

C241-100 Cheesecake Pieces



Issue Date:	7/12/2019	Revision:	E	Manufacturer Item #	C241-100
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PRODUCT DESCRIPTION

1/2" Cheesecake Pieces

PHYSICAL ATTRIBUTES							
Appearance:	Pieces of 1/2" x 3/8" diced cheesecake for use in ice cream or dessert inclusions or toppings						
Color:	Off White						
Flavor:	Sweet Dairy						
Pack Size:	1 x 10 Lbs.						
Case Dimensions:							
L[depth]xWxH in.	9.5	9.5	8.3	Case Cube(ft ³):	0.4335	Pallet Conf. (TI / HI)	20 8

INGREDIENTS	
CREAM CHEESE FILLING (SKIM MILK, PALM OIL, CHEESE CULTURE, CONTAINS 2% OR LESS OF BUTTER FAT, CAROB BEAN GUM, CITRIC ACID, CREAM, GUAR GUM, LACTIC ACID, MILK, NATURAL FLAVOR, SALT, SODIUM STEAROYL LACTYLATE, VITAMIN A PALMITATE, XANTHAN GUM.), SUGAR, CREAM CHEESE (MILK, CREAM, CHEESE CULTURE, SALT, STABILIZER [CAROB AND/OR XANTHAN AND/OR GUAR GUMS]), WHOLE EGG (WHOLE EGG, CITRIC ACID), GRAHAM CRACKER CRUMBS (ENRICHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, GRAHAM FLOUR, SUGAR, PALM OIL, BROWN SUGAR, NONFAT DRY MILK, HONEY, SALT, BAKING SODA AND NATURAL FLAVORS), STABILIZER (XANTHAN AND/OR GUAR AND/OR GELLAN GUMS), CINNAMON, CHOPPED LEMON PEELS, NATURAL FLAVORS.	
ALLERGENS:	CONTAINS: EGGS, MILK, AND WHEAT. MAY CONTAIN: TREE NUTS (ALMONDS, COCONUT, PECANS, WALNUTS) AND PEANUTS.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	335.576
TOTAL FAT (g)	20.163
SATURATED FAT (g)	10.212
TRANS FAT (g)	0.041
CHOLESTEROL (mg)	59.780
SODIUM (mg)	231.965
TOTAL CARBOHYDRATE (g)	33.817
DIETARY FIBER (g)	0.597
TOTAL SUGARS (g)	26.489
ADDED SUGARS (g)	24.572
PROTEIN (g)	5.507
VITAMIN D (mcg)	0.110
CALCIUM (mg)	71.804
IRON (mg)	0.678
POTASSIUM (mg)	112.892



Brand Name:	PTC Foods	Net Weight: (Lbs.)	10
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	00651844106078	Gross Weight: (Lbs.)	10.5
Kosher	Star-D	Gross Weight: (Kg.)	4.76

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<10,000
Coliforms (cfu/g)	≤50
Yeast and Mold (cfu/g)	≤1000
E. coli (MPN/g)	≤10
Salmonella (/375g)	Negative
Listeria Genus (/25g)	Negative

GMO STATEMENT	
	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
X	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

STORAGE CONDITIONS

Recommended Condition:	Store at 0°F-25°F.
Alternate Condition:	NA
Alternate Condition:	NA

SHIPPING CONDITIONS

Recommended Condition:	Best shipped <30°F.
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.
Alternate Condition:	NA

SHELF LIFE

Recommended Shelf Life:	540 Days.
Alternate Shelf Life:	NA
Alternate Shelf Life:	NA

COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	MAY CONTAIN	NO	YES
TREE NUTS AND DERIVATIVES	MAY CONTAIN	NO	YES
EGG AND DERIVATIVES	YES	YES	YES
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	NO	YES	YES
WHEAT	YES	YES	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	YES	CONTAINS: WHEAT	
FD&C ARTIFICIAL COLOR	NO		

CODE FORMAT**Manufactured Code Date:**

Example: 044181

Julian Date = 044 (44th day)

Year= 18 (2018)

Shift= 1 (1st shift)

LABEL / CASE GRAPHICS