



Gluten-Free Strawberry Champagne Cheesecake



Nutrition Facts		Valeur nutritive	
Per 1 slice (146 g)			
pour 1 (146 g)			
Servings per Container 16			
Portions par contenant 16			
Calories 490		% Daily Value*	
Total Fat / Lipides 33 g		44 %	
Saturated / saturés 17 g		89 %	
+ Trans / trans 0.5 g			
Carbohydrate / Glucides 48 g			
Fiber / Fibres 1 g		5 %	
Sugars / Sucres 37 g		37 %	
Protein / Protéines 7 g			
Cholesterol / Cholestérol 130 mg			
Sodium 320 mg		14 %	
Potassium 65 mg		1 %	
Calcium 125 mg		9 %	
Iron / Fer 0.5 mg		3 %	
* 5% or less is a little, 15% or more is a lot			
* 5% ou moins c'est peu, 15% ou plus c'est beaucoup			

Product Description:

Vanilla cheesecake marbled with strawberry and baked atop a chocolate cookie graham base. Topped with exquisite champagne mousse, strawberry swirls & dark chocolate shavings.

WOW SKU	SCC/ GTIN	UPC	Size	Units Per Case	Portions per Unit	Case Dimensions (L x W x H)	Pallet Ti x High
1472	10778463014724	778463014727	25.4 cm 10 inches	2 / 2.34kg 2 / 5lb 2oz	16 / 146 g 16 / 5.15 oz	32.3 x 30.1 x 17.0 cm 12.72 x 11.85 x 6.69 in	

Shelf Life: 300 days frozen, 3 days thawed if refrigerated

Preparation & Handling

- Keep product frozen at -18°C (0°F).
- For best results, cut and handle product partially frozen.
- To defrost, leave in fridge overnight. A single slice at room temperature will defrost in about an hour.
- To store remaining product, ensure the paper dividing slices remain on the cutting edge to protect cake from drying out. Cover cake and place in refrigerator to ensure freshness.
- For more information and product handling, visit our website at wowfactordesserts.com/storage-handling-tips/

Origin: Made in Canada from Domestic and Imported Ingredients.

Gluten Free Strawberry Champagne Cheesecake

Ingredients: Cream cheese (milk ingredients, salt, bacterial culture, carob bean gum, sorbic acid), Sour cream (modified milk ingredients, modified corn starch, disodium phosphate, guar gum, carrageenan, locust bean gum, microbial enzyme, bacterial culture), Sugars (granulated sugar, icing sugar), Whipping cream (cream, milk, carrageenan), Egg, Graham style crumbs (pea starch, non-hydrogenated shortening (palm oil, modified palm oil), brown rice flour, potato starch, sweet rice flour, tapioca starch, water, cane sugar, rice bran, molasses, tapioca syrup, salt, sodium bicarbonate, pea protein, vanilla extract, pea fiber, sunflower lecithin, inulin, mono calcium phosphate, modified cellulose, guar gum), Gluten free flour (white rice flour, potato starch, tapioca starch, guar gum, sodium carboxyl methylcellulose), Strawberry compound (glucose, strawberry juice, fructose, strawberries, citric acid, raspberry juice, water, beet red, propylene glycol, sugar, pectin, sodium bicarbonate, ethyl alcohol, natural & artificial flavour, colour (allura red, tartrazine, caramel colour), Water, Canola oil and palm oil margarine, Chocolate (cocoa mass, sugar, cocoa butter, milk fat, soya lecithin, vanilla extract), Cocoa, Strawberry glaze (water, sugar, glucose solids, modified tapioca starch, modified corn starch, citric acid, artificial flavour, colour, sodium benzoate, potassium sorbate), Buttermilk powder, Champagne flavour type natural, Modified tapioca starch, Vanilla flavour type natural, Kosher gelatin, Xanthan/guar gum, Red gel (water, high fructose corn syrup, glycerine, allura red, sugar, modified food starch, xanthan gum, carrageenan gum, potassium sorbate and sodium benzoate, citric acid).

Contains: Milk, Eggs, Soy.

Made in a facility that uses eggs, milk, peanuts, soy, sulphite containing ingredients, tree nuts, and wheat ingredients

Ingrédients: Fromage à la crème (ingrédients laitiers, sel, culture bactérienne, gomme de caroube, acide sorbique), Crème sure (ingrédients laitiers modifiés, amidon de maïs modifié, phosphate disodique, gomme de guar, carraghénane, gomme de caroube, enzyme microbienne, culture bactérienne), Sucres (sucre granulé, sucre glace), Crème fouettée (crème, lait, carraghénane), Oeuf, Miettes de graham (amidon de pois, shortening non hydrogéné (huile de palme, huile de palme modifiée), farine de riz brun, purée de pomme de terre, douce farine de riz, amidon de tapioca, eau, sucre de canne, son de riz, mélasse, sirop de tapioca, sel, bicarbonate de sodium, protéine de pois, extrait de vanille, fibre de pois, lécithine de tournesol, inuline, phosphate monocalcique, cellulose modifiée, gomme de guar), Farine sans gluten (farine de riz blanche, fécule de pomme de terre, amidon de tapioca, gomme de guar, carboxyméthylcellulose sodique), Composé fraise (glucose, jus de fraise, fructose, fraises, acide citrique, jus de framboise, eau, betterave rouge, propylène glycol, sucre, pectine, bicarbonate de sodium, alcool éthylique, arôme naturel & artificiel, colorant (rouge allura, tartrazine, couleur caramel), Eau, Margarine à l'huile de canola et palme, Chocolat (masse de cacao, sucre, beurre de cacao, graisse de lait, lécithine de soja, extrait de vanille), Cacao, Glaçage à la fraise (eau, sucre, extrait sec de glucose, amidon modifié de tapioca, amidon modifié de maïs, acide citrique, arôme artificiel, colorant, benzoate de sodium, sorbate de potassium), Poudre de babeurre, Champagne arôme type naturel, Amidon tapioca modifié, Vanille arôme type naturelle, Gélatine cachère, Gomme de xanthane / guar, Gel rouge (eau, sirop de maïs riche en fructose, glycérine, rouge allura, sucre, amidon alimentaire modifié, gomme de xanthane, gomme de carraghénane, sorbate de potassium et benzoate de sodium, acide citrique)..

Contient: Lait, Oeufs, Soja

Fait dans une usine qui utilise des œufs, laiterie, arachides, soja, ingrédients contenant du sulfite, noix d'arbres, et ingrédients de blé.

WOW! Factor Desserts
Head Office and Bakery

174 Cree Road

Sherwood Park, AB T8A 3X8

1.800.604.CAKE (2253)

www.wowfactordesserts.com

Rev. 2021-04-26

Created by: D.G.

