

562264 - Spiced with a hint of cinnamon and nutmeg and smother...

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



Product Identification and Classification						
Code	Dist Prod Code		GTIN		Calculated Pack	
4200	562264		00750310042008		4 60 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
18 LBR	15 LBR	No	United States		Yes	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.063 INH	10.125 INH	8.375 INH	0.985 FTQ	8x7	270 Days	-10 FAH / 0 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS



Keep frozen at 0 degrees until serving.

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 - C
- Soybean - C
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - NI
- Crustaceans - N
- Molluscs - N

INGREDIENTS



CARROTS, GRANULATED SUGAR, CREAM CHEESE (PASTEURIZED CULTURED MILK AND CREAM, SALT, XANTHAN, CAROB BEAN, AND/OR GUAR GUMS), SOYBEAN OIL, EGGS, WHEAT FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BROWN SUGAR (SUGAR, CANE SYRUPS, