



# Caramel Brownie Bite Cheesecake

Fudgy brownies and creamy cheesecake deliciously conspire to deliver a classic Americana mash-up worthy of your fork (or spoon). White Chocolate Cheesecake is entwined with gooey pockets of salted Dulce de Leche caramel and scattered with deeply chocolate brownie bites. Topped with a gleaming lid of buttery caramel fudge, even more brownie bites and drizzles of milk chocolate ganache for a purely indulgent experience. Free of GMO's and trans fats. Made with only natural ingredients, no artificial colors or flavors.



## Ingredients

Ingredients: Cream Cheese [pasteurized milk & cream, salt, cheese cultures], Sugar, Eggs, White Confection [sugar, palm kernel and palm oil, whey powder, nonfat dry milk, milk, soy lecithin, salt, natural flavor], Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Graham Crumbs [enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), graham flour, sugar, palm oil, brown sugar, honey, salt, baking soda, natural flavor], Caramel [milk, sugar, butter], Sour Cream [cultured cream, nonfat milk, enzymes], Sweetened Condensed Milk [milk, sugar], Chocolate [sugar, cocoa butter, whole milk powder, unsweetened chocolate, nonfat dry milk, dextrose, natural vanilla extract], Brown Sugar, Butter [cream, lactic acid], Evaporated Milk [milk, vitamin D3], Cream, Glucose, Soybean Oil, Panko Crumbs [unbleached wheat flour, evaporated cane sugar, yeast, salt], Oats, Cocoa [processed with alkali], Water, Honey, Salt, Fruit Juice Color, Modified Tapioca Starch, Coconut Oil, Modified Corn Starch, Baking Powder [sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate], Natural Madagascar Vanilla, Baking Soda, White Chocolate [sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin, natural vanilla extract], Cinnamon, Sunflower Lecithin.

**Contains:** Egg, Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

## Product Specifications

**SKU:** 3156  
**Units Per Case:** 2  
**Portions Per Unit:** 14  
**Portions Per Case:** 28  
**Unit Weight:** NET WT 4 LB 15 OZ (2.24 Kg)  
**Gross Weight:** 12.20 lbs  
**Case Cube:** 0.65 cu ft  
**UPC:** 749017031569  
**SCC/GTIN:** 10749017031566  
**Case Dimensions (L x W x H):** 11.75 x 11.75 x 8.125  
**Pallet Tie x High:** 12 x 8  
**Inner Tray Box Dimensions:** 10.37 x 10.25 x 3.50  
**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

Whole Pie: Under refrigeration (in box) 24 Hours or overnight.  
Individual Slices: Under refrigeration (covered) 6 hours  
Room Temperature: Not Recommended  
Best when held and served under refrigeration.

Nutrition Facts	
Servings Per Container 14	
<b>Serving Size</b>	<b>(160g/5.65oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>610</b>
% Daily Value*	
<b>Total Fat</b> 38g	<b>49%</b>
Saturated Fat 21g	<b>105%</b>
Trans Fat 1g	
<b>Cholesterol</b> 85mg	<b>28%</b>
<b>Sodium</b> 430mg	<b>19%</b>
<b>Total Carbohydrates</b> 59g	<b>21%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 42g	
Includes 35g Added Sugars	<b>70%</b>
<b>Protein</b> 8g	
Vitamin D 1mcg	6%
Calcium 95mg	8%
Iron 2mg	10%
Potassium 211mg	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 in cooler, away from front door and from foods with strong odors.  
Frozen: 18 months  
Under Refrigeration: 5 days ( in Box or in the refrigerated dessert case)  
Ambient: Not Recommended

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