

# 563414 - Sara Lee French Cream Cheesecake 8x15 Plain 4ct/73oz

Cold-set cheesecake with a hint of lemon flavor on an oatmeal crumb crust.



## MARKETING

Lighter, less dense texture.



## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
08018	563414	10032100080184	4 x 8X15

Brand	Brand Owner	GPC Description
Sara Lee	SARA LEE FROZEN BAKERY	Cakes - Sweet (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
20.91 LBR	18.25 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.40 INH	8.70 INH	8.10 INH	0.67 FTQ	10x5	365 Days	0.0 FAH / 27.0 FAH

## HANDLING SUGGESTIONS

Keep Frozen



## SERVING SUGGESTIONS

1/16 Cake



# Nutrition Facts

16.0 Servings per container

**Serving Size** 1/16 CAKE (129g)

**Amount Per Serving**

**Calories** **340**

% Daily Value\*

**Total Fat** 23 **29%**

Saturated Fat 12 g **60%**

Trans Fat 0.5 g

**Cholesterol** 30 mg **10%**

**Sodium** 310 mg **13%**

**Total Carbohydrates** 31 g **11%**

Dietary Fiber 0 g **0%**

Total Sugars 23 g

Includes 22 g Added Sugars **44%**

**Protein** 5 g

Vitamin D 0.5 mcg 2%

Calcium 80 mg 6%

Iron 0 mg 0%

Potassium 70 mg 0%

\* The % Daily Values (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.

## INGREDIENTS

WATER, SUGAR, WHOLE AND SKIM MILK, VEGETABLE OIL (PALM, SOYBEAN), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURES (MILK AND CREAM), HEAVY WHIPPING CREAM (CREAM, MILK, STABILIZER (CARRAGEENAN, MONO AND DIGLYCERIDES, CELLULOSE GUM, AND POLYSORBATE 80 STANDARIZED WITH DEXTROSE), CREAM CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM), NEUFCHATEL CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE), CONTAINS 2% OR LESS: GRAHAM FLOUR, MODIFIED CORN STARCH, MILK PROTEIN CONCENTRATE, LEAVENING (SODIUM BICARBONATE, SODIUM PYROHOSPHATE, MONOCALCIUM PHOSPHATE), WHEY (MILK), CHEESE CULTURE, SALT, CITRIC ACID, GELATIN, MOLASSES, CINNAMON, LACTIC ACID, LACTOSE, NATURAL FLAVOR, APOCAROTENAL (COLOR), ANNATO (COLOR), TURMERIC EXTRACT (COLOR), CARAMEL



## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - C

Peanuts - C

Eggs - C

Tree - C

Soybean - C

Fish - C

Wheat - C

Shellfish - C

Sesame - N

Crustaceans - C

Oats - N

Corn - N

Seed Products - N

## MORE INFORMATION



## PREPARATION & COOKING SUGGESTIONS

- KEEP FROZEN UNTIL READY TO USE - FOR BEST RESULTS, FOLLOW DIRECTIONS CAREFULLY: 1. Remove tray of FROZEN cheesecake from plastic bag. 2. Flatten tray, pulling long sides down first. 3. Use portion guides on sides of tray to cut 28 portions: dip knife in hot water and wipe clean after each cut. 4. Plate portions; cover and refrigerate after 2 hours to thaw. SERVE THAWED CHEESECAKE PROMPTLY OR KEEP COVERED IN REFRIGERATOR UP TO 3 DAYS; DO NOT HOLD AT ROOM TEMPERATURE!

(COLOR), MALTODEXTRIN, CAROB BEAN GUM, XANTHAN GUM, CARRAGEENAN, GUAR GUM, PROPYLENE GLYCOL MONO- AND DIESTERS OF FAT AND FATTY ACIDS, MONO- AND DIGLYCERIDES, LACTYLIC ESTERS OF FATTY ACIDS, POTASSIUM CHLORIDE, VITAMIN A PALMITATE, PRESERVATIVES (POTASSIUM SORBATE, CALCIUM SULFATE)

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## NUTRITIONAL ANALYSIS



Calories	340
Protein	5 g
Total Carbohydrates	31 g
Sugars	23 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	23
Trans Fat	0.5 g
Saturated Fat	12 g
Added Sugars	22 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	30 mg
Vitamin D	0.5 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	310 mg
Calcium	80 mg
Iron	0 mg
Potassium	70 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

