

569284 - A tart, creamy filling made with Key West Lime Juice ...

All Pellman desserts are made from scratch using the very best ingredients. These ingredients are carefully mixed and then baked just right to assure consistent quality. Every cake is hand decorated so that they look and taste homemade. Pellman is simply the best value in the desserts business. This exceptional value leads to great tasting profits for our customers and oper...



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
6303	569284	00750310063034	6 34 oz per case

Brand	Brand Owner	GPC Description
Pellman Foods	Pellman Foods, Inc.	Desserts (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
15.25 LBR	12.75 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.813 INH	9.563 INH	7.75 INH	0.807 FTQ	10x7	270 Days	-10 FAH / 0 FAH

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Peanuts - N
- Eggs - C
- Tree Nuts - N
- Soy - C
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - NI

SERVING SUGGESTIONS



Single slice: Cut and/or remove slice from frozen dessert. Thaw at room temperature for 30 minutes before serving.Whole dessert: Thaw in refrigerator for 10-12 hours before serving.

INGREDIENTS



SWEETENED CONDENSED MILK (MILK, SUCROSE), KEY LIME JUICE, HEAVY CREAM, UNTREATED WHEAT FLOUR, EGG YOLKS, SHORTENING (PALM OIL), WATER, CONFECTIONERS SUGAR (SUGAR, CORNSTARCH), GRANULATED SUGAR, STABILIZER (SUGAR, CORNSTARCH, XANTHAN GUM, SODIUM BICARBONATE, CITRIC ACID, CAROB BEAN GUM), BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORNSTARCH, MONOCALCIUM PHOSPHATE), SALT

HANDLING SUGGESTIONS



Keep frozen at 0 degrees until serving.

PREPARATION & COOKING SUGGESTIONS



Keep frozen with top side up.Thaw and serve instructions:Single slice: Cut and/or remove slice from frozen dessert. Thaw at room temperature for 30 minutes before serving.Whole dessert: Thaw in refrigerator for 10-12 hours before serving.Keep thawed dessert tightly covered in refrigerator. Best if consumed within 7 days after thawing. Refreezing once thawed is not recommended.

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	400
Protein	7 g
Total Carbohydrates	48 g
Sugars	37 g
Dietary Fiber	3 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	20 g
Trans Fat	0 g
Saturated Fat	11 g
Added Sugars	30 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	125 mg
Vitamin D	0.5 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	100 mg
Calcium	180 mg
Iron	0.6 mg
Potassium	260 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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