

Technical Data Sheet

Date Prepared: 12/24/2019

Supersedes: 08/23/2018

Contact Information:

Created By: Technical Services

Phone Number: 818-871-3000

BakeryTechnicalServices@thecheesecakefactory.com



General Product Information:

Product Name: White Chocolate Raspberry Cheesecake 9 14PS 4PK

Part Code Number: 101168

UPC: 785397000207

GTIN: 10785397000365

Item Description: Sweet cream cheesecake swirled with raspberry and chunks of white chocolate baked on a chocolate crumb, topped with white chocolate shavings.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 52 oz

Unit Dimensions: 9.75 x 9.375 x 3.125 in

Unit Cube: 0.17 cu. ft.

Case Dimensions: 20 x 9.8125 x 6.25 in

Case Cube: 0.74 cu. ft.

Packaging Materials Used: Collar, Shrink Film, 3 x 6 Label and/ or Inkjet & Corrugated Carton.

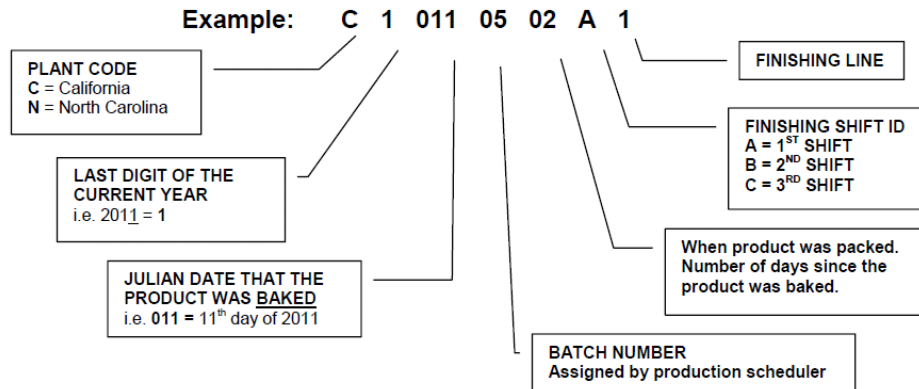


Pallet Configuration: 10 (TI) X 12 (HI) = 120 cases per pallet

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:

<p>Nutrition Facts</p> <p>14 servings per container</p> <p>Serving size 1 Slice (105g)</p> <p>Calories per serving 380</p>	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 24g	31%	Total Carbohydrate 35g	13%
	Saturated Fat 15g	75%	Dietary Fiber 1g	4%
	Trans Fat 0.5g		Total Sugars 28g	
	Cholesterol 100mg	33%	Includes 27g Added Sugars	54%
	Sodium 240mg	10%	Protein 5g	
	Vitamin D 0mcg 0% • Calcium 63mg 4% • Iron 1mg 6%			
	Potassium 121mg 2%			
	*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 • Carbohydrate 4 • Protein 4			



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, Cookie Crumb with Chocolate (Wheat Flour, Cane Sugar, Palm Oil, Cocoa [Processed with Alkali], Caramel Color, Sodium Bicarbonate, Whey [Milk], Salt), Whole Eggs, Cream (40% Milkfat Heavy Cream. Contains 0.5% of the following: Carrageenan, Mono and Diglycerides, Polysorbate 80), White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Nonfat Dry Milk, Milkfat, Soy Lecithin [Emulsifier], Natural Vanilla Extract), Raspberry Puree (Sugar, Red Raspberry Puree, Glucose Syrup, Water, Raspberry Puree Concentrate, Coloring Food [Concentrates of Carrot & Black Currant], Pectin [Gelling Agent], Citric Acid [Acidifier], Potassium Sorbate [Preservative], Carmine [Color], Natural Flavor), Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), White Pastel Coating (Sugar, Palm Kernel Oil and Palm Oils, Whey, Nonfat Milk, Titanium Dioxide Color, Sunflower Lecithin, Natural Flavor, and Vanilla), White Coating (Sugar, Fractionated Palm Kernel Oil, Whey Powder, Nonfat Milk Powder, Soy Lecithin [Emulsifier], Titanium Dioxide [Artificial Color], and Natural Flavors), Artificial Vanilla Flavor.

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:

Ingredients	Compound	Process Method	%	Country of Origin	Functionality	E-Code & Function
Cream Cheese	1)Milk & Cream 2)Cheese Cultures	Pasteurized	30-40%	USA	Primary Ingredient	E412-Guar Gum (Stabilizer) E410-Locust Gum (Stabilizer) E415-Xanthan Gum (Stabilizer)
Sugar			10-20%	USA*	Primary Ingredient	
Cookie Crumb with Chocolate	Whey	Pasteurized	10-20%	USA	Primary Ingredient	E150c- Caramel Color E500ii-Sodium Bicarbonate (Raising Agent)
Whole Eggs		Pasteurized	8 - 14%	USA	Primary Ingredient	



Cream	Heavy Cream	Pasteurized	10-20%	USA	Primary Ingredient	E407-Carrageenan (Stabilizer) E471-Mono & Diglycerides (Emulsifier) E433-Polysorbate 80 (Emulsifier)
White Chocolate			1-5%	USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)
Raspberry Puree			1-5%	Switzerland	Primary Ingredient	E440i- Pectin (Emulsifier) E330- Citric Acid (Acid Regulator) E202- Potassium Sorbate (Preservative) E120- Carmine (Color)
Margarine			1-5%	Malaysia	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471- Monoglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E160a- Beta Carotene (Color)
White Pastel Coating	1)Whey 2)Nonfat Milk	Pasteurized	1-5%	USA	Primary Ingredient	E171- Titanium Dioxide (Color) E322- Soy Lecithin (Emulsifier)
White Coating	1)Whole Milk Powder 2)Milk	Pasteurized	1-5%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier) E492- Sorbitan Tristearate (Emulsifier)
Artificial Vanilla Flavor			<1%	Canada	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°F) 11 months
- 6. Refrigerated Shelf Life: (36-41°F) 5 days
- 7. Storage Conditions: (0°F) Keep Frozen
- 8. Microbiological Specifications

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

Approval Signature:

Date: 12/24/2019

Monica Alfaro
Technical Services Specialist