

Technical Data Sheet

Date Prepared: 04/28/2023

Supersedes: 09/01/2022

Contact Information:

Created By: Technical Services

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General Product Information:

Product Name: 10" PINEAPPLE UPSIDE DOWN 14PS 2PK

Part Code Number: 102019

UPC: 785397010169

GTIN: 10785397900207

Item Description: Pineapple cheesecake swirled with maraschino cherries, layered with a moist buttery pineapple upside-down cake and finished with whipped cream.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 76 OZ

Units/Case: 2

Portions/Unit: 14

Portions/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: 11.7 lbs

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



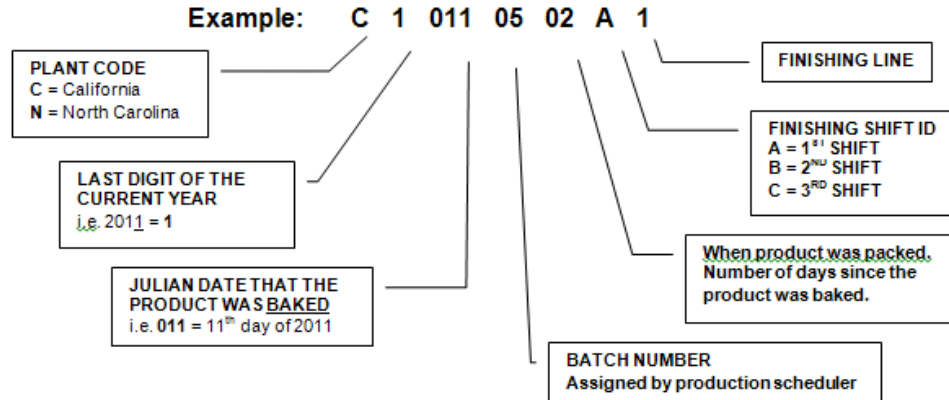
The Cheesecake Factory Bakery Incorporated
 26950 Agoura Road
 Calabasas Hills, CA, 91301
 USA

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 Label:

Per serving:

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 29g		37%	Total Carbohydrate 61g
Saturated Fat 16g		80%	Dietary Fiber 1g	4%
Trans Fat 0.5g			Total Sugars 46g	
Cholesterol 105mg		35%	Includes 40g Added Sugars	80%
Sodium 280mg		12%	Protein 5g	
Vitamin D 0mcg 0% • Calcium 81mg 6% • Iron 1mg 6% • Potassium 142mg 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				

Nutrition Facts

14 servings per container
Serving size
1 Slice (154g)

Calories per serving **520**



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Per 100g:

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
		Serving size	(100g)	Total Fat 19g	24%
Calories per serving	340	Saturated Fat 10g	50%	Dietary Fiber 1g	4%
		Trans Fat 0g		Total Sugars 30g	
		Cholesterol 65mg	22%	Includes 26g Added Sugars	52%
		Sodium 180mg	8%	Protein 3g	
Vitamin D 0mcg 0% • Calcium 53mg 4% • Iron 0mg 0% • Potassium 92mg 2%					
<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), Pineapple (Pineapple, Sugar, Water, Citric Acid), Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers [Carob Bean, Xanthan, Guar Gums]), Cake Base (Sugar, Wheat Flour, Palm Shortening, Whey [Milk], Modified Corn Starch, Salt, Canola Oil, Leavening Agents [Sodium Acid Pyrophosphate, Sodium Bicarbonate], Natural & Artificial Flavor, Xanthan Gum), Vanilla Crumb (Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Salt, Sodium Bicarbonate, Natural Butter Vanilla Flavor), Whole Eggs, Sugar, White Wafer (Sugar, Palm Kernel Oil, Nonfat Dry Milk, Milk, Soy Lecithin [Emulsifier], and Salt), Brown Sugar, Sour Cream (Pasteurized Grade A Cultured Milk, Cream, Nonfat Milk Solids, Enzymes), Corn Oil, Water, Powdered Sugar, Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), Neutral Glaze (Glucose, Water, Pectin, Citric Acid, Sodium Citrate, Potassium Sorbate [Preservative]), Vanilla Crunch (Wheat Flour, Sugar, Palm Oil, Salt, Soy Lecithin, Natural and Artificial Flavors, Baking Soda), Vanilla Pudding (Sugar, Modified Food Starch, Dextrose, Salt, Natural Flavor), Pineapple Syrup (Pineapple, Cane Sugar, Dextrose, Food Acids [Citric, Ascorbic Acid], Natural Flavor), Maraschino Cherry Swirl (Cherry, Cane Sugar, Dextrose, Fructose, Pectin, Food Acids [Citric Acid and Ascorbic Acid], Natural and/or N&A Flavor, FD&C Red #40), Maraschino Cherries (Cherries, Water, Sugar, Citric Acid, Sodium Benzoate [Preservative], Potassium Sorbate [Preservative], Artificial & Natural Flavors, FD&C Red #40), Starch (Waxy Rice Starch), Butter (Cream), Natural Vanilla Flavor, Gelatin, Sunflower Lecithin, 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	Function	E Codes/ Functions
Cream	Heavy Cream	Pasteurized	10-20%	USA	Primary Ingredient	E407- Carrageenan (Stabilizer) E471- Mono & Diglycerides (Emulsifier) E433- Polysorbate 80 (Emulsifier)
Pineapple			10-20%	Thailand, Philippines	Primary Ingredient	E330- Citric Acid (Acid Regulator)
Cream Cheese	1) Milk & Cream Cheese 2) Cheese Culture	Pasteurized	10-20%	USA	Primary Ingredient	E415- Xanthan Gum (Stabilizer) E410- Locust Gum (Emulsifier) E412-Guar Gum (Stabilizer)
Cake Base	1) Palm Shortening 2) Whey	1) Non-Hydrogenated 2) Pasteurized	5-10%	USA	Primary Ingredient	E1442- Modified Food Starch (Thickener) E500ii- Sodium Bicarbonate (Leavening Agent) E450i- Sodium Acid Pyrophosphate (Leavening agent) E415- Xanthan Gum (Stabilizer)
Vanilla Crumb	1) Whey (Milk) 2) Palm Oil	1) Pasteurized 2) Refined, Bleached, Deodorized	5-10%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Whole Eggs		Pasteurized	5-10%	USA	Primary Ingredient	
Sugar			1-5%	USA*	Primary ingredient	
White Wafer	1) Palm Oil 2) Nonfat Dry Milk 3) Milk	Pasteurized	5-10%	USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)
Brown Sugar			5-10%	USA*	Primary Ingredient	
Sour Cream	1) Cultured Milk 2) Cream 3) Nonfat Milk Solids	Pasteurized	1-5%	USA	Primary Ingredient	
Corn oil	Corn Oil	Refined & Dewaxed	1-5%	USA	Primary Ingredient	
Water			1-5%	USA	Primary Ingredient	
Powdered Sugar			1-5%	USA*	Primary Ingredient	
Margarine	Palm Oil			MALAYSIA/ INDONESIA	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471-Mono & Diglycerides (Emulsifier) E330-Citric Acid (Acid Regulator) E160a-Beta Carotene (Color)
Neutral Glaze			<1%	Philippines	Primary Ingredient	E440i- Pectin (Emulsifier) E330- Citric Acid (Acid Regulator) E331- Sodium Citrate (Acid Regulator) E202- Potassium Sorbate (Preservative)
Vanilla Crunch			<1%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier) E500ii- Sodium Bicarbonate (Raising Agent)



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Vanilla Pudding			1-5%	USA, China, Indonesia	Primary Ingredient	E1442- Modified Food Starch (Thickener)
Pineapple Syrup			<1%	USA	Primary Ingredient	E330-Citric Acid (Acid Regulator) E300-Ascorbic Acid (Antioxidant)
Maraschino Cherry Swirl			<1%	USA	Primary Ingredient	E440i Pectin (Emulsifier) E330 Citric Acid (Acid Regulator) E300 Ascorbic Acid (Antioxidant) E129 Red #40 (Color)
Maraschino Cherries			<1%	USA	Primary Ingredient	E330- Citric Acid (Acid Regulator) E211- Sodium Benzoate (Preservative) E202- Potassium Sorbate (Preservative) E129- FD&C Red. No. 40 (Color) E220- Sulfur Dioxide (Preservative)
Waxy Rice Starch			<1%	Belgium	Thickener	
Butter	Cream	Pasteurized	<1%	USA	Primary Ingredient	E270- Lactic Acid (Acidity Regulator)
Natural Vanilla Flavor			<1%	USA	Flavor	E1520 Propylene Glycol (Humectant)
Gelatin			<1%	BRAZIL/ ECUADOR/ COLUMBIA	Binding agent	
Sunflower Lecithin				NETHERLANDS	Emulsifier	E322 (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 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: 04/28/2023

Cecille Marin
Technical Services Manager

Revision:

01/29/2021 - updated ingredient list and nutritional; added merchandising/serving instructions
09/01/2022 - reflect new white wafer spec; added NF panel per 100g
04/28/2023 – replaced cake mix with unbleached version; added sunflower lecithin for product improvement