



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

## Technical Data Sheet

Date Prepared: 09/30/2024

Supersedes: 09/20/2024

### Contact Information:

Created By: Technical Services

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### General Product Information:

Product Name: Grand Cheesecake Selection

Part Code Number: 101020

UPC: 785397008463

GTIN: 10785397010203

Item Description: A Combination of White Chocolate Raspberry Truffle® Cheesecake, Chocolate Mousse Cheesecake, Snickers® Bar Chunks and Cheesecake, and Strawberry Topped Cheesecake

Function of the Product: Dessert

### Product Packaging Information:

Net weight of the finished product: 35 oz.

Product Size: 7"

Unit/ Case: 6

Portion/ Unit: 8

Portion/ Case: 48

Unit Dimensions: 7.38 x 7.38 x 3.5 in

Unit Cube: 0.11 cu.ft.

Case Dimensions: 15.5 x 7.63 x 9.63 in

Case Cube: 0.66 cu.ft.

Case Gross Wt: 15.36 lbs

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

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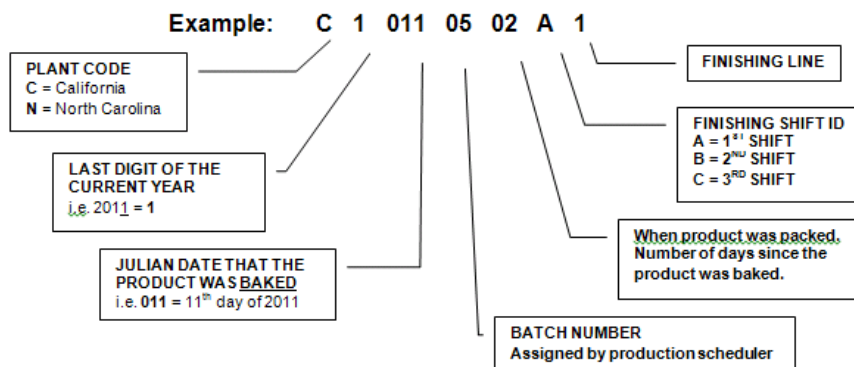


Pallet Configuration: 15 (TI) x 8 (HI) = 120 cases per pallet

**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:

<b>Nutrition Facts</b>	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	8 servings per container	<b>Total Fat</b> 30g	<b>38%</b>	<b>Total Carbohydrate</b> 41g
<b>Serving size</b> Per 1 Slice (124g)	Saturated Fat 17g	<b>85%</b>	Dietary Fiber 1g	<b>4%</b>
<b>Calories</b> per serving	Trans Fat 1g		<b>Total Sugars</b> 31g	
	<b>440</b>	<b>Cholesterol</b> 115mg	<b>38%</b>	Includes 28g Added Sugars
	<b>Sodium</b> 270mg	<b>12%</b>	<b>Protein</b> 6g	
	Vitamin D 0mcg 0% • Calcium 82mg 6% • Iron 2mg 10% • Potassium 159mg 4%			
	*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			



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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]), Cream (40% Milkfat Heavy Cream. Contains 0.5% of the following: Carrageenan, Mono and Diglycerides, Polysorbate 80), Sugar, Cookie Crumb with Chocolate (Wheat Flour, Cane Sugar, Palm Oil, Cocoa [Processed with Alkali], Caramel Color, Sodium Bicarbonate, Whey [Milk], Salt), Whole Eggs, Snickers Bits (Milk Chocolate [Sugar, Cocoa Butter, Chocolate, Skim Milk, Lactose, Milkfat, Soy Lecithin, Artificial Flavor], Peanuts, Corn Syrup, Sugar, Palm Oil, Skim Milk, Lactose, Salt, Egg Whites, Artificial Flavor), Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), Strawberry Filling (Strawberries, Sugar, Water, Modified Corn Starch, Contains 2% or Less of the Following: Natural Flavor, Citric Acid, Potassium Sorbate & Sodium Benzoate [Preservatives], Salt, Agar, FD&C Red 40), Semi-Sweet Chocolate (Sugar, Unsweetened Chocolate, Cocoa Butter, Soy Lecithin [As Emulsifier], Vanillin [Artificial Flavor]), Powdered Sugar, Graham Crumb (Wheat Flour, Whole Wheat Flour, Cane Sugar, Palm Oil, Honey, Sodium Bicarbonate, Salt), Vanilla Crumb (Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Salt, Sodium Bicarbonate, Natural Butter Vanilla Flavor), 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), White Chocolate (Sugar, Cocoa Butter, Whole Milk Powder, Nonfat Dry Milk, Milkfat, Soy Lecithin [Emulsifier], Natural Vanilla Extract), White Confectionery Chunks (Sugar, Palm Kernel Oil, Nonfat Dry Milk, Whole Milk Powder, Soy Lecithin [Emulsifier], Salt), Unsweetened Chocolate, Salty Dulce De Leche Spread (Corn Syrup, Sweetened Condensed Milk [Milk, Sugar], Palm Oil, Heavy Cream, Glycerin, Water, Salt, Natural and Artificial Flavors, Pectin, Soy Lecithin [Emulsifier], Carrageenan, Disodium Phosphate), Egg Whites, Egg Yolks, Semi-Sweet Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Butter Oil [Milk], Soy Lecithin [Emulsifier], Vanillin, Natural Vanilla), Butter (Cream), White Chocolate Shavings (Sugar, Cocoa Butter, Whole Milk Powder, Lactose [Milk], Soy Lecithin [Emulsifier], Natural Vanilla), Milk Chocolate (Sugar, Whole Milk Powder, Cocoa Butter, Belgian Unsweetened Chocolate, Soy Lecithin [Emulsifier], Natural Vanilla Extract), Artificial Vanilla Flavor, Light Corn Syrup (Corn Syrup, Salt, Vanilla Extract), Cinnamon, Salt, Cream of Tartar, Sunflower Lecithin.

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

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



4. Percentage Ingredient Breakdown:

Ingredient Breakdown	Compound	Process Method	%	Country of Origin	Functionality	E Code/ Function
Cream Cheese	1) Milk & Cream 2) Cheese Culture	Pasteurized	20-30%	USA	Primary Ingredient	E412-Guar Gum (stabilizer) E410-Locust Gum (Stabilizer) E415-Xanthan Gum(stabilizer)
Cream	Heavy Cream	Pasteurized	10-20%	USA	Primary Ingredient	E407-Carrageenan (stabilizer) E471-Mono & Glycerides (Emulsifier) E433-Polysorbate 80 (Emulsifier)
Sugar			10-20%	USA*	Primary Ingredient	
Chocolate Crumb			5-10%	USA	Primary Ingredient	E150c- Caramel Color (Color) E500ii- Sodium Bicarbonate (Raising Agent)
Whole Eggs			5-10%	USA	Primary Ingredient	
Snickers Bits			1-5%	USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)
Sour Cream	1) Cultured Milk 2) Cream 3) Nonfat Milk	Pasteurized	1-5%	USA	Primary Ingredient	
Margarine	Palm Oil		1-5%	MALAYSIA / INDONESIA	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E160a- Beta Carotene (Color)
Strawberry Filling			1-5%	USA	Primary Ingredient	E1442- Modified Corn Starch (Thickener) E330- Citric Acid (Acid Regulator) E202- Potassium Sorbate (Preservative) E211- Sodium Benzoate (Preservative) E406- Agar (Stabilizer) E129- FD&C Red 40 (Color)
Semi-Sweet Chocolate			1-5%	CANADA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
Powdered Sugar			1-5%	USA	Primary Ingredient	
Graham Crumb			1-5%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Vanilla Crumb			1-5%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Raspberry Puree			<1%	SWITZERLAND	Primary Ingredient	E440i- Pectin (Emulsifier) E330- Citric Acid (Acid Regulator) E202- Potassium Sorbate (Preservative) E120- Carmine (Natural Color)
White Chocolate	1) Whole Milk Powder 2) Nonfat Dry Milk 3) Milkfat	1) Heat treated/spray dried Pasteurized	<1%	USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)



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White Confectionery Chunks	1) Palm Kernel Oil 2) Nonfat Dry Milk 3) Whole Milk Powder	Pasteurized	<1%	USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)
Unsweetened Chocolate			<1%	CANADA	Primary Ingredient	
Salty Dulce De Leche Spread	1) Sweetened Condensed Milk 2) Heavy Cream	Pasteurized	<1%	USA	Primary Ingredient	E422-Glycerin (Emulsifier) E440i-Pectin (Emulsifier) E322-Soy Lecithin (Emulsifier) E407-Carageenan (Thickener) E339ii-Disodium Phosphate (Antioxidant)
Egg Whites		Pasteurized	<1%	USA	Primary Ingredient	E412- Guar Gum (Stabilizer) E1505- Triethyl Citrate (Stabilizer)
Egg Yolks		Pasteurized	<1%	USA	Primary Ingredient	
Semi-Sweet Chocolate			<1%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
Butter			<1%	USA	Primary Ingredient	E270- Lactic Acid (Acid Regulator)
White Chocolate Shavings	1) Whole Milk Powder 2) Lactose (Milk)	Pasteurized	<1%	USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)
Milk Chocolate			<1%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
Artificial Vanilla Flavor			<1%	CANADA	Flavoring	
Light Corn Syrup			<1%	USA	Primary Ingredient	
Cinnamon			<1%	INDONESIA	Flavoring	
Salt			<1%	USA	Flavoring	
Cream of Tartar			<1%	USA	Emulsifier	E336- Monopotassium Tartrate (Emulsifier)
Sunflower Lecithin			<1%	NETHERLANDS	Emulsifier	E322 (Emulsifier)

\*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

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- 5. Frozen Shelf Life: (0-5°F) 9 months. Product must always be covered.
- 6. Refrigerated Shelf Life: (36-41°F) 7 days. Product must always be covered.
- 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: 09/30/2024

Monica Calderon  
Technical Services Specialist



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Revisions:

12/17/2020 - updated case cube

08/09/2022 - updated refrigerated shelf life to 7 days (from 5 days)

09/01/2022 - reflect ingredient spec update (new white chocolate spec) and addition of sunflower lecithin on ganache recipe

09/20/2024- corrected gross weight and unit dimensions

09/30/2024- unrounded case gross weight