Banana Caramel Cheesecake XANGOS®

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, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], 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:Wheat Flour. Enriched [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), Water, Palm Oil, Culutred Wheat Starch, Mono and Diglycerides, Salt, Fumaric Acid, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Yeast, and 2% or Less of Each of the Following: 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: -
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
Inner Tray Box Dimensions: 13 x 9 x 2
Approx. Piece Size: 5.3 x 0.78 x1.2
Kosher Status: KD
Gluten Free: No
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-
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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	% Top	% 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 (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.
Frozen: 18 Months
Refrigerated: 7 days (covered) prior to frying
The 'Hold Time' for XANGOS® is 2 Hours In a chafing dish, uncovered.d.

Updated 10/13/2026

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