

#### Raspberry White Chocolate Cheese Brulée®

A silken smooth, yet refreshingly light white chocolate cheese all aswirl with vibrant red raspberry. Hand-fired and glazed in simple elegance.

### Ingredients

CREAM CHEESE (38.26%) [pasteurized MILK and CREAM, salt, cheese cultures], EGGS, white confectionary [sugar, palm kernel oil, palm oil, WHEY (MILK), nonfat MILK, emulsifier (E322 (SOY)), vanilla], margarine [SOYBEAN oil, palm oil, water, salt, emulsifier (E471), nonfat dry MILK, emulsifier (E322 (sunflower)), natural flavour, vitamin A palmitate, colour (E160a)], sugar, WHEAT flour, sour CREAM [cultured CREAM (MILK), nonfat MILK, enzymes], GRAHAM crumbs [WHEAT flour, GRAHAM flour, sugar, palm oil, brown sugar, honey, salt, baking soda, natural flavour], raspberry jam (2.57%) [sugar, raspberry puree, raspberry juice concentrate, lemon juice concentrate, emulsifier (E440)], CREAM (MILK), raspberries (2.02%), OATS, water, brown sugar, neutral glaze [glucose, water, fructose, invert sugar, sugar, emulsifier (E440), acidity regulator (E330), stabilizer (E415), emulsifier (E450iii)], white chocolate [sugar, cocoa butter, whole MILK powder, nonfat dry MILK, MILKFAT, emulsifier (E322 (SOY)), natural vanilla extract], thickener (E1442), glucose, lemon juice concentrate, raspberry juice concentrate (0.15%), salt, natural Madagascar vanilla flavour, emulsifier (E440).

For allergens, see ingredients that are capitalized.

May contain traces of PEANUTS, MACADAMIA NUTS, PECAN NUTS, WALNUTS, ALMOND NUTS.

# **Product Specifications:**

Code: 1255 Units per Case: 2 Portions per Unit: 14 Portions per Case: 28

Unit Net Weight: 2,47 Kg (5 lbs. 7 oz.)

**Gross Weight:** 5,79 Kg **Case Cube:** 0.014 m<sup>3</sup>

Case Dimensions (L x W x H in CM): 29.85 x 29.85 x 16.03 Inner Tray Box Dimensions (L x W x H in CM): 26.34 x 26.04 x 6.35

**Approx. Piece Size:** 12.37 x 5.46 x 5.49 **Pallet Tie x High:** 8 x 10 EU 12 x 10 US / UK

EAN13 Unit: 0749017012551 EAN128 Case: 10749017012558

Kosher Status: KD Gluten Free: No

Extra Info: NO ARTIFICIAL TRANS FAT. Any trans fat in this product is naturally occurring

in the pure dairy products we use, such as milk, butter, and cream cheese.

## **Defrosting/Handling Tips:**

Whole Cheesecake: Under refrigeration 6-8 hours or overnight.

Plated Slices: Under refrigeration 4 hours.

Holds best when kept covered in cooler, away from the door and from foods with strong odors.

#### Shelf life:

Frozen: 18 months

**Under Refrigeration:** 7 days (must be covered). **Room Temperature:** Not recommended.

Updated March 21, 2022



RECEIVED iomas Ridley QC Dep 3:30, 20 Mar 2025

# **Supplement Facts**

Serving Size (100g) Servings Per Container

Amount per serving	% Daily Value
350	
25 g	32%*
15 g	75%*
0.5 g	**
50 mg	17%
28 g	10%*
1 g	4%
19 g	**
	32%
5 g	
0 mcg	0%
58 mg	4%
1 mg	6%
260 mg	11%
99 mg	2%
0.65 g	**
	serving 350 25 g 15 g 0.5 g 50 mg 28 g 1 g 19 g 5 g 0 mcg 58 mg 1 mg 260 mg 99 mg

\*Percent Daily Values are based on a 2,000 calorie diet.

\*\*Daily Value not established.