



CREME BRULEE CHEESECAKE - ORIGINAL NEW YORK STYLE CHEESECAKE UNITED WITH FRANCE'S THICK CREAMY CRÈME BRULEE CUSTARD CAPPED WITH CARAMELIZED SUGAR FINISHED WITH A VANILLA COOKIE CRUST. THE CRÈME DE LA CRÈME OF DRESSED UP CHEESECAKE!



Lawler Foods Ltd. P.O Box 2558 Humble, TX 77396 • 281.446.0059

Date of Issue: 9/10/2019

Product Specification

Supersedes: PP - System - Undated

Approved By: J.Parent, TSM

MFG Description		Creme Brulee CC 16cut	
MFG ID Number	0160041716	TI - Layer	10
UPC	028143759609	HI - Stack	10
GTIN	10028143994175	Cases Per Pallet	100
Unit Weight (lb.)	3.75	Length - Inch	19.50
Unit Weight (oz.)	60	Width - Inch	9.75
PACK - Units Per Case	04	Height - Inch	6.00
CUT	16	Cube - Cubic Feet	0.66
PORTIONS CASE	64	Frozen Shelf Life - Days	545
NET WEIGHT - CASE	15.00	Storage Temperature	0°F (- 17.78°C)
GROSS WEIGHT - CASE	17.15	Kosher	Orthodox Union
		Kosher Symbol	ⓈD

NLEA Panel

Nutrition Facts

16 servings per container
Serving size 1 Slice (106g)

Amount per serving
Calories 360

	% Daily Value*
Total Fat 21g	27%
Saturated Fat 12g	60%
Trans Fat 0.5g	
Cholesterol 115mg	38%
Sodium 220mg	10%
Total Carbohydrate 37g	13%
Dietary Fiber 1g	4%
Total Sugars 30g	
Includes 28g Added Sugars	56%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 49mg	4%
Iron 0.7mg	4%
Potassium 83mg	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.

Microbiological	m - cfu/g	M - cfu/g	Method
Aerobic Plate Count	<10,000	50,000	3M Petrifilm
Coliforms	<10	50	3M Petrifilm
Yeast and Mold	<500	1000	3M Petrifilm
Metal Detection	Ferrous	Non-Ferrous	Stainless Steel
Sensitivity	2.0mm	2.5mm	Grade 316 / 2.5mm

Manufactured in accordance with all current, relevant U.S. legislation, Title 21 CFR.
 All ingredients are FDA approved. (GRAS)

Keep Frozen Until Ready To Use

Serving Suggestions: Thaw and Serve. Thaw under refrigeration. Once thawed store in refrigerator between 33 and 40° F

Ingredient / Allergen Content

INGREDIENTS: CREAM CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM, GUAR GUM, XANTHAN GUM), SUGAR, HEAVY CREAM (CREAM, MILK, NONFAT MILK, CARRAGEENAN, DEXTROSE), VANILLA COOKIE CRUMB (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], SUGAR, PALM OIL, DEXTROSE, WHEY, SALT, NATURAL FLAVOR, BAKING SODA), EGGS, WATER, LESS THAN 2% OF: EGG YOLKS, SUGAR, PALM OIL, WATER, SOYBEAN OIL, SALT, NATURAL FLAVOR, SOY LECITHIN, BETA CAROTENE COLOR, VITAMIN PALMITATE A, WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, CARRAGEENAN, KONJAC GUM, TARA GUM, DEXTROSE, VANILLA BEAN EXTRACTIVES.

CONTAINS: EGG, MILK, SOY, WHEAT

MAY CONTAIN: TREE NUTS (ALMONDS, COCONUT, PECANS, WALNUTS), PEANUTS

Inner Carton Label

CREME BRULEE CHEESECAKE ITEM # 0160041716

0218

INGREDIENTS: CREAM CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM, GUAR GUM, XANTHAN GUM), SUGAR, HEAVY CREAM (CREAM, MILK, NONFAT MILK, CARRAGEENAN, DEXTROSE), VANILLA COOKIE CRUMB (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], SUGAR, PALM OIL, DEXTROSE, WHEY, SALT, NATURAL FLAVOR, BAKING SODA), EGGS, WATER, LESS THAN 2% OF: EGG YOLKS, SUGAR, PALM OIL, WATER, SOYBEAN OIL, SALT, NATURAL FLAVOR, SOY LECITHIN, BETA CAROTENE COLOR, VITAMIN PALMITATE A, WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, CARRAGEENAN, KONJAC GUM, TARA GUM, DEXTROSE, VANILLA BEAN EXTRACTIVES.



