

Eli's CHEESECAKE

Belgian Chocolate Cheesecake Dairy Free (Vegan)

Rich chocolate cheesecake made with semi-sweet Belgian chocolate, silken tofu and vegan cream cheese, tops a layer of old-fashioned cocoa cake, finished with a dusting of cocoa.

SPECIFICATIONS

SKU#	885528
CASE PACK	4 cakes per corrugated master container
NET WEIGHT	48 oz.
PALLET INFO	8 * 10 = 80

TIPS AND HANDLING

STORAGE	Frozen
SHELF LIFE	270 Days
ALLERGENS	Contains Soy, Wheat

LOT CODE EXPLANATION YYJJJ YY= 2 Digit Year, JJJ = 3 Digit Julian Day -- 25003 represents January 3, 2025

PRODUCT ATTRIBUTES

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
20 servings per container		Total Fat 10g	13%	Total Carbohydrate 32g	12%
Serving size One Piece (68g)		Saturated Fat 3.5g	18%	Dietary Fiber 2g	7%
		Trans Fat 0g		Total Sugars 23g	
Calories per serving 220		Cholesterol 0mg	0%	Includes 19g Added Sugars	38%
		Sodium 125mg	5%	Protein 3g	
Vitamin D 0mcg 0% • Calcium 31mg 2% • Iron 2mg 10% • Potassium 181mg 4%					
*The % Daily Value 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.					

All Nutritional information
generated via ESHA Genesis
2018 Ver 11.6

INGREDIENTS: Tofu (Soybeans, Water, Calcium Sulfate, Glucono Delta Lactone), Sugar, Semi-Sweet Chocolate (Belgian Chocolate, Sugar, Cocoa Butter, Soy Lecithin as Emulsifier, Vanilla Extract), Wheat Flour, Water, Soybean Oil, Invert Sugar, Dairy Free Cream Cheese (Water, Butter Beans, Oats, Coconut Oil, Natural Flavor, Agave Syrup, Gum Arabic, Sea Salt, Konjac Root Powder, Calcium Citrate, Lactic Acid, Citric Acid), Cocoa Processed with Alkali, Invert Syrup, Modified Corn Starch, Salt, Pure Vanilla Extract with Other Natural Flavors (Water, Vanilla Extract, Water Glycerin, Natural Flavor, Cane Sugar), Vinegar, Corn Starch, Vanilla Extract (Water, Cane Alcohol, Cane Sugar and Vanilla Bean Extractives), Leavening (Sodium Bicarbonate), Soybean Oil, Soy Lecithin.

Appearance Dark chocolate slice baked on a layer of old-fashioned cocoa cake

Flavor Rich chocolate

Texture Silky and creamy chocolate, moist cake layer

MICROBIOLOGICAL

ANALYSIS	LIMIT
Aerobic Plate Count	<10,000 cfu/g
Yeast	<100 cfu/g
Mold	<100 cfu/g
E. coli	<10 cfu/g
Staphylococcus aureus	<100 cfu/g
Salmonella	Negative @ 25 g
Listeria monocytogenes	Negative @ 25 g

The Eli's Cheesecake Company complies with Proposition 65 that exceed the Safe Harbor Levels identified by the State of Califor

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