



# 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: 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

**Inner Tray Box Dimensions:** -

**Approx. Piece Size:** 5.3 x 0.78 x1.2

**Kosher Status:** KD

**Gluten Free:** No

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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 4/23/2024

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