



Banana Caramel Cheesecake Xango®

Rich, creamy cheesecake layered with chunks of banana and real-butter caramel within a flaky pastry tortilla.

Ingredients

Banana Caramel Cheesecake: Cream Cheese [milk, cream, salt, lactic acid, cheese cultures], Banana Puree, Sugar, Eggs, Cream, Water, Glucose, Brown Sugar, Maltitol, Sweetened Condensed Milk [milk, sugar], Butter, Wheat Flour, Modified Corn Starch, Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Banana Flakes, Evaporated Milk [milk, vitamin D3], Lemon Juice Concentrate, Orange Juice Concentrate, Natural Madagascar Vanilla, Salt, Soy Lecithin. Tortilla: Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), Water, Palm Oil, Cultured Wheat Starch, Mono & Diglycerides, Salt, Fumaric Acid, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Yeast, Soybean Oil, Monocalcium Phosphate, Enzymes].

Contains: Egg, Milk, Wheat, Soy.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Product Specifications

SKU: 7942

Units Per Case: 48

Portions Per Unit: 1

Portions Per Case: 48

Unit Weight: NET WT 14 LB 4 OZ

Gross Weight: 16.70 lbs

Case Cube: 0.61 cu. ft.

UPC: 10749017079421

SCC/GTIN: 10749017079421

Case Dimensions (L x W x H): 22.31 x 13.18 x 3.62

Pallet Tie x High: 6 x 14

Approx. Piece Size: 5.3 x 0.78 x 1.2

Kosher Status: KD

Gluten Free: No

Defrosting/Handling Tips

Preparation Instructions:

1. Remove the desired amount of portions from the freezer and place on a lined sheet pan in the cooler, cover to prevent drying & defrost for 4 hours. Can be kept refrigerated for up to 7 days prior to frying.
2. Set the fryer to 350 degrees.
3. Place the Xangos® in the fryer using a double basket method to keep the Xangos® submerged in oil. Place basked in hot oil for 4 minutes. The outside shell should be a golden brown color. (Note: If Xangos® are frozen, fry @ 350 degrees for 7½ minutes).
4. Allow Xangos® to cool for 30 seconds before rolling in cinnamon sugar. Coat Xangos® in sugar mixture, turning product for even coverage.
Cinnamon Sugar Recipe: Combine 1 cup of granulated sugar to 1 Tablespoon of ground cinnamon.



Nutrition Facts

Servings Per Container 48

Serving Size (135g/4.75oz)

Amount per serving

Calories **410**

% Daily Value*

Total Fat 21g **27%**

Saturated Fat 10g **50%**

Trans Fat 0g

Cholesterol 80mg **27%**

Sodium 540mg **23%**

Total Carbohydrates 51g **19%**

Dietary Fiber 1g **4%**

Total Sugars 16g

Includes 12g Added Sugars **24%**

Protein 8g

Vitamin D 0mcg **0%**

Calcium 63mg **4%**

Iron 2mg **10%**

Potassium 145mg **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.

Shelf Life

Holds Best When Kept Covered In Cooler, Away From the Door And From Foods With Strong Odors.

Refrigerated: 7 days (covered) prior to frying
The 'Hold Time' for Xangos is 2 Hours In a chafing dish, uncovered.d.

Updated 6/8/2022

Extra Info:

Sweet Street Desserts • 722 Hiesters Lane • Reading, PA 19605 • 610-921-8113

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