DOLCE & DOLCE

Gluten Free!

Specification Sheet

Your go-to guide for informed decisions and seamless manufacturing.

2 Inch Mini New York Style Cheesecake - Lemon



Product Code: 67907
GTIN: 10685201679070

Fully frozen

Simply thaw & serve

(IPP) Individual protective package

Gluten free

Prepared in Canada

Creamy, cool, and a little zesty. Delivers rich vanilla filling on a buttery gluten free graham cookie base, finished with a bright lemon icing that cuts through the creaminess just right. Gluten free, perfectly portioned, and ready to shine on dessert menus or grab-and-go.

Ingredients: Sugars (cane sugar, icing sugar, glucose), Cream cheese (milk ingredients, salt, locust bean gum, bacterial culture), Sour cream (modified milk ingredients, microbial enzymes, bacterial culture), Liquid whole egg, Gluten-free mix (rice flour, tapioca starch, guar gum), Water, Butter, Coconut oil, Cornstarch, Lemon juice, Lemon concentrate, Gelatin, Pectin, Natural flavor, Sea salt, Tumeric.
Contains: Milk, Eggs.
May Contain: Gluten-free oats, Tree nuts, Sesame seeds, Soy.

Shelf Life: 365 days frozen, Fridge: 3 days, Ambiant Temp°: 0 days

Size: 50g
Pack Size: 36 pc x 50 g
Case Count: 36 pc
Case Weight Net: 1.8 kg
Case Weight Gross: 2 kg
Box Dimensions: L x W x D: 420mm x 185mm x 150mm
Palletizing: Box per Pallets: 132 | Box per Row: 12 | Row per Pallets: 11

Storage Conditions: Frozen. -18°/0°F.

Instructions Defrosting: 4 h in the refrigerator or 30 min at room temperature.

Nutrition Facts
Valeur nutritive

Per 1 cake (50 g)
Pour 1 gâteau (50 g)

Calories 200	**% Daily Value*** / **% valeur quotidienne***
Fat / Lipides 10 g	13 %
Saturated / saturés 6 g + Trans / trans 0.2 g	31 %
Carbohydrate / Glucides 26 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 19 g	19 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 50 mg	
Sodium 90 mg	4 %
Vitamin D / Vitamine D	
Potassium 20 mg	1 %
Calcium / Calcium 40 mg	3 %
Iron / Fer 0.3 mg	2 %

***5% or less is a little, 15% or more is a lot**
***5% ou moins c'est peu, 15% ou plus c'est beaucoup**