

Original Cheesecake XANGOS®

Rich, smooth cheesecake, with a slight tangy finish rolled in melt-in-your-mouth, flaky pastry tortilla.

Ingredients

Original Cheesecake Filling: Cream Cheese [milk, cream, salt, lactic acid, cheese cultures], Sugar, Eggs, Water, Maltitol, Modified Corn Starch, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Lemon Juice Concentrate, Natural Madagascar Vanilla. Tortilla: Enriched Wheat Flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid], Water, Palm Oil, Cultured Wheat Starch, Mono-And Diglycerides, Salt, Fumaric Acid, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Yeast, Soybean Oil, Monocalcium Phosphate, Enzymes. **Contains**: Egg, Milk, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Product Specifications

SKU: 7944 Units Per Case: 48 Portions Per Unit: 1 Portions Per Case: 48 Unit Weight: NET WT 13 LB 1 OZ Gross Weight: 15.52 lbs Case Cube: 0.62 cu. ft. **UPC**: 10749017079445 **SCC/GTIN**: 10749017079445 Case Dimensions (L x W x H): 22.31 x 13.18 x 3.62 Pallet Tie x High: 6 x 14 Inner Trav Box Dimensions: -Approx. Piece Size: -Kosher Status: KD Gluten Free: No 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

Deep Frying Preparation Instructions (from Refrigerated)

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 basket 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.

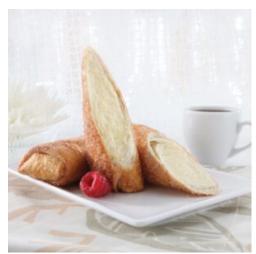
Cinnamon Sugar Recipe: Combine 1 cup of granulated sugar to 1 Tablespoon of ground cinnamon. Turbo Chef Preparation Instructions (from Frozen)

1. XANGOS® should be fully frozen prior to cooking

- 2. Brush the frozen XANGO® with canola oil on all surfaces.
- 3. Place the XANGO® onto a Turbo Chef approved screen.
- 4. Turbo Chef settings 450° Total time 4:20 seconds

			%	
Event	% Time	% Тор	Bottom	% Wave
1	50%	50%	50%	0%
2	25%	70%	70%	0%
3	25%	50%	50%	20%

5. Brush a very thing, light coat of Canola Oil prior to rolling and coating in cinnamon sugar.



Nutrition Facts

Servings Per Container 48					
Serving Size (1	L24g/4.3oz)				
Amount per serving					
Calories	370				
	% Daily Value*				
Total Fat 21g	27%				
Saturated Fat 10g	50 %				
Trans Fat 0.5g					
Cholesterol 80mg	27%				
Sodium 560mg	24%				
Total Carbohydrates 48g	17%				
Dietary Fiber 1g	4%				
Total Sugars 13g					
Includes 11g Added Suga	rs 22 %				
Protein 8g					
Vitamin D 0mcg	0%				
Calcium 50mg	4%				
Iron 2mg	10%				
Potassium 103mg	2%				

* 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. Frozen: 18 Months Refrigerated: 7 days (covered) prior to frying The 'Hold Time' for XANGOS® is 2 Hours In a chafing dish, uncovered.

Updated 4/16/2024

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