CONTAINS: EGG, MILK, SOY, WHEAT

MAY CONTAIN: TREE NUTS (ALMONDS, COCONUT, PECANS, WALNUTS), PEANUTS

MADE WITH PRIDE IN THE USA BY LAWLER FOODS, LTD., P.O. BOX 2558, HUMBLE, TX 77347 U.S.A.

www.lawlers.com

NET WEIGHT: 60 OZ (3 LB 12OZ) 1.70kg



STORE FROZEN
8044 14:19 B

Master Carton Label

Creme Brulee CC 16cut
0160041716 04PK/Case

LOT# 6124 11:24 B



MADE WITH PRIDE IN THE USA BY LAWLER FOODS, LTD., P.O. BOX 2558, TX 77347 USA



Date Coding: Lot#, YDDD, Military Time, Plant Designation (A, B, or C)

Example: Lot# is day of production, Y = Last digit of year, DDD = day of year 001 - 365, 366 in leap year.

Day-of-Year Table for Non-Leap Years

DATE	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	1	32	60	91	121	152	182	213	244	274	305	335
2	2	33	61	92	122	153	183	214	245	275	306	336
3	3	34	62	93	123	154	184	215	246	276	307	337
4	4	35	63	94	124	155	185	216	247	277	308	338
5	5	36	64	95	125	156	186	217	248	278	309	339
6	6	37	65	96	126	157	187	218	249	279	310	340
7	7	38	66	97	127	158	188	219	250	280	311	341
8	8	39	67	98	128	159	189	220	251	281	312	342
9	9	40	68	99	129	160	190	221	252	282	313	343
10	10	41	69	100	130	161	191	222	253	283	314	344
11	11	42	70	101	131	162	192	223	254	284	315	345
12	12	43	71	102	132	163	193	224	255	285	316	346
13	13	44	72	103	133	164	194	225	256	286	317	347
14	14	45	73	104	134	165	195	226	257	287	318	348
15	15	46	74	105	135	166	196	227	258	288	319	349
16	16	47	75	106	136	167	197	228	259	289	320	350
17	17	48	76	107	137	168	198	229	260	290	321	351
18	18	49	77	108	138	169	199	230	261	291	322	352
19	19	50	78	109	139	170	200	231	262	292	323	353
20	20	51	79	110	140	171	201	232	263	293	324	354
21	21	52	80	111	141	172	202	233	264	294	325	355
22	22	53	81	112	142	173	203	234	265	295	326	356
23	23	54	82	113	143	174	204	235	266	296	327	357
24	24	55	83	114	144	175	205	236	267	297	328	358
25	25	56	84	115	145	176	206	237	268	298	329	359
26	26	57	85	116	146	177	207	238	269	299	330	360
27	27	58	86	117	147	178	208	239	270	300	331	361
28	28	59	87	118	148	179	209	240	271	301	332	362
29	29		88	119	149	180	210	241	272	302	333	363
30	30		89	120	150	181	211	242	273	303	334	364
31	31		90		151		212	243		304		365

Day-of-Year Table for Leap Years

DATE	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	1	32	61	92	122	153	183	214	245	275	306	336
2	2	33	62	93	123	154	184	215	246	276	307	337
3	3	34	63	94	124	155	185	216	247	277	308	338
4	4	35	64	95	125	156	186	217	248	278	309	339
5	5	36	65	96	126	157	187	218	249	279	310	340
6	6	37	66	97	127	158	188	219	250	280	311	341
7	7	38	67	98	128	159	189	220	251	281	312	342
8	8	39	68	99	129	160	190	221	252	282	313	343
9	9	40	69	100	130	161	191	222	253	283	314	344
10	10	41	70	101	131	162	192	223	254	284	315	345
11	11	42	71	102	132	163	193	224	255	285	316	346
12	12	43	72	103	133	164	194	225	256	286	317	347
13	13	44	73	104	134	165	195	226	257	287	318	348
14	14	45	74	105	135	166	196	227	258	288	319	349
15	15	46	75	106	136	167	197	228	259	289	320	350
16	16	47	76	107	137	168	198	229	260	290	321	351
17	17	48	77	108	138	169	199	230	261	291	322	352
18	18	49	78	109	139	170	200	231	262	292	323	353
19	19	50	79	110	140	171	201	232	263	293	324	354
20	20	51	80	111	141	172	202	233	264	294	325	355
21	21	52	81	112	142	173	203	234	265	295	326	356
22	22	53	82	113	143	174	204	235	266	296	327	357
23	23	54	83	114	144	175	205	236	267	297	328	358
24	24	55	84	115	145	176	206	237	268	298	329	359
25	25	56	85	116	146	177	207	238	269	299	330	360
26	26	57	86	117	147	178	208	239	270	300	331	361
27	27	58	87	118	148	179	209	240	271	301	332	362
28	28	59	88	119	149	180	210	241	272	302	333	363
29	29	60	89	120	150	181	211	242	273	303	334	364
30	30		90	121	151	182	212	243	274	304	335	365
31	31		91		152		213	244		305		366