



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 Tray 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.

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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 (124g/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 Sugars **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 4/23/2024

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