



Product Code: 03554

ALLEN® 8" UNICED WHITE LAYER CAKE, 24 COUNT

Fully baked, 8" round white layer cake with a light, moist texture and sweet flavor. An uniced, ready-to-finish format is the foundation for classic and on-trend delights.



Nutrition Facts

4 Servings Per Container

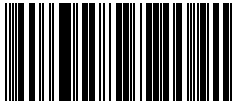
Serving Size

* 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.

SPECIFICATIONS & STORAGE

GTIN:	00750903035547
Kosher Certification:	OU
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	24
Master Pack:	CASE
Net Case Weight:	18.75 LB
Gross Case Weight:	20.75 LB
Case Cube:	1.698
Pallet Pattern:	5 Ti x 10 Hi (50 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	365 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	6 DAYS
Shelf Life Ambient, Prepared:	6 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	12.5 OZ
Case Dimensions:	23.38 IN L x 15.69 IN W x 8.0 IN H

CASE GTIN



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PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: SUGAR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGG WHITES, WATER, SOYBEAN OIL, EGGS, CONTAINS LESS THAN 2% OF THE FOLLOWING: LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), PROPYLENE GLYCOL MONO AND DIESTERS OF FATS AND FATTY ACIDS, MODIFIED CORN STARCH, SALT, DEXTROSE, MONO AND DIGLYCERIDES, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, GUAR GUM, POLYSORBATE 60, XANTHAN GUM, SODIUM STEAROYL LACTYLATE, WHEY (A MILK DERIVATIVE).

ALLERGENS

CONTAINS: EGGS, MILK, SOY, WHEAT

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

KEEP FROZEN