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

Technical Data Sheet

Date Prepared**:** 10/30/2023 Supersedes: None

Contact Information:

Department: Technical Services

Phone Number: 818-871-3000

BakeryTechnicalServices@thecheesecakefactory.com

General Product Information:

Product Name: Fudge Cake

Product Item Number: 102274 UPC: 785397080377 GTIN: 10785397015604

Item Description: Our moist fudge cake layered with rich chocolate fudge icing and finished with chocolate cake crunch on the sides.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 25 oz Product Size: 6”

Unit/ Case: 6 Portion/ Unit: NA Portion/ Case: NA

Unit Dimensions: 6.5 x 6.5 x 2.88 in Unit Cube: 0.07 cu.ft. Unit Gross Weight: 1.75 lbs

Case Dimensions: 20.75 x 6.88 x 7 in Case Cube: 0.58 cu.ft. Case Gross Weight: 11 lbs

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

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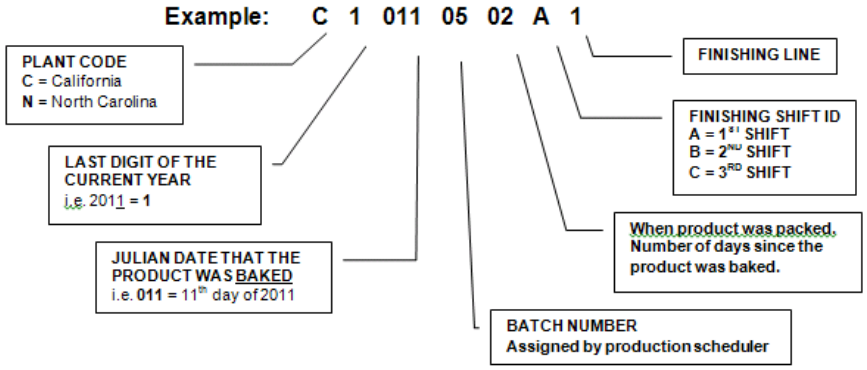
Pallet Configuration: 14 (TI) x 11 (HI) = 154 cases per pallet

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

8 servings per container
Serving size
1 Slice (92g)

Calories per serving **350**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 25g	**32%**	**Total Carbohydrate** 29g	**11%**
Saturated Fat 15g	**75%**	Dietary Fiber 2g	**7%**
Trans Fat 0.5g		Total Sugars 22g	
Cholesterol 100mg	**33%**	Includes 21g Added Sugars	**42%**
Sodium 160mg	**7%**	**Protein** 4g	

Vitamin D 0mcg 0% • Calcium 56mg 4% • Iron 2mg 10% • Potassium 151mg 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

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3. Ingredient listing as stated on the product label.

INGREDIENTS: Fudge Icing (Sugar, Water, Cocoa [Processed with Alkali], Corn Syrup, Vegetable Shortening [Palm, Soy Lecithin], Butter [Cream (Milk), Salt], Sweetened Condensed Milk [Milk, Sugar], Contains 2% or less of each of the following: Mono & Diglycerides, Citric Acid, Salt, Potassium Sorbate [Preservative], Natural and Artificial Flavor, Polysorbate 60, Soy Lecithin), Sugar, Whole Milk, Flour (Wheat Flour, Malted Barley Flour), Water, Corn Oil, Whole Eggs, Chocolate Pudding (Sugar, Modified Food Starch, Cocoa [Processed with Alkali], Salt, Mono and Diglycerides, Citric Acid), Chocolate Crunch (Wheat Flour, Sugar, Palm Oil, Cocoa [Processed with Alkali], Baking Soda, Salt, Natural and Artificial Flavors), Cocoa Powder (Processed with Alkali), Baking Soda, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Salt, 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	Functionality	E Codes/ Functions
Fudge Icing	1) Vegetable Oil 2) Milk	1)Refined, Bleached, Deodorized 2) Pasteurized		USA	Primary Ingredient	E471-Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator) E202- Potassium Sorbate (Preservative) E435- Polysorbate 60 (Emulsifier) E322- Soy Lecithin (Emulsifier)
Sugar			10-20%	*USA	Primary Ingredient	
Whole Milk		Pasteurized	10-20%	USA	Primary Ingredient	
Flour			10-20%	USA	Primary Ingredient	
Water			5-10%	USA	Primary Ingredient	
Corn Oil			5-10%	USA	Primary Ingredient	
Whole Eggs		Pasteurized		USA	Primary Ingredient	
Chocolate Pudding				USA	Primary Ingredient	E1442-Modified Food Starch (Thickener) E471- Mono & Diglycerides (Emulsifier) E330- Citric Acid (Acid Regulator)

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Chocolate Crunch	Palm Oil			USA	Primary Ingredient	E500ii- Sodium Bicarbonate (Raising Agent)
Cocoa Powder				USA	Primary Ingredient	
Baking Soda				USA	Raising Agent	E500ii-Sodium Bicarbonate (Raising Agent)
Baking Powder				USA	Raising Agent	E500ii-Sodium Bicarbonate (Raising Agent, Leavening Agent) E341i- Monocalcium Phosphate (Raising Agent, Leavening Agent) E450i- Sodium Acid Pyrophosphate (Emulsifier, Leavening Agent)
Salt			<1%	USA	Flavoring	
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. Microbiological Specifications

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

Approval Signature: Date: 10/30/2023

Cecille Marin
Technical Services Manager

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