

## Technical Data Sheet

Date Prepared: 06/20/2024

Supersedes: 09/25/2023

### Contact Information:

Created By: Technical Services

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### General Product Information:

Product Name: Oreo® Cookies & Cream Cheesecake

Part Code Number: 101054

UPC: 785397004496

GTIN: 10785397010647

Item Description: Oreo® cookies baked in our creamy cheesecake, layered with Oreo® cookie mousse. Finished with a drizzle of chocolate ganache and milk chocolate rosettes

Function of the Product: Dessert

### Product Packaging Information:

Net weight of the finished product: 76 oz

Product Size: 10"

Unit/ Case: 2

Portion/ Unit: 14

Portion/ Case: 28

Unit Dimensions: 10.875 x 10.875 x 4.25 in

Unit Cube: 0.29 cu. ft.

Case Dimensions: 22 x 11.3 x 5.2 in

Case Cube: 0.75 cu. ft.

Case Gross Weight: 12 lbs.

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

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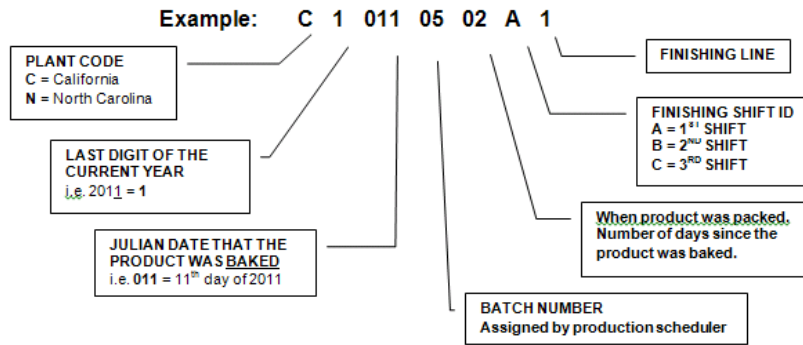


Pallet Configuration: 6 (TI) x 14 (HI) =84 cases per pallet

**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*
	<b>Total Fat</b> 37g		<b>47%</b>	<b>Total Carbohydrate</b> 59g
Saturated Fat 21g		<b>105%</b>	Dietary Fiber 2g	<b>7%</b>
Trans Fat 1g			Total Sugars 42g	
<b>Cholesterol</b> 125mg		<b>42%</b>	Includes 39g Added Sugars	<b>78%</b>
<b>Sodium</b> 360mg		<b>16%</b>	<b>Protein</b> 7g	
Vitamin D 0mcg 0% • Calcium 94mg 8% • Iron 3mg 15% • Potassium 197mg 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				



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), Cookie Crumb with Chocolate (Wheat Flour, Cane Sugar, Palm Oil, Cocoa [Processed with Alkali], Caramel Color, Sodium Bicarbonate, Whey [Milk], Salt), Oreo Cookies (Unbleached Enriched Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid], Sugar, Palm Oil, Canola Oil, Cocoa [Processed with Alkali], Invert Sugar, Leavening [Baking Soda, Calcium Phosphate], Soy Lecithin, Salt, Chocolate, Natural Flavor), Sugar, Powdered Sugar, Whole Eggs, Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), Butter (Cream), Oreo Cookie Crumbs (Unbleached Enriched Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate {Vitamin B1}, Riboflavin {Vitamin B2}, Folic Acid], Sugar, Palm Oil, Canola Oil, Cocoa [Processed with Alkali], Invert Sugar, Leavening [Baking Soda, Calcium Phosphate], Soy Lecithin, Salt, Chocolate, Natural Flavor), Hershey's Unsweetened Natural Cocoa, Water, Milk Chocolate (Sugar, Chocolate, Nonfat Milk, Cocoa Butter, Milk Fat, Soy Lecithin, Natural Flavor), Egg Whites, Natural Vanilla Flavor, Semi-Sweet Chocolate (Sugar, Unsweetened Chocolate, Cocoa Butter, Soy Lecithin [Emulsifier], Natural Vanilla Extract), Invert Sugar, Sunflower Lecithin, Modified Food Starch, Corn Oil, Stabilizers (Xanthan Gum, Locust Bean Gum, Guar Gum), Artificial Vanilla Flavor, Salt.

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 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	E415-Xanthan Gum (Stabilizer) E410-Locust Gum (Stabilizer) E412-Guar Gum (Stabilizer)
Cream	Heavy Cream	Pasteurized	10-20%	USA	Primary Ingredient	E407-Carrageenan (Stabilizer) E471-Mono & Glycerides (Emulsifier) E433-Polysorbate 80 (Emulsifier)
Cookie Crumb with Chocolate	1) Palm oil 2) Whey	2) Pasteurized	10-20%	USA	Primary Ingredient	E150c-Caramel Color (Color) E500ii-Sodium Bicarbonate (Raising Agent)

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 26950 Agoura Road  
 Calabasas Hills, CA, 91301  
 USA

Oreo Cookies	Palm Oil and/or Canola Oil		10-20%	USA	Primary Ingredient	E500ii- Baking Soda (Leavening Agent) E341- Calcium Phosphate (Leavening Agent) E322- Soy Lecithin (Emulsifier)
Sugar			10-20%	USA*	Primary Ingredient	
Powdered Sugar			5-10%	USA*	Primary Ingredient	
Whole Eggs		Pasteurized	5-10%	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)
Butter	Cream	Pasteurized	1-5%	USA	Primary Ingredient	E270- Lactic Acid (Acidity Regulator)
Oreo Cookies Med Crunch	Palm Oil and/or Canola Oil			USA	Primary Ingredient	E500ii- Baking Soda (Leavening Agent) E341- Calcium Phosphate (Leavening Agent) E322- Soy Lecithin (Emulsifier)
Unsweetened Cocoa			1-5%	USA	Primary Ingredient	
Water			<1%	USA	Primary Ingredient	
Milk Chocolate	1) Nonfat Milk 2) Milkfat	Pasteurized	<1%	USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)
Egg White		Aseptically Pasteurized	<1%	USA	Primary Ingredient	
Natural Vanilla Flavor			<1%	USA	Flavoring	E1520- Propylene Glycol (Humectant)
Semi-Sweet Chocolate Chips			<1%	CANADA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
Invert Sugar			<1%	USA*	Primary Ingredient	
Sunflower Lecithin			<1%	NETHERLANDS	Emulsifier	E322 (Emulsifier)
Modified Food Starch			<1%	USA	Thickener	E1422-Modified Food Starch (Thickener)
Corn Oil			<1%	USA	Primary Ingredient	
Stabilizers			<1%	USA	Stabilizer	E415-Xanthan Gum (Stabilizer) E410-Locust Gum (Emulsifier) E412-Guar Gum (Stabilizer)
Artificial Vanilla Flavor			<1%	CANADA	Flavoring	

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Salt			<1%	USA	Flavoring	
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\*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. 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. Defrosting/Handling:

- 8.1. While frozen use a serrated knife to cut through the parchment paper. This keeps the parchment paper on both sides of each slice.
- 8.2. Place each slice to be thawed on a display plate, date and place under refrigeration to thaw.
- 8.3. Place the protective collar back around the remaining cake in the box, wrap it with plastic wrap, and place back into the freezer.

9. Merchandising/Serving:

*Pastry Case:*

- a. Completely remove the parchment paper from the front of the slice facing the customer.
- b. Keep all other parchment on the slices.

*Serving (Dining-In):*

- a. Place cheesecake slices on an 8" dessert plate.
- b. Delicately remove parchment paper.
- c. Add dollop of whipped cream next to the cheesecake slices.
- d. Place plate on tray with tray liner, fork, and dinner napkin.

*Serving (Take-out):*

- a. Delicately remove parchment paper.
- b. Place slice in clam shell.
- c. Place clam shell in bag with plastic fork and dinner napkins.

10. Microbiological Specifications:



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

Approval Signature:

Date: 06/20/2024

Cecille Marin  
Technical Services Manager

Revision:

- 09/11/2020 - updated ingredients spec for cookie crumb with chocolate
- 01/13/2022 - updated mousse recipe to remove white chocolate; revised label weight; updated nutrition and ingredients list
- 04/14/2022 - updated gross weight
- 09/25/2023 - added sunflower lecithin for product improvement
- 06/20/2024 - removed additives from Egg Whites after converting to Cage-Free spec