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

Technical Data Sheet

Date Prepared: 02/12/2026 Supersedes: 02/05/2026

Contact Information:

Department: Technical Services

Phone Number: 818-871-3000

BakeryTechnicalServices@thecheesecakefactory.com

General Product Information:

Product Name: Orangesicle Cheesecake

Part Code Number: 102567 UPC: 785397080759 GTIN: 10785397018278

Item Description: Sweet cream cheesecake and orange cream cheesecake marbled together on a vanilla crumb, topped with a layer of orange cream, and finished with whipped cream rosettes and white chocolate shavings.

Function of the Product: Dessert

Product Packaging Information:

Net weight of the finished product: 80 oz (2.27 kg) Product Size: 10”

Unit/ Case: 2 Portions/ Unit: 14 Portions/ 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 Wt. 12.3 lbs

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

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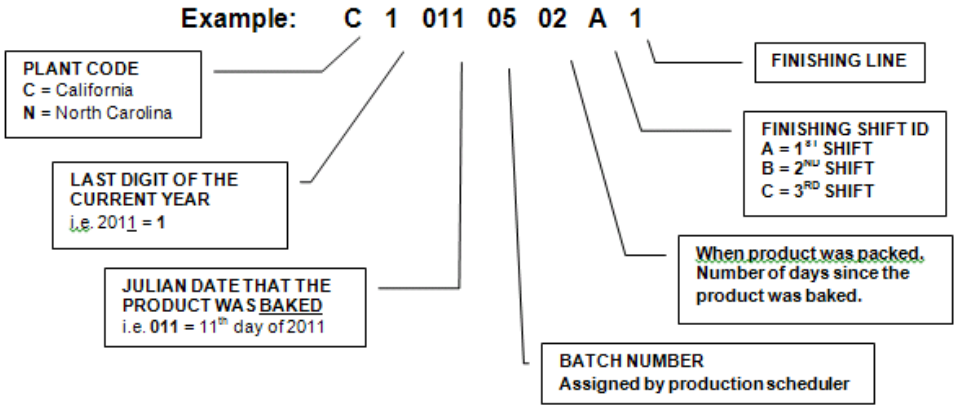
Pallet Configuration: 6 (TI) x 14 (HI) configurations with 84 cases per pallet

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:

Per serving:

Nutrition Facts

14 servings per container
Serving size
1 Slice (162g)

Calories per serving **580**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 40g	**51%**	**Total Carbohydrate** 49g	**18%**
Saturated Fat 24g	**120%**	Dietary Fiber 1g	**4%**
Trans Fat 1g		Total Sugars 39g	
Cholesterol 180mg	**60%**	Includes 35g Added Sugars	**70%**
Sodium 330mg	**14%**	**Protein** 6g	

Vitamin D 0mcg 0% • Calcium 109mg 8% • Iron 1mg 6% • Potassium 143mg 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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Per 100g:

Nutrition Facts

Serving size	**(100g)**
Calories per serving	**360**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 25g	**32%**	**Total Carbohydrate** 30g	**11%**
Saturated Fat 15g	**75%**	Dietary Fiber 0g	**0%**
Trans Fat 1g		Total Sugars 24g	
Cholesterol 110mg	**37%**	Includes 21g Added Sugars	**42%**
Sodium 200mg	**9%**	**Protein** 4g	

Vitamin D 0mcg 0% • Calcium 67mg 6% • Iron 0mg 0% • Potassium 88mg 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]), Cream (40% Milkfat Heavy Cream. Contains 0.5% of the following: Carrageenan, Mono and Diglycerides, Polysorbate 80), Sugar, Vanilla Crumb (Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Salt, Sodium Bicarbonate, Natural Butter Vanilla Flavor), Whole Eggs, Powdered Sugar, Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), Natural Orange Cream Flavor (Sugar, Dextrose, Fructose, Orange, Citric Acid, Ascorbic Acid, Natural Flavor, Soy Lecithin),White Chocolate Shavings (Sugar, Cocoa Butter, Whole Milk Powder, Lactose [Milk], Soy Lecithin [Emulsifier], Natural Vanilla), Sunflower Lecithin, Artificial Vanilla Flavor, Artificial Orange Color (Water, FD&C Yellow 6, Citric Acid, Sodium Benzoate [Preservative]).
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
Cream Cheese	1) Milk and Cream 2) Cheese Culture	Pasteurized	30-40%	USA	Primary Ingredient	E415-Xanthan Gum (Stabilizer) E410-Locust Gum (Stabilizer) E412-Guar Gum (Stabilizer)
Cream	Heavy Cream	Pasteurized	20-30%	USA	Primary Ingredient	E407-Carrageenan (Stabilizer) E471-Mono & Diglycerides (Emulsifier)

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						E433- Polysorbate 80 (Emulsifier)
Sugar			10-20%	USA*	Primary Ingredient	
Vanilla Crumb	1) Whey (Milk) 2) Palm Oil		10-20%	USA*	Primary Ingredient	E500ii-Sodium Bicarbonate (Raising Agent)
Whole Eggs		Pasteurized	5-10%	USA	Primary Ingredient	
Powdered Sugar			1-5%	USA	Primary Ingredient	
Margarine	Palm Oil		1-5%	MALAYSIA/ INDONESIA	Primary Ingredient	E322-Soy Lecithin (Emulsifier) E471-Mono & Diglycerides (Emulsifier) E330-Citric Acid (Acid Regulator) E160a-Beta Carotene (Color)
Natural Orange Cream Flavor			1-5%	USA	Flavoring	E330- Citrc Acid (regulator) E300-Absorbic Acid (Preservative) E22-Soy Lecithin (Emulsifier)
White Chocolate Shavings	1) Whole Milk Powder 2) Lactose (Milk)	Pasteurized	<1%	USA	Primary Ingredient	E322-Soy Lecithin (Emulsifier)
Sunflower Lecithin			<1%	Netherlands	Emulsifier	E322- Emulsifier
Artificial Vanilla Flavor			<1%	Canada	Flavoring	
Artificial Orange Color			<1%	USA	Coloring	E110-FD&C Yellow 6 (Color) E330-Citric Acid (Acid Regulator) E211-Sodium Benzoate (Preservative)

*****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.

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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:

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

Approval Signature: Date: 02/05/2026

Monica Calderon
Technical Services Specialist

Revisions:
02/04/2026- initial issue
02/12/2026- updated ingredient list; orange creamsicle compound to natural orange cream flavor & sub ing.