



Family owned, custom/artisan bakery
for more than 30 years.

Let us help with your bakery needs.

"Have a delicious day!"

Classic Cake is a Premium, Custom Dessert Manufacturing Company providing frozen and fresh Kosher cakes, pastries, and confections to local, regional, national and global customers.

- **Our Facilities:** 28,000 sq. ft. state of the art bakery.
- **Our Quality:** SQF II Approved (Cheesecake Products Only), RSPO Certified, Kof-K kosher certification, Third party audited (Silliker), and Military inspected.
- **Our Capabilities:** Full service culinary design, combined with high volume production, afford us the flexibility to create proprietary items, as well as supply our customer with the “tried and true” standards.
- **Our People:** Our staff consists of: Pastry Chef Michael D’Angelo: Award winning, and Internationally trained, (**with over 40 years of experience**), New Product Development / Pastry Production; Yosi Zahal (**with over 35 years of experience**) Operations Manager/Food Engineer/Quality Control Mgr., overseeing Cheesecake Product Development, Nutrition and New Product Development; Food Safety Mgr.; Wayne Riddle General Manager (**with over 25 years of experience**), overseeing all aspects of the Classic Cake day to day operations: our skilled bakers, decorators and production support team producing our quality desserts; and our Sales, Marketing, Customer Service and Administrative staff, who work to help our customers fill their needs with excellent service, and premium quality products.



Cheesecake Attributes

No Artificial Ingredients, Colors, or Flavors*

NO BOVINE HORMONES

NO TRANS FATS

No High Fructose Corn Syrup*

Non-GMO Graham Cracker Crust*

Gluten Free Capable (Specific Flavor Profiles)

Vegan / Non-Dairy Cheesecake & Sheetcake items available

* Specific Items fall within this category

Retail

Classic Cake is a manufacturer of premium desserts for national, and international supermarkets, club stores, convenience stores and other retail distribution channels. Our “Retail Ready” products are available in a variety of packaging options, including graphics boxes, base & domes, unprinted box w/label, or bulk pack, to meet our customers’ needs. We have a proven track record of excellent customer service, and competitive pricing. We also welcome Private Label and proprietary product opportunities.

Retail Cheesecakes

Available in these sizes:

6"/7"/8" From 16oz – 48oz

(15.2cm/17.8cm/20.3cm From 453g-1360g)

Available in the following flavors:

New York Style, Strawberry Swirl, Chocolate Swirl, Blueberry Swirl, Pumpkin, Pina Colada, Cookies & Cream, Salted Caramel, Black Forest, Gluten Free, Vegan/Dairy Free Cheesecake



Vegan / Non-Dairy Cheesecakes

6"/16oz & 8"/40oz

(15.24cm / 453.59g & 20.32cm / 1133.98g)

Available in the following flavor profiles:

New York Style (Plain) – Strawberry Swirl – Chocolate Swirl

- **Product Notes:**

- **Health Facts**

- 1) No cholesterol
- 2) Reduced fat
- 3) Non-GMO
- 4) No high fructose Corn Syrup

Preservation of water by not raising animals

- **Environment Facts**

- 1) Elimination of factory farming
- A) No milk used from cows
- B) No eggs used from chickens
- C) No honey used from bees

Gluten Free Cheesecakes

6"/16oz & 6"/24oz

(15.24cm / 453.59g & 15.24cm / 680.38g)

- The same rich ingredients used in our creamy cheesecake batter, (Minus the Wheat Flour), now sits upon a totally gluten free crust, for a Gluten Free alternative to our most popular dessert.

Produced with:

(Rice & Tapioca Flours and Tapioca Starch)

Foodservice

Classic Cake serves a diverse foodservice customer base manufacturing desserts for everyday banquets, buffets, and various foodservice applications. This includes servicing many International, National, Regional and local restaurants, hotels, casinos, convention centers, caterers, and sports and special event venues, via direct distribution, and through a network of fine-food distributors.

We also create, and produce, proprietary items for many of our customers.

Foodservice Cheesecakes



New York Style, Strawberry Swirl, Chocolate Swirl, Blueberry Swirl, Pumpkin, Pina Colada, Cookies & Cream, Salted Caramel, Black Forest, Gluten Free, Vegan Style Cheesecake

Available in the following sizes:

8"/32-42OZ - 9"/40-72OZ

(20.3cm/907-1190g – 22.8cm/1133-2041g – 25.4cm/1360-1814g)

Available in a variety of cuts:

8 cut / 12 cut / 16 cut / Uncut

Available in the following flavors:

Cheesecake Cubes / Inclusions

1/2" x 1/2" – 5/8" x 5/8" - 3/4" x 3/4" CUTS

(13mm x 13mm)-(16mm x 16mm)-(19mm x 19mm)

Available SIZES: 6.61lbs (3kg) & 20lbs (9KG)



Quarter Sheet Cakes



Strips -14 Ct (1.5" x 3.75") – **Minis-35 Ct** (1.6" x 1.45")
(3.8cm x 9.5cm) (4.0cm x 3.7cm)

Available in the following flavors:

Carrot Cake Limoncello Red Velvet

Chocolate Entremet German Chocolate Tiramisu

Raspberry / White Chocolate Mousse

Opera: (*Almond Sponge Cake, Coffee Buttercream, Chocolate Ganache*)



Cheesecake Sheets:

New York, Strawberry Swirl

Chocolate Swirl, Raspberry Swirl

“NEW” Sizzle Cut Desserts

16 cut (1.5" x 3.75" Sharing Sized Desserts
(3.8cm x 9.5cm)

Available in the following Flavor Profiles:

Carrot Cake, Chocolate Entremet, Opera Cake, Tiramisu, Edelweiss, Marjolene
Red Velvet, Limoncello, Mango Passion Mousse, Lemon Blueberry Cheesecake,
Black Forest Cheesecake, **VEGAN** Chocolate Raspberry





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