensions: 19.75 x 9.5 x 6.25 in Case Cube: 0.68 cu. ft.

Packaging Materials Used: Collar, Shrink Film, 3x6 Label and/or Inkjet & Corrugated Carton.

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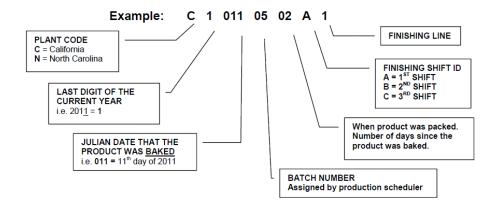


Pallet Configuration: 10Tl x 12Hl= 120 cases per pallet

Date Code Information:

LOT CODE INTERPRETATION

The Cheesecake Factory Bakery uses an 11-digit code dating system that pertains to the date of manufacturing. The lot numbers are inkjet or embossed on the die cuts. Below is the lot number interpretation:



Technical Product Information:

1. Manufacturing Method: See Process Flow Chart

2. Nutrition Facts:

NI4141	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*		
Nutrition	Total Fat 21g	27%	Total Carbohydrate 33g	12%		
Facts	Saturated Fat 13g	65%	Dietary Fiber 1g	4%		
	Trans Fat 0.5g Total Sugars 24g					
14 servings per container	Cholesterol 100mg	33%	Includes 23g Added Su	ıgars 46%		
Serving size 1 Slice (105g)	Sodium 270mg	12%	Protein 5g			
Calories 210	Vitamin D 0mcg 0% • Calcium 64mg 4% • Iron 0mg 0% Potassium 107mg 2%					
per serving 340	*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.					
	Calories per gram:	Fat 9 • Carbohyo	drate 4 • Protein 4			

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3. Ingredient listing as stated on the product label.

INGREDIENTS: Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers [Carob Bean, Xanthan, Guar Gums]), Sugar, Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Whole Eggs, Vanilla Graham Crumb (Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Salt, Honey, Sodium Bicarbonate, Natural Butter Vanilla Flavor), Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), Wheat Flour, Malted Barley Flour, Rice Starch, Natural Vanilla Flavor, Cinnamon.

CONTAINS: Egg, Milk, Soy, and Wheat Allergens.

ALLERGY WARNING: THIS PRODUCT IS PROCESSED IN A PLANT THAT MANUFACTURES PRODUCTS WITH PEANUTS AND TREE NUTS.

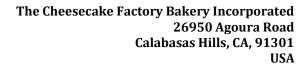
4. Percentage Ingredient Breakdown:

Ingredient	Compound	Process Method	%	Country of Origin	Functionality	E-Code & Function
Cream Cheese	1)Milk & Cream Cheese 2)Cheese Culture	Pasteurized	30-40%	USA	Primary Ingredient	E412-Guar Gum (stabilizer) E410-Locust Gum (stabilizer) E415-Xanthan Gum(stabilizer) Culture: Lactococcus Lactis subsp. Lactis, Lactococcus Lactis subsp. Cremoris
Sugar			10-20%	USA*	Primary Ingredient	
Sour cream	1)Grade A Cultured Milk 2)Cream 3)Nonfat Milk	Pasteurized	10-20%	USA	Primary Ingredient	Enzyme = Chymosin type B, Protease
Whole Eggs		Pasteurized	10-20%	USA	Primary Ingredient	
Vanilla Graham Crumb	Palm Oil	Refined, bleached, deodorized	5-10%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)



Margarine	Palm Oil	All Natural (Refined, bleached, deodorized)	1-5%	Malaysia	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E160a- Beta Carotene (Color; 35ppm) Vitamin A = < 8000µg/kg E471- Monoglycerides (Emulsifier) E330-Citric Acid (Acid Regulator)
Flour			<1%	USA	Primary Ingredient	
Rice Starch			<1%	Argentina, Egypt, Guyana, Vietnam, Cambodia , Brazil, India, France, Italy, Spain, Laos, Pakistan, Thailand, Paraguay, Uruguay, Myanmar, Turkey, Greece, Portugal	Primary Ingredient	
Vanilla extract			<1%	USA	Flavoring	
Cinnamon			<1%	Indonesia	Flavoring	

^{*}Argentina, Australia, Barbados, Belize, Bolivia, Brazil Colombia, Congo, Costa Rica, Cote D'Ivoire, Dominican Republic, Ecuador, El Salvador, Fiji, Gabon, Guatemala, Guyana, Haiti, Honduras, India, Jamaica, Madagascar, Malawi, Mauritius, Mexico, Mozambique, Nicaragua, Panama, Papua New Guinea, Paraguay, Peru, Philippines, South Africa, St. Kitts & Nevis, Swaziland, Taiwan, Thailand, Trinidad - Tobago, Uruguay, and Zimbabwe





5. Frozen Shelf Life: (0-5°) 11 months.

6. Refrigerated Shelf Life: (36-41°F) 5 days.

7. Storage Conditions: (0°F) Keep Frozen.

8. Microbiological Specifications

Coliform	<100 cfu/g		
Aerobic Plate Count	<100,000 cfu/g		

Approval Signature: Date: 02/19/2020

Monica Alfaro Technical Services Specialist