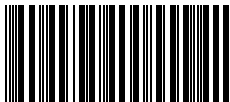




CASE GTIN



00049800189577

Product Code: 18957

RED VELVET TOWERING CAKE

Brilliant red velvet cake layers are stacked six high, then topped and sandwiched between our sweet cream cheese frosting. The sides of the cake are then garnished with sweet, red, edible sequins.

SPECIFICATIONS & STORAGE

GTIN:	00049800189577
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	4
Master Pack:	CASE
Net Case Weight:	26.5 LB
Gross Case Weight:	29.41 LB
Case Cube:	1.268
Pallet Pattern:	10 Ti x 5 Hi (50 Cases/Pallet)
Serving Size:	1/8 CAKE (375 G)
Shelf Life from Manufacture:	180 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	
Shelf Life Ambient, Prepared:	
Shelf Life Refrigerated, Thawed:	5 DAYS
Shelf Life Ambient, Thawed:	5 DAYS
Master Unit Size:	106 OZ
Case Dimensions:	19.41 IN L x 9.46 IN W x 11.92 IN H

PRODUCT INGREDIENTS

SUGAR, CREAM CHEESE (MILK, CREAM, SALT, CAROB BEAN GUM, CHEESE CULTURE), MARGARINE STYLE SPREAD (PALM AND PALM KERNEL OILS, SOYBEAN OIL, SKIM MILK, BUTTER [CREAM, SALT], SALT, NATURAL FLAVOR, CULTURED SKIM MILK, VITAMIN A PALMITATE ADDED, COLORED WITH [BETA CAROTENE]), ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, VEGETABLE SHORTENING (PALM AND SOYBEAN OILS, MONO AND DIGLYCERIDES, POLYSORBATE 60), CORN SYRUP, SOYBEAN OIL, SKIM MILK, CONTAINS LESS THAN 2% OF THE FOLLOWING: PALM OIL, WHEY, RICE FLOUR, MODIFIED CORNSTARCH, COCOA ALKALI PROCESSED, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), NATURAL AND ARTIFICIAL FLAVOR, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), CELLULOSE GUM, PALM KERNEL OIL, EGG WHITES, SORBITAN MONOSTEARATE, CORNSTARCH, POLYSORBATE 60, CARRAGEENAN, ARTIFICIAL COLORS (RED 40, YELLOW 6), MONO AND DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, XANTHAN GUM, SOY LECITHIN.

ALLERGENS

CONTAINS: EGGS, MILK, SOY, WHEAT
MAY CONTAIN TREE NUTS

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

HANDLING INSTRUCTIONS: For a whole cake, thaw for at least 4-6 hours under refrigeration. For cake slices, it is recommended to slice from frozen for cleaner slices. • Take cake out of the freezer and cut immediately for cleaner slices. • Cut the cake evenly in half. • Turn the cake, then cut both halves in half again to create 4 quarters. • Then cut each quarter in half again to create 8 total slices for each cake. KEEP FROZEN

Nutrition Facts

8 Servings Per Container

Serving Size 1/8 CAKE (375 g)

Amount Per Serving

Calories

1580

	% Daily Value*
Total Fat 90g	115%
Saturated Fat 41g	204%
Trans Fat 2g	
Cholesterol 175mg	59%
Sodium 1220mg	53%
Total Carbohydrate 182g	66%
Dietary Fiber 1g	4%
Total Sugars 143g	
Includes 137g Added Sugars	273%
Protein 11g	23%
Vitamin D 0.6mcg	4%
Calcium 120mg	8%
Iron 4.9mg	25%
Potassium 370mg	8%

* The % Daily Value (dv) 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.

100g Nutrition Facts

Calories	421.59
Protein	3.02 G
Carbohydrates	48.567 G
Sugars	37.949 G
Added Sugars	36.406 G
Sugar Alcohol	0 G
Water	22.968 G
Fat	23.916 G
Saturates	10.857 G
Trans Fat	0.483 G
Cholesterol	47.241 MG
Fiber	0.334 G
Minerals	
Ash	1.529 G
Calcium	30.711 MG
Iron	1.314 MG
Sodium	324.677 MG
Thiamin	0.071 MG
Riboflavin	0.067 MG
Niacin	0.548 MG
Potassium	99.49 MG
Vitamin D	0.164 MCG
Folic Acid	10.999 MCG

