The Cheesecake Factory Bakery Incorporated
26950 Agoura Road
Calabasas Hills, CA, 91301
USA

Technical Data Sheet

Date Prepared**:** 10/10/2019

Supersedes: 05/08/2019

Contact Information:

Created By: Technical Services

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BakeryTechnicalServices@thecheesecakefactory.com

General Product Information:

Product Name: VANILLA BEAN MEDIUM CUPCAKE 4 8PK

Part Code Number: 100503 UPC: 785397005035 GTIN: 10785397005032

Item Description: Vanilla cupcake topped with Tahitian vanilla bean icing and white chocolate chips.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 2.83 OZ.

Clamshells/Case: 8 Portion/clamshell: 4 Portion/case: 32

Unit Dimensions: 7 x 6.4 x 3.25 in Unit Cube: 0.08 cu.ft.

Case Dimensions: 13.625 x 13.625 x 6.75 Case Cube: 0.72 cu.ft. Case Gross Weight: 7.3 lbs

Packaging Materials Used: Collar, 4 x 3 Label, 3 x 6 Label, Shrink Film, & Corrugated carton.

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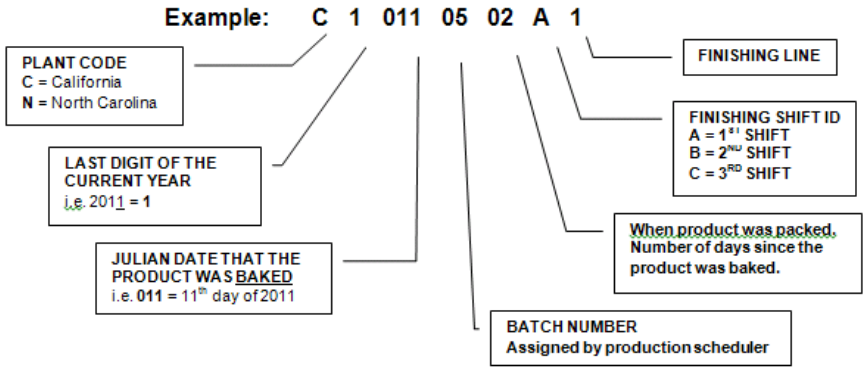
Packaging configuration: 9 TI X 11 HI = 99 cases per pallet

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: Per 1 Cupcake

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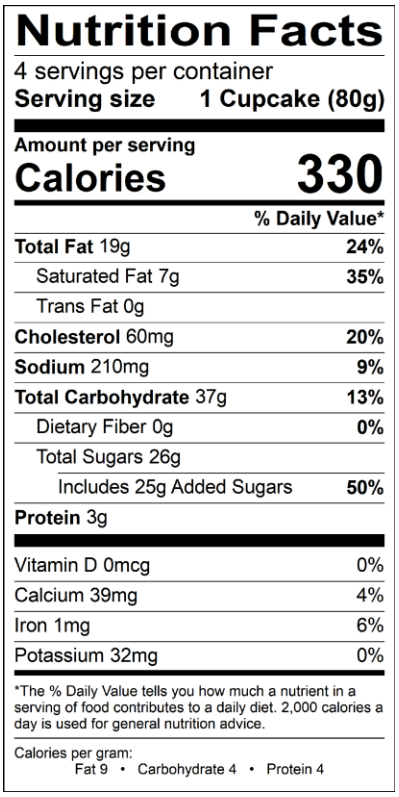

Nutrition Facts

4 servings per container

Serving size **1 Cupcake (80g)**

Amount per serving

Calories **330**

	% Daily Value*
Total Fat 19g	**24%**
Saturated Fat 7g	**35%**
Trans Fat 0g	
Cholesterol 60mg	**20%**
Sodium 210mg	**9%**
Total Carbohydrate 37g	**13%**
Dietary Fiber 0g	**0%**
Total Sugars 26g	
Includes 25g Added Sugars	**50%**
Protein 3g	
Vitamin D 0mcg	0%
Calcium 39mg	4%
Iron 1mg	6%
Potassium 32mg	0%

*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: Powdered Sugar, Sugar, Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers [Carob Bean, Xanthan, Guar Gums]), Whole Eggs, Corn Oil, Enriched Flour Bleached (Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Butter, Soybean Oil, White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Nonfat Dry Milk, Milkfat, Soy Lecithin [As Emulsifier], Natural Vanilla Extract]). Contains 2% or less of the following: Invert Sugar, Soy Flour, Corn Starch, Vital Wheat Gluten, Baking Soda, Salt, Natural and Artificial Flavors, Vanilla Beans.

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

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

4. Percentage Ingredient Breakdown:

Ingredient Breakdown	Compound	Process Method	Percentage	Country of Origin	Functionality	E# AND FUNCTION
Crème Cake Base			30-40%	USA	Primary Ingredient	E1442-Modified Corn Starch (Thickener) E477-Propylene Glycol Monoesters of Fatty Acids (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E500ii-Baking Soda Raising Agent) E541- Sodium Aluminum Phosphate (Emulsifier) E481- Sodium Stearoyl Lactylate (Emulsifier) E412- Guar Gum (Stabilizer) E415- Xanthan Gum (Stabilizer)
Powdered Sugar			10-20%	USA*	Primary Ingredient	
Cream Cheese	1)Milk and Cream 2)Cheese Culture	Pasteurized	10-20%	USA	Primary Ingredient	E412-Guar Gum (Stabilizer) E410-Locust Gum (Stabilizer) E415-Xanthan Gum (Stabilizer)
Whole Eggs		Pasteurized	10-20%	USA	Primary Ingredient	
Corn Oil			5-10%	USA	Primary Ingredient	
Butter	Cream	Pasteurized	5-10%	USA	Primary Ingredient	E270- Lactic Acid (Acid Regulator)
Water			5-10%	USA	Primary Ingredient	
White Chocolate	1)Whole Milk Powder	Pasteurized	1-5%		Primary Ingredient	E322-Soy Lecithin (Emulsifier)

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	2)Nonfat Dry Milk					
Invert Sugar			<1%	USA	Primary Ingredient	E507- Hydrochloric Acid (Acid Regulator) E524- Sodium Hydroxide (Acid Regulator)
Gums			<1%	USA	Stabilizers	E414- Gum Acacia (Emulsifier) E415- Xanthan Gum (Stabilizer) E423- Modified Gum Acacia (Emulsifier)
Cornstarch			<1%	USA	Thickener	E1422- Modified Cornstarch (Thickener)
Vanilla Extract			<1%	USA	Flavoring	
Baking Soda			<1%	USA	Raising Agent	E500ii-Sodium Bicarbonate (Raising Agent)
Natural Vanilla Flavor			<1%	USA	Flavoring	E1520-Propylene Glycol (Humectant)
Vanilla Bean			<1%	USA	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) 9 months

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

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

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8. Microbiological Specifications

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

Approval Signature: Date: 10/10/2019

Monica Alfaro
Technical Services Specialist

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