

*Eli's*®

# Lifestyle Desserts



# GLUTEN FRIENDLY

## What is Celiac Disease & Gluten Sensitivity?

Celiac Disease is a serious genetic autoimmune disease that damages the small intestine and interferes with the absorption of nutrients from food when gluten is ingested. Non-Celiac Gluten Sensitivity (NCGS) causes possible intestinal damage that recedes with the gluten-free diet, and does not appear to be genetically based.\*

## The Facts

- 26% of global consumers say they try to avoid foods containing gluten\*\*
- 10% of North Americans say they follow a wheat free or gluten free diet\*\*
- 1% of Americans (1 in 133) are affected by Celiac disease\*
- Approximately 6% of Americans are affected by Non-Celiac Gluten Sensitivity\*

## THE FOLLOWING CHEESECAKES ARE MADE WITH GLUTEN FREE INGREDIENTS

Made in a bakery that uses ingredients containing gluten and manufactured on equipment that processes wheat.



### Salted Caramel Cheesecake made with GMO Free Ingredients

This elegant cheesecake features the sophisticated and modern combination of salt and caramel. Creamy caramel cheesecake baked on a sweet and salty almond crust topped with a thick bed of buttery caramel and a sprinkle of more almonds.

9"/14 cut/2 pack/59 oz. #295122



### Hot Chocolate Cheesecake

We've transformed the most decadent cup of hot chocolate into a dessert like no other. Eli's custom blend of milk chocolate cheesecake and dark chocolate flakes, topped with a layer of vanilla mousse, and baked on a dark chocolate crust.

9"/14 cut/2 pack/68 oz. #295135

## NEW! CERTIFIED GLUTEN FREE DESSERT



### Double Marshmallow Crispy Bar Certified Gluten Free!

A soft and chewy crispy rice cereal bar made with dark brown sugar, studded with mini marshmallows.  
36 pack/2 oz. each. #480800

#### SHELF LIFE:

- Frozen, 9 Months
- Ambient, 21 Days

Individually Wrapped  
for easy snacking  
on-the-go!

# GMO FREE

## What are GMOs?

GMOs (or “genetically modified organisms”) are living organisms whose genetic material has been artificially manipulated in a laboratory through genetic engineering. This creates unstable combinations of plant, animal, bacteria and viral genes that do not occur in nature or through traditional crossbreeding methods.\*

## The Facts

- 81% of global consumers say they avoid GMOs because they believe they are harmful to their health\*\*
- 54% of global consumers say that they try to avoid foods containing GMOs\*\*
- Products with claims that they are GMO-free grew 12% across the globe, from July 30, 2015 to July 30, 2016\*\*

**THE FOLLOWING CHEESECAKES AND DESSERTS ARE MADE WITH INGREDIENTS THAT DO NOT CONTAIN GMOs**



## Mini Pies

Bite-sized pies with housemade fruit or nut fillings, baked to a golden brown in our all-butter crust. Available in classic flavors including Apple, Cherry & Pumpkin (seasonal).

36 pack (3 trays of 12)/1.6 oz. each · Apple #720311 · Cherry #720312 · Pumpkin #720613

## Cheesecakes



### Salted Caramel Cheesecake made with Gluten Free Ingredients\*

The sophisticated and modern combination of salt and caramel. Creamy caramel cheesecake baked on a sweet and salty almond crust topped with a thick bed of buttery caramel and a sprinkle of more almonds.

9”/14 cut/2 pack/59 oz. #295122

\*This product is made in a bakery that uses ingredients that contain gluten and manufactured on equipment that processes Wheat.



### Cookie Butter Cheesecake

Eli's Original Plain Cheesecake swirled with rich cookie butter made with speculoos – caramelized Dutch spice cookies with a hint of cinnamon. It's topped with a velvety layer of more cookie butter and crunchy speculoos cookie crumbs, baked on a speculoos cookie crumb crust.

9”/14 cut/2 pack/59 oz. #295136

# DAIRY FREE CHEESECAKE

Yes, it's an oxymoron, but we've created a dessert without dairy that is so rich and creamy, we couldn't resist calling it "cheesecake." Certified vegan by the Vegan Action Foundation, Eli's Dairy Free Belgian Chocolate Cheesecake contains no animal products or by-products, and is dairy free and egg free. We are proud to use locally-sourced, GMO free tofu, and GMO free vegan cream cheese alternative.

Quarter Tray/20 cut/4 pack/48 oz. #885528



## Dairy Free vs. Traditional

7" Chocolate Cheesecake has:

- 18% Fewer Calories
- 38% Less Fat
- 100% Less Cholesterol
- 33% More Iron

# NO SUGAR ADDED CHEESECAKE

A no sugar added version of our Original rich and creamy cheesecake, made with Equal® sweetener and baked on a graham crust. Eli's No Sugar Added Cheesecake contains 27% less sugar than our Original Plain Cheesecake (Compared to an equal size slice of Original Plain Cheesecake).

7"/12 cut/8 pack/20 oz. #847584



## Perfect for Lifestyles with Reduced Sugar!

- Senior Living Centers
- Hospitals · Schools
- Buffets · Catering



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Once your customers have tasted Eli's Cheesecake, they'll be fans for life, but everyone needs inspiration. Eli's FREE point of sale can inspire dessert sales anywhere!

Follow @ElisChefChicago on Twitter for news updates, plating ideas and more.