

## **Cheesecake Factory** 200122 - Classic Cheesecake

Our legendary creamy California cheesecake baked on a golden graham cracker crumb. The Cheesecake Factory Bakery is a place where delicate flavors, classic techniques and whimsical imagination come together to create some of the most innovative and irresistible desserts in the world.



		<b>Nutrition Fa</b> Servings per Container Serving size 162grams	14
		Amount per serving Calories	520
		% Dai	ly Value*
and the second		Total Fat 33g	42%
Che -	- COLOR	Saturated Fat 19g	95%
		Trans Fat	
		Cholesterol 145mg	48%
* Benefits		Sodium 420mg	18%
		Total Carbohydrate 51g	19%
Classic Cheesecake - Our legendary creamy graham cracker crumb. The Cheesecake Fa	y California cheesecake baked on a golden actory Bakery is a place where delicate	Dietary Fiber 1g	4%
flavors, classic techniques and whimsical ir of the most innovative and irresistible des	Total Sugars 39g		
cheesecake, comes in 2 pk case.		Includes 35g Added Sugar	70%
Ingredients	Allergens	Protein 8g	
		Vitamin D 1mcg	5%
Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers [Carob Bean,	Contains:	Calcium 118mg	9%
Xanthan, Guar Gums]), Sugar, Sour Cream (Pasteurized Grade A Cultured Milk, Cream,	🔘 eggs 🕧 milk 👒 soy 竷 wheat	Iron 1mg	6%
Nonfat Milk Solids, Enzymes), Whole Eggs, Graham Crumb (Wheat Flour, Whole Wheat Flour, Cane Sugar, Palm Oil, Honey, Sodium Bicarbonate,	Free From:	Potassium 165mg	4%
Salt), Vanila Crumb (Wheat Flour, Cane Sugar, Palm Oil, Whey [Milk], Salt, Sodium Bicarbonate, Natural Butter Vanila Flavor), Margarine (Palm Oil, Water, Salt. Contains 2% or less of the following: Soy Lecithin, Color [E160a Beta-Carotene]), Flour (Wheat Flour, Malted Barley Flour), Rice Starch, Sunflower Lecithin, Natural Vanilla Flavor, Cinnamon.	() crustaceans () fish () peanuts	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.	

### Handling Suggestions

Frozen

### Serving Suggestions

Serve with a berry fruit sauce and macerated strawberries, blackberries, blueberries, and fresh whipped cream.

# Prep & Cooking Suggestions

Thaw in refrigerator at 36-41F. Allow 8-12 hours to thaw, keeping product covered to prevent dryness. Serve no later than 7 days after thawing. Store in refrigerator after thawing.

# Product Specifications

Br	and		Manufacturer				Product Category			
Cheesecake Factory The			The Cheesecake Factory Bakery Inc.				Baked Cake & Dessert Bars			
UF	РС	MFG #	0	SPC #		GTIN			Pack	Pack Desc.
7853970	001198	100122	2	00122	107	8539700	01225			2/10 IN
Gross V	Veight	Net Wei	let Weight Country of Origin		Ko	oshe	r Ch	ild Nutrition		
12.3	Blb	10lb	10lb United States			No				
	Shipping Information									
Length	Width	Height	Volu	ume	TIxHI	Shelf Li	Life Storage Temp From		emp From/To	
22in	11.3in	5.2in	0.7	5ft3	6x14	215da	ys	-2°F / -5°F		





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Nutrition Analysis - By Measure

Calories	520	Total Fat	33g	Sodium	420mg
Protein	8	Trans Fats		Calcium	118mg
Total Carbohydrates…	51g	Saturated Fat	19g	Iron	1mg
Sugars	39g	Added Sugars	35g	Potassium	165mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	145mg		
Vitamin A(IU)•		Vitamin D	1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



