

Technical Data Sheet

Date Prepared: 06/13/2022

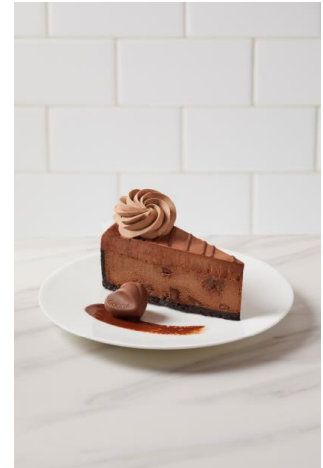
Supersedes: 05/04/2022

Contact Information:

Created By: Technical Services

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General Product Information:

Product Name: GODIVA® DOUBLE CHOCOLATE CHEESECAKE 10 14PS 2PK

Part Code Number: 101156

UPC: 785397000108

GTIN: 10785397000242

Item Description: Rich Godiva® cheesecake baked with chunks of milk chocolate topped with chocolate mousse, chocolate ganache and chocolate whip 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, Shrink Film, & 3 x 6 Label and/or Inkjet, Corrugated carton.

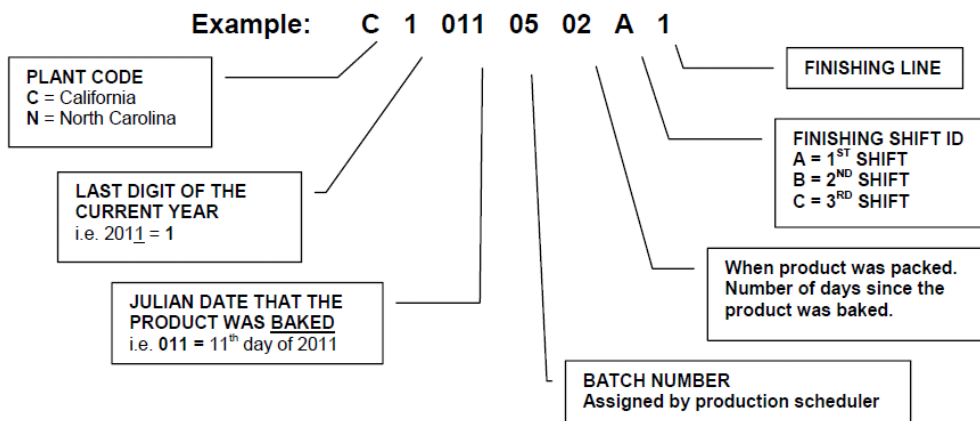


Packaging configuration: 6 TI X 14 HI = 84 cases per pallet

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 size:

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 46g	59%	Total Carbohydrate 51g	19%
	Saturated Fat 28g	140%	Dietary Fiber 4g	14%
	Trans Fat 1g		Total Sugars 38g	
	Cholesterol 140mg	47%	Includes 34g Added Sugars	68%
	Sodium 270mg	12%	Protein 7g	
	Vitamin D 0mcg 0% • Calcium 112mg 8% • Iron 5mg 30% • Potassium 306mg 6%			
	*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			
	14 servings per container			
Serving size				
1 Slice (162g)				
Calories per serving	620			



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

Per 100g:

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
		Serving size	(100g)	Total Fat 28g	36%
Calories per serving	380	Saturated Fat 17g	85%	Dietary Fiber 2g	7%
		Trans Fat 0.5g		Total Sugars 23g	
		Cholesterol 90mg	30%	Includes 21g Added Sugars	42%
		Sodium 170mg	7%	Protein 4g	
Vitamin D 0mcg 0% • Calcium 69mg 6% • Iron 3mg 15% • Potassium 189mg 4%					
<small>*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.</small>					
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>					

3. Ingredient listing as stated on the product label.

INGREDIENTS: Cream (40% Milkfat Heavy Cream. Contains 0.5% of the following: Carrageenan, Mono and Diglycerides, Polysorbate 80), Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers [Carob Bean, Xanthan, Guar Gums]), Godiva® Semi-Sweet Chocolate (Unsweetened Chocolate [with Alkali], Sugar, Cocoa Butter, Milkfat, Soy Lecithin [Emulsifier], Natural Vanilla Extract), Cookie Crumb with Chocolate (Wheat Flour, Cane Sugar, Palm Oil, Cocoa [Processed with Alkali], Caramel Color, Sodium Bicarbonate, Whey [Milk], Salt), Sugar, Whole Eggs, Chocolate Fudge (High Fructose Corn Syrup, Sweetened Condensed Nonfat Milk [Condensed Skim Milk, Sugar], Hydrogenated Coconut Oil, Water, Sugar, Cocoa Processed with Alkali, Cocoa, Modified Food Starch, Sodium Alginate, Salt, Mono and Diglycerides, Potassium Sorbate [Preservative], Natural and Artificial Flavors), Godiva® Milk Chocolate (Sugar, Whole Milk Powder, Cocoa Butter, Belgian Unsweetened Chocolate, Nonfat Dry Milk, Soy Lecithin [Emulsifier], Natural Vanilla Extract), 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]), Unsweetened Chocolate, Powdered Sugar, Semi-Sweet Chocolate (Sugar, Unsweetened Chocolate, Cocoa Butter, Soy Lecithin [As Emulsifier], Vanillin [Artificial Flavor]), Water, Modified Food Starch, Gelatin, Artificial Vanilla Flavor, Sunflower Lecithin.

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 Codes/ Function
CREAM	Heavy Cream	Pasteurized	20-30%	USA	Primary Ingredient	E407-Carrageenan (Stabilizer) E471-Mono & Glycerides (Emulsifier) E433-Polysorbate 80 (Emulsifier)
CREAM CHEESE	1)Milk & Cream 2)Cheese Culture	Pasteurized	10-20%	USA	Primary Ingredient	E412-Guar Gum (Stabilizer) E410-Locust Gum (Stabilizer) E415-Xanthan Gum (Stabilizer)
CHOCOLATE SEMI SWEET GODIVA	Milkfat	Pasteurized	10-20%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
COOKIE CRUMB WITH CHOCOLATE			10-20%	USA	Primary Ingredient	E150c- Caramel Color (Color) E500ii-Sodium Bicarbonate (Raising Agent)
SUGAR			5-10%	USA*	Primary Ingredient	
WHOLE EGGS		Pasteurized	5-10%	USA	Primary Ingredient	
CHOCOLATE FUDGE	Condensed Nonfat Milk		1-5%	USA	Primary Ingredient	E202- Potassium Sorbate (Preservative) E471- Mono & Diglycerides (Emulsifier) E401- Sodium Alginate (Emulsifier) E1422- Modified Starch (Thickener)
GODIVA MILK CHOCOLATE	1)Nonfat Dry Milk 2) Whole Milk Powder 3) Milkfat	Pasteurized	1-5%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
SOUR CREAM	1) Cultured Milk 2) Cream 3) Nonfat Milk Solids	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)
UNSWEETENED CHOCOLATE			<1%	USA	Primary Ingredient	
POWDERED SUGAR			<1%	USA	Primary Ingredient	
SEMI-SWEET CHOCOLATE			<1%	CANADA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
WATER			<1%	USA	Primary Ingredient	
MODIFIED FOOD STARCH			<1%	USA	Thickener	E1422- Modified Starch (Thickener)
GELATIN			<1%	BRAZIL / ECUADOR / COLUMBIA	Primary Ingredient	
ARTIFICIAL VANILLA FLAVOR			<1%	CANADA	Flavoring	E1520-Propylene Glycol (Humectant)
SUNFLOWER LECITHIN				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

- 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:

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



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26950 Agoura Road
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USA

Approval Signature:

Date: 06/13/2022

Cecille Marin
Technical Services Manager

Revision:

07/02/2020 - updated ingredients list; added merchandising/serving instructions

12/01/2020 - updated ingredient spec for Chocolate Fudge

05/04/2022 - updated refrigerated shelf life

06/13/2022 - updated ganache recipe to add sunflower lecithin; added nutrition panel per 100g; updated country/ies of origin on some ingredients