



DATE: 05/09/2024

CHALET FINISHED GOODS CODE: F20014

PRODUCT NAME: Inclusion, Cheesecake

General Description: Diced cheesecake cubes for use in ice cream/desserts as inclusion or topping.

Ingredient Statement:

Nutrition Facts	
1 serving per container	
Serving size	100 g
Amount per serving	
Calories	340
	% Daily Value *
Total Fat 19g	24%
Saturated Fat 10g	49%
Trans Fat 0g	
Cholesterol 75mg	26%
Sodium 210mg	9%
Total Carbohydrate 39g	14%
Dietary Fiber 1g	2%
Total Sugars 27g	
Includes 25g Added Sugars	50%
Protein 5g	
Vitamin D 0.2mcg	0%
Calcium 60mg	4%
Iron 0.7mg	4%
Potassium 110mg	2%
* 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.	
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

INGREDIENTS:

CREAM CHEESE FILLING (PASTEURIZED MILK, SKIM MILK & CREAM, PALM OIL, SALT, STABILIZERS [GUAR GUM, LOCUST BEAN GUM, XANTHAN GUM], CHEESE CULTURE), **SUGAR, CREAM CHEESE** (PASTEURIZED CULTURED MILK & CREAM, SALT, STABILIZERS [GUAR GUM, CAROB BEAN GUM]), **EGG, GRAHAM CRUMB** (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], GRAHAM FLOUR, SUGAR, PALM OIL, BROWN SUGAR, HONEY, SALT, BAKING SODA, NATURAL FLAVOR), **ENRICHED FLOUR** (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), **CORNSTARCH, GUAR GUM, XANTHAN GUM.**

CONTAINS: Egg, Milk, Wheat.
Manufactured in a facility that uses tree nut ingredients.



Microbiological Data:

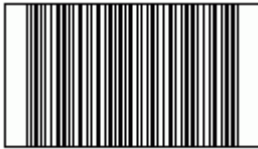
	Specification	Tolerance
Aerobic Plate Count	<10,000 cfu/g	Maximum
Listeria Spp.	Negative	Maximum
Salmonella	Negative	Maximum
Total Coliform	< 10 cfu/g	Maximum
E. coli	< 10 cfu/g	Maximum
Mold Count Rapid	≤ 100 cfu/g	Maximum
Yeast Count Rapid	≤ 100 cfu/g	Maximum

All testing is conducted through a 3rd party laboratory. Testing is performed according to CFIA, FDA (BAM), AOAC methods or their equivalents.

Physical Data:

	Specification	Tolerance	Method
Color	Pale White/Yellow	Comparable to standard	Organoleptic
Aroma	Sweet Dairy	Comparable to standard	Organoleptic
Flavor	Typical to Cheesecake	Comparable to standard	Organoleptic
Target Dimensions	Length- 0.50" Width- 0.50" Height- 0.50"	+/- 0.25"	Ruler
Piece Count (Pieces/lb)	275 Pieces/lb	+/- 40 Pieces/lb	Scale
Out of Spec (% by Weight)	Up to 10%	+/- 5%	Scale

Standard Packaging:

Master Case Label Dimensions	2.75" x 8"
Case UPC (14 Digits)	 10809354200145
Case Pack	Single, Bulk
Case Dimensions (L x W x H)	9.5" x 9.5" x 8.6"
Case Net Weight	10.00 lbs.
Case Gross Weight	11.00 lbs.
Pallet Layer (Ti)	20
Pallet Stack (Hi)	8
Cases Per Pallet	160

Handling Conditions:

	Temperature	Range
Shipping	Frozen	<32° F
Recommended Storage	Frozen	<32° F
Recommended Usage	Frozen	<32° F

Shelf Life:

Frozen Shelf Life	12 Months
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Prepared By: Taylor Teel, R&D Manager


Specification Revision History:

05/09/2024 Product Reviewed- Specification Sheet Updated (F20014)
12/04/2023 Product Specification Sheet Issued (F20014)