

563329 - New York style cheesecake as it should be. A velvety ...

All Pellman desserts are made from scratch using the very best ingredients. These ingredients are carefully mixed and then baked just right to assure consistent quality. Every cake is hand decorated so that they look and taste homemade. Pellman is simply the best value in the desserts business. This exceptional value leads to great tasting profits for our customers and oper...



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
6106	563329	00750310061061	6 60 oz per case

Brand	Brand Owner	GPC Description
Pellman Foods	Pellman Foods, Inc.	Desserts (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
25 LBR	22.5 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.813 INH	9.563 INH	7.75 INH	0.807 FTQ	10x7	365 Days	-10 FAH / 0 FAH

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 - N
- Eggs - C
- Tree Nuts - N
- Soy - C
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - NI

SERVING SUGGESTIONS



Single slice: Cut and/or remove slice from frozen dessert. Thaw at room temperature for 30 minutes before serving.Whole dessert: Thaw in refrigerator for 10-12 hours before serving.

INGREDIENTS



CREAM CHEESE (PASTEURIZED CULTURED MILK AND CREAM, SALT, XANTHAN, CAROB BEAN, AND/OR GUAR GUMS), GRANULATED SUGAR, EGGS, SOUR CREAM (GRADE A CULTURED CREAM), GRAHAM CRUMB (WHEAT FLOUR, WHOLE WHEAT FLOUR, SUGAR, SOYBEAN OIL, HIGH FRUCTOSE CORN SYRUP, SALT, SODIUM BICARBONATE), MARGARINE (PALM AND SOYBEAN OIL, WATER, SALT, MONO DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE, NATURAL BUTTER FLAVOR, ANNATTO, VITAMIN A PALMITATE), NATURAL & ARTIFICIAL VANILLA (WATER, SUGAR, ALCOHOL, PURE VANILLA EXTRACT, CARAMEL COLOR, ETHYL VANILLIN), POTASSIUM SORBATE AS A PRESERVATIVE, SOY LECITHIN

HANDLING SUGGESTIONS



Keep frozen at 0 degrees until serving.

PREPARATION & COOKING SUGGESTIONS



Keep frozen with top side up.Thaw and serve instructions:Single slice: Cut and/or remove slice from frozen dessert. Thaw at room temperature for 30 minutes before serving.Whole dessert: Thaw in refrigerator for 10-12 hours before serving.Keep thawed dessert tightly covered in refrigerator. Best if consumed within 7 days after thawing. Refreezing once thawed is not recommended.

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	360
Protein	6 g
Total Carbohydrates	26 g
Sugars	20 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	26 g
Trans Fat	0 g
Saturated Fat	16 g
Added Sugars	18 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	125 mg
Vitamin D	0.6 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	280 mg
Calcium	80 mg
Iron	0.4 mg
Potassium	180 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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