

# Cheesecake Delight

Product Description: A heavenly blend of soft cream cheese and non-dairy sour cream to be topped with your favorite fresh fruit or preserves for an instant dessert favorite.



Nutrition Facts	
About 17 servings per container	
Serving size	1/2 cup (120g)
Amount per serving	
<b>Calories</b>	<b>380</b>
% Daily Value*	
<b>Total Fat</b> 26g	<b>33%</b>
Saturated Fat 15g	75%
Trans Fat 1g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 290mg	<b>13%</b>
<b>Total Carbohydrate</b> 32g	<b>12%</b>
Dietary Fiber 0g	0%
Total Sugars 30g	
Includes 27g Added Sugars 54%	
<b>Protein</b> 5g	
Vitamin D 0.1mcg	0%
Calcium 80mg	6%
Iron 0.1mg	0%
Potassium 150mg	4%
*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.	

INGREDIENTS: CREAM CHEESE (MILK, CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM, GUAR GUM), SUGAR, SOUR DRESSING (SKIM MILK, WATER, COCONUT OIL, MODIFIED CORN STARCH, LACTIC ACID, MONO & DIGLYCERIDES, CITRUS FIBER, CITRIC ACID, LOCUST BEAN GUM, POTASSIUM SORBATE [MAINTAINS FRESHNESS], SUNFLOWER LECITHIN, GUAR GUM, NATURAL & ARTIFICIAL FLAVOR, XANTHAN GUM, CARRAGEENAN), POTASSIUM SORBATE & SODIUM BENZOATE (MAINTAINS FRESHNESS), NATURAL & ARTIFICIAL FLAVOR.

CONTAINS: MILK.

**BIOENGINEERED STATUS:** Does not contain detectable bioengineered genetic material

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Product #	UPC Code	Pack Size
0250620	Case UPC: 00 072106 06055 4	2x4.5 lb Containers
	Product UPC: 0 72106 50605 2	Net Weight: 9.000 lb
		Gross Weight: 9.351 lb

Microbiological		Pallet/Case Configuration	
Standard Plate Count	100,000/g	Case Dimensions:	12.250" x 6.250" x 8.375" x = 0.37
Yeast and Mold:	100/g	Pallet Configuration:	24 x 3 = 72 Total Cases

**Code Date Description:** Coding is a use by date on the case label, the container or embossed on the pure pack gable heat seal in MM/DD/YY format.

**Storage Instructions:** Store and transport at 33-38 degrees Fahrenheit

**Claims:** Icons will be placed below the ingredient declaration when applicable.

VN VEGAN VG VEGETARIAN DF DAIRY FREE GF GLUTEN FREE 0g 0g TRANS FAT

Date: 09.24.2021	Updated By: Michelle Pesho
Supersedes: 05.05.2020	Update Reason: Bioengineered Status Added