



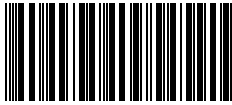
Product Code: 19409

# LEMON BLUEBERRY TOWERING CAKE

Stacked three generous layers high, this moist, lemon crème cake is studded with blueberries, then sandwiched between layers of our smooth naturally flavored lemon buttrcreme frosting. The sides are garnished with mini white chips for a beautiful finish.



### CASE GTIN



00049800194090

### SPECIFICATIONS & STORAGE

GTIN:	00049800194090
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	4
Master Pack:	CASE
Net Case Weight:	23.125 LB
Gross Case Weight:	26.985 LB
Case Cube:	1.268
Pallet Pattern:	10 Ti x 5 Hi (50 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	365 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:	92.5 OZ
Case Dimensions:	19.41 IN L x 9.46 IN W x 11.92 IN H

### PRODUCT INGREDIENTS

SUGAR, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, 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]), SOYBEAN OIL, CORN SYRUP, WHITE CHOCOLATE CHIPS (SUGAR, COCOA BUTTER, WHOLE MILK POWDER, NONFAT DRY MILK, MILKFAT, SOY LECITHIN, NATURAL FLAVOR), WILD BLUEBERRIES, VEGETABLE SHORTENING (PALM AND SOYBEAN OILS, MONO AND DIGLYCERIDES, POLYSORBATE 60), CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED CORNSTARCH, NATURAL FLAVOR, WHEY, LEMON PEEL, WHEAT GLUTEN, SALT, SOY FLOUR, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SOY LECITHIN, POLYSORBATE 60, LEMON OIL.

### 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

\* 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.