

Technical Data Sheet

Date Prepared: 07/20/2022

Supersedes: 05/04/2022

Contact Information:

Created By: Technical Services

Phone Number: 818-871-3000

BakeryTechnicalServices@thecheesecakefactory.com



General Product Information:

Product Name: 10" White Chocolate Raspberry 14PS 2PK

Part Code Number: 101154

UPC: 785397000085

GTIN: 10785397000204

Item Description: Sweet cream cheesecake swirled with raspberry and chunks of white chocolate baked on a chocolate crumb and finished with whipped cream,

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 80 OZ.

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: 12.3 lbs

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

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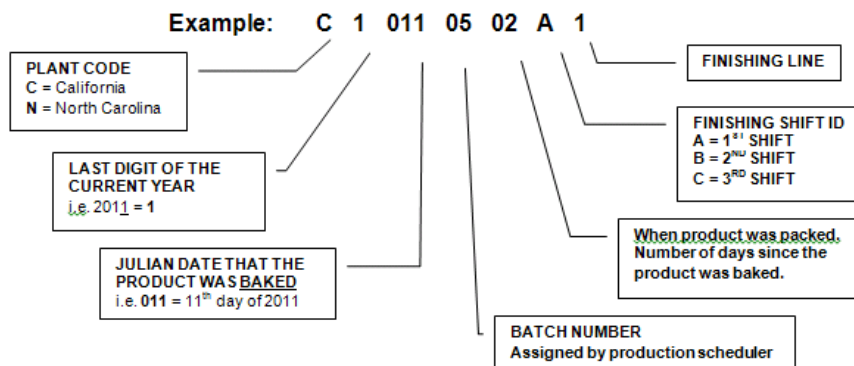


Packaging configuration: 6 TI x 14 HI = 84 cases per pallet

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:

Per serving:

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	14 servings per container	Total Fat 41g	53%	Total Carbohydrate 51g
Serving size	Saturated Fat 25g	125%	Dietary Fiber 1g	4%
1 Slice (162g)	Trans Fat 1g		Total Sugars 41g	
Calories per serving	Cholesterol 165mg	55%	Includes 37g Added Sugars	74%
	Sodium 310mg	13%	Protein 7g	
590	Vitamin D 0mcg 0% • Calcium 113mg 8% • Iron 2mg 10% • Potassium 180mg 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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Per 100g:

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
		Serving size	(100g)	Total Fat 25g	32%
Calories per serving	370	Saturated Fat 15g	75%	Dietary Fiber 1g	4%
		Trans Fat 0.5g		Total Sugars 25g	
		Cholesterol 100mg	33%	Includes 23g Added Sugars	46%
		Sodium 190mg	8%	Protein 4g	
		Vitamin D 0mcg 0% • Calcium 70mg 6% • Iron 1mg 6% • Potassium 111mg 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]), 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, 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), Powdered Sugar, White Confectionery Chunks (Sugar, Palm Kernel Oil, Nonfat Dry Milk, Whole Milk Powder, Soy Lecithin [Emulsifier], Salt), Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), White Chocolate Shavings (Sugar, Cocoa Butter, Whole Milk Powder, Lactose [Milk], Soy Lecithin [Emulsifier], Natural Vanilla), 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:

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 Whipping Cream	Pasteurized	20-30%	USA	Primary Ingredient	E407-Carrageenan (Stabilizer) E471-Mono & Glycerides (Emulsifier) E433-Polysorbate 80 (Emulsifier)
Sugar			10-20%	USA*	Primary Ingredient	
Chocolate Crumb	Whey	Pasteurized	10-20%	USA	Primary Ingredient	E150c- Caramel Color (Color) E500ii- Sodium Bicarbonate (Raising Agent)
Whole Eggs		Pasteurized	5-10%	USA	Primary Ingredient	
Raspberry Puree		Pasteurized	1-5%	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	Pasteurized	1-5%	USA	Primary Ingredient	E322- Soy lecithin (Emulsifier)
Powdered Sugar			1-5%	USA*	Primary Ingredient	
White Confectionery Chunks	1) Palm Kernel Oil 2) Nonfat Dry Milk 3) Whole Milk Powder	Pasteurized		USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)
Margarine	Palm Oil		1-5%	MALAYSIA	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E160a- Beta Carotene (Color)
White Chocolate Shavings	1) Whole Milk Powder 2) Lactose (Milk)	Pasteurized		USA	Primary Ingredient	E322-Soy Lecithin (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. 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 clean 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:

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



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

Approval Signature:

Date: 07/20/2022

Cecille Marin
Technical Services Manager

Revision:

08/10/2020 - updated ingredients deck, added merchandising/serving instructions

05/04/2022 - refrigerated shelf life updated to 7days

07/20/2022 - reflect new White Confectionery Chunks & White Chocolate Shavings specification; added nutritional per 100g