

Technical Data Sheet

Date Prepared: 05/14/2025

Supersedes: 06/01/2022

Contact Information:

Created By: Technical Services

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General Product Information:

Product Name: Red Velvet Cake Cheesecake

Part Code Number: 101843

UPC: 785397001730

GTIN: 10785397007579

Item Description: Red Velvet Cake, creamy Classic cheesecake, layered with rich cream cheese icing, and finished with white chocolate curls.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 74.6 oz

Product Size: 10"

Unit/ Case: 2

Portion/ Unit: 14

Portion/ Case: 28

Unit Dimensions: 10.88 x 10.88 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: 11.6 lbs

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

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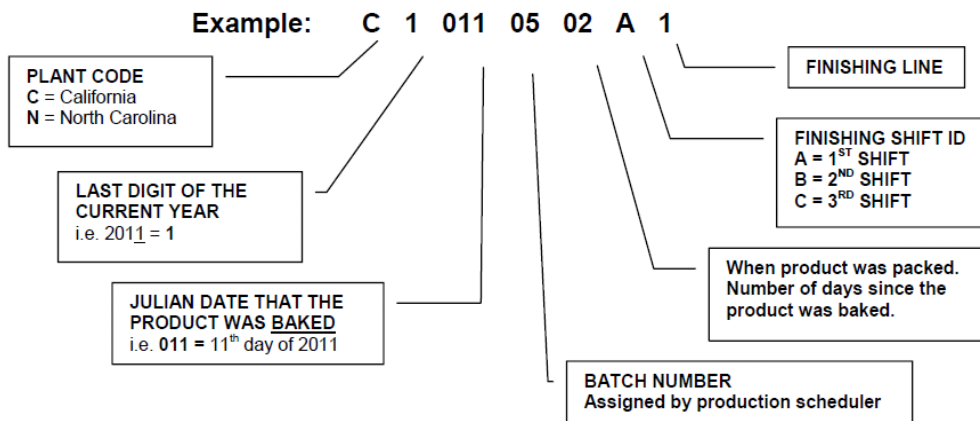


Pallet Configuration: 6 (TI) x 14 (HI) = 84 cases per pallet

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:

Nutrition Facts 14 servings per container Serving size 1 Slice (151g) Calories per serving 580	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 33g	42%	Total Carbohydrate 66g	24%
	Saturated Fat 13g	65%	Dietary Fiber 1g	4%
	Trans Fat 1g		Total Sugars 53g	
	Cholesterol 85mg	28%	Includes 49g Added Sugars	98%
	Sodium 400mg	17%	Protein 5g	
	Vitamin D 0mcg 0% • Calcium 64mg 4% • Iron 1mg 6% Potassium 117mg 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]), Sugar, Powdered Sugar, Corn Oil, Cream Cheese Icing (Sugar, Cream Cheese [Pasteurized Milk and Cream, Cheese Culture, Salt, Carob Bean Gum] Vegetable Shortening [Palm Oil, Canola Oil, Mono and Diglycerides], Dextrose. Contains 2% or less of each of the following: Cream Cheese Powder [Cream Cheese Solids {Cream, Nonfat Milk, Salt, Sodium Alginate, Lactic Acid}, Corn Syrup Solids, Sodium Caseinate [Milk], Natural Flavor], Corn Starch, Soybean Oil, Salt, Natural Flavor, Benzoic Acid [Preservative], Polysorbate 60, Propyl Gallate [Antioxidant], Beta Carotene [Color]), Wheat Flour, Malted Barley Flour, Whole Eggs, Buttermilk (Cultured Nonfat Milk, Milk, Sodium Citrate, Vitamin A Palmitate), Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes). Contains 2% or less of the following: Butter, Palm Oil, Invert Sugar, Carmine [Color], Annatto [Color], Organic Sunflower Oil, Cocoa Beans, Salt, Vinegar, Baking Soda, Baking Powder, Soy Lecithin (Emulsifier), Natural and Artificial Flavors.

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	Compound	Process Method	%	Country of Origin	Functionality	E# / 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)
Sugar			10-20%	USA*	Primary Ingredient	
Powdered Sugar			10-20%	USA*	Primary Ingredient	
Corn Oil			5-10%	USA	Primary Ingredient	



Cream Cheese Icing	1) Cream Cheese 2) Cream Cheese Powder	Pasteurized	5-10%	USA	Primary Ingredient	E410- Carob Bean Gum (Emulsifier) E471- Mono & Diglycerides (Emulsifier) E401- Sodium Alginate (Emulsifier) E270- Lactic Acid (Antioxidant) E1422- Corn Starch (Thickener) E210- Benzoic Acid (Preservative) E435- Polysorbate 60 (Emulsifier) E310- Propyl Gallate (Antioxidant) E160a- Beta Carotene (Color)
Flour			5-10%	USA	Primary Ingredient	
Whole Eggs		Pasteurized	5-10%	USA	Primary Ingredient	
Water			5-10%	USA	Primary Ingredient	
Sour Cream	1) Grade A Cultured Milk 2) Cream 3) Nonfat Milk	Pasteurized	5-10%	USA	Primary Ingredient	
Butter	Cream	Pasteurized	1-5%	USA	Primary Ingredient	E270- Lactic Acid (Acid Regulator)
Vanilla Crunch	Palm Oil		1-5%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier) E500ii- Sodium Bicarbonate (Raising Agent)
Invert Sugar			1-5%	USA	Primary Ingredient	E507- Hydrochloric Acid (Acid Regulator) E524- Sodium Hydroxide (Acid Regulator)
Buttermilk		Pasteurized	<1%	USA	Primary Ingredient	
Red Color			<1%	USA	Color	E415- Xanthan Gum (Thickener) E412- Guar Gum (Thickener) E120- Carmine (Color) E160b- Annatto Color (Color)
Baking Soda			<1%	USA	Raising Agent	E500ii- Sodium Bicarbonate (Raising Agent)
Dark Cocoa Powder			<1%	USA	Primary Ingredient	
Gums			<1%	USA	Emulsifier	E414- Gum Acacia (Emulsifier) E415- Xanthan Gum (Stabilizer) E423- Modified Gum Acacia (Emulsifier)



Salt			<1%	USA	Primary Ingredient	
Vinegar			<1%	USA	Primary Ingredient	
Modified Food Starch			<1%	USA	Thickener	E1422- Modified Starch (Thickener)
Baking Powder			<1%	USA	Raising Agent	E450i- Sodium Acid Pyrophosphate (Raising Agent) E500ii- Sodium Bicarbonate (Raising Agent) E341i-Monocalcium Phosphate (Raising Agent)
Vanilla Extract			<1%	USA	Flavoring	E1520- Propylene Glycol (Humectant)
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) 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

Approval Signature:

Date: 05/14/2025

Monica Calderon
Technical Services Specialist

Revisions:

06/01/2022- added merchandising/serving instructions

05/14/2025- corrected gross weight