



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

Technical Data Sheet

Date Prepared: 04/07/2025

Supersedes: 06/26/2020



Contact Information:

Created By: Technical Services

Phone Number: 818-871-3000

BakeryTechnicalServices@thecheesecakefactory.com

General Product Information:

Product Name: Blackout Mini Cupcake

Part Code Number: 102056

UPC: 785397003635

GTIN: 10785397900573

Item Description: Mini chocolate cupcake topped with Belgian chocolate icing and chocolate curls.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 3.60 oz

Product Size: Mini Cupcake (3ea)

Clamshells/case: 12

Portions/clamshell: 3

Portions/case: 36

Unit Dimensions: 6.5 x 2.5 x 2.44 in

Unit Cube: 0.02

Case Dimensions: 17.06 x 7.25 x 5.38 in

Case Cube: 0.39 cu. ft. Case Gross Weight: 4.5 lbs

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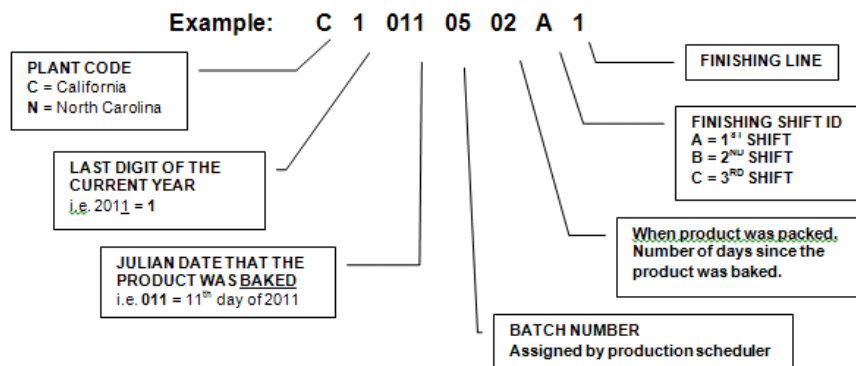
Packaging Materials Used: Clamshell, Sleeve, Corrugated Tray, 3x6 Label and/or Inkjet, Corrugated Box.

Pallet Configuration: 14(TI) x 14(HI) = 196 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 3, **Serving size**
1 Cupcake (34g), Amount per serving: **Calories 120**, Total
Fat 5g (6% DV), Saturated Fat 2.5g (13% DV), Trans Fat 0g, **Cholesterol**
10mg (3% DV), **Sodium** 95mg (4% DV), **Total Carbohydrate** 17g (6% DV),
Dietary Fiber 0g (0% DV), Total Sugars 12g (Includes 12g Added Sugars, 24%
DV), **Protein** 1g, Vitamin D 0mcg (0% DV), Calcium 15mg (2% DV), Iron 1mg
(6% DV), Potassium 99mg (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: Powdered Sugar, Sugar, Whole Milk, Cream Cheese (Pasteurized Milk and Cream, Salt), Bleached Wheat Flour, Dark Cocoa Powder (100% Cocoa Beans), Butter, Corn Oil, Eggs, Unsweetened Chocolate, Contains less than 2% of the following: Chocolate, Cocoa Butter, Butter Oil [Milk], Soy Lecithin [Emulsifier], Invert Sugar, Salt, Baking Soda, Baking Powder, Stabilizers (Acacia, Modified Acacia and Xanthan Gums), 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 Breakdown	Compound	Process Method	%	Country of Origin	Functionality	E Code/ Function
Powdered Sugar			10-20%	USA*	Primary Ingredient	
Sugar			10-20%	USA*	Primary Ingredient	
Whole Milk			10-20%	USA	Primary Ingredient	
Cream Cheese	1)Milk and Cream 2)Cheese Culture	Pasteurized	10-20%	USA	Primary Ingredient	E412-Guar Gum (Stabilizer) E410-Locust Gum (Stabilizer) E415-Xanthan Gum (Stabilizer)
Water			5-10%	USA	Primary Ingredient	
Bleached Wheat Flour			5-10%	USA	Primary Ingredient	
Dark Cocoa Powder			5-10%	USA	Primary Ingredient	
Butter	Cream	Pasteurized	5-10%	USA	Primary Ingredient	E270- Lactic Acid (Acid Regulator)
Corn Oil			1-5%	USA	Primary Ingredient	
Flour			1-5%	USA	Primary Ingredient	
Whole Eggs		Pasteurized	1-5%	USA	Primary Ingredient	
Unsweetened			1-5%	CANADA	Primary	



Chocolate					Ingredient	
Chocolate Pudding			1-5%	USA	Primary Ingredient	E1442- Modified Food Starch (Thickener) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator)
Semi Sweet Chocolate			1-5%	USA	Primary Ingredient	E322- Soy Lecithin (Emulsifier)
Invert Sugar			<1%	USA	Primary Ingredient	E507- Hydrochloric Acid (Acid Regulator) E524- Sodium Hydroxide (Acid Regulator)
Salt			<1%	USA	Flavoring	
Baking Soda			<1%	USA	Raising Agent	E500ii-Sodium Bicarbonate (Raising Agent)
Baking Powder			<1%	USA	Raising Agent	E450i- Sodium Acid Pyrophosphate (Raising Agent) E500ii- Sodium Bicarbonate (Raising Agent) E341i-Monocalcium Phosphate (Raising Agent)
Gums			<1%	USA	Stabilizers	E414- Gum Acacia (Emulsifier) E415- Xanthan Gum (Emulsifier) E423- Modified Gum Acacia (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) 9 months

6. Ambient Shelf Life (<68°F): 7 days. May also be held or displayed refrigerated (36-41°F).

7. Storage Conditions: (0°F) Keep Frozen

8. Microbiological Specifications

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

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Approval Signature:

Date: 04/07/2025

Monica Calderon
Technical Services Specialist

Revisions:

06/26/2020- updated gross weight

04/07/2025- corrected case dimensions & cube