



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

## Technical Data Sheet

Date Prepared: 08/17/2021

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### **Contact Information:**

Department: Technical Services

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### **General Product Information:**

Product Name: Pumpkin Cheesecake Single Slice 12PK

Part Code Number: 102053

UPC: 785397005851

GTIN: 10785397900542

Item Description: Our legendary Pumpkin cheesecake made with a secret blend of spices.

Function of the Product: Dessert

### **Product Packaging Information:**

Net weight of the finished product: 3.43 oz.

Trays/Case: 2

Units/Tray: 6

Units/Case: 12

Unit Dimensions: 5 x 3 x 2.5 in

Unit Cube: 0.02 cu. ft.

Case Dimensions: 18.63 x 5.63 x 6 in

Case Cube: 0.35 cu. ft.

Case Gross Weight: 4 lbs.



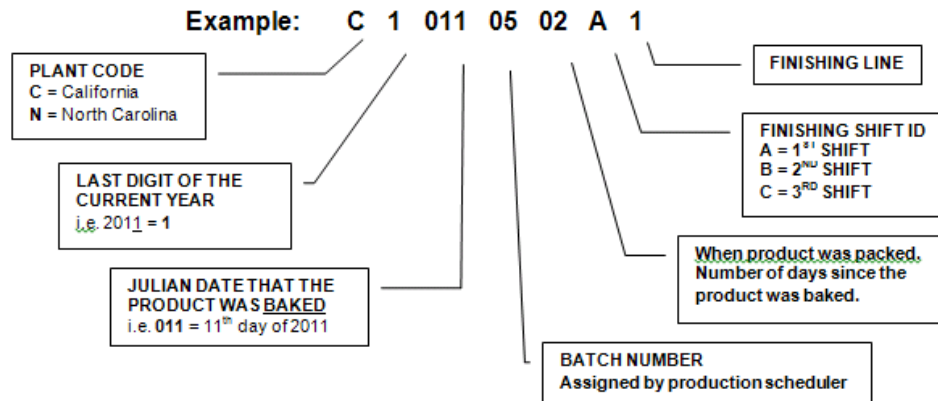
Packaging Materials Used: Collar, 3 x 6 Label, Shrink Film, & corrugated carton.

Pallet Configuration: 17 (TI) x 13 (HI) = 221 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** Servings per container 1, **Serving size**  
**1 SLICE (97g)**, Amount per serving: **Calories 290**, **Total Fat**  
 18g (23% DV), Saturated Fat 10g (50% DV), Trans Fat 0g, **Cholesterol** 75mg  
 (25% DV), **Sodium** 240mg (10% DV), **Total Carbohydrate** 29g (11% DV),  
 Dietary Fiber 1g (4% DV), Total Sugars 20g (Includes 16g Added Sugars, 32%  
 DV), **Protein** 4g, Vitamin D 0mcg (0% DV), Calcium 45mg (4% DV), Iron 1mg  
 (6% DV), Potassium 124mg (2% DV). The % Daily Value (DV) 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.



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]), Pumpkin, Sugar, Whole Eggs, Cream (40% Milkfat Heavy Cream. Contains 0.5% of the following: Carrageenan, Mono and Diglycerides, Polysorbate 80), Graham Crumb (Wheat Flour, Whole Wheat Flour, Cane Sugar, Palm Oil, Honey, Sodium Bicarbonate, Salt), Vanilla Crumb (Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Salt, Sodium Bicarbonate, Natural Butter Vanilla Flavor), Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), Invert Sugar, Cinnamon, Ginger, Sunflower Lecithin, Cloves, 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, TREE NUTS, AND COCONUT.**

4. Percentage Ingredient Breakdown:

Ingredient Breakdown	Compound	Process Method	Percentage	Country of Origin	Functionality	E Codes/ Functions
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)
Pumpkin			10-20%	USA	Primary Ingredient	
Sugar			10-20%	USA*	Primary Ingredient	
Whole Eggs		Pasteurized	5-10%	USA	Primary Ingredient	
Cream	Heavy Cream	Pasteurized	5-10%	USA	Primary Ingredient	
Graham Crumb	Palm Oil		5-10%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Vanilla Crumb	1) Whey (Milk) 2) Palm Oil	1)Pasteurized	5-10%	USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
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)



Invert Sugar			1-5%	USA	Primary Ingredient	E507- Hydrochloric Acid (Acid Regulator) E524- Sodium Hydroxide (Acid Regulator)
Cinnamon			<1%	Indonesia	Flavoring	Cinnamon
Ginger			<1%	China, India, Nigeria	Flavoring	E220- Sulphur Dioxide (Preservative)
Sunflower Lecithin			<1%	Argentina	Emulsifier	E322- Emulsifier
Cloves			<1%	Brazil, Indonesia, Comoros, Madagascar	Flavoring	
Artificial Vanilla Flavor			<1%	Canada	Flavoring	
Salt			<1%	USA	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.



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*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: 08/17/2021

Technical Services

Revisions: new format, update case quantity and case cube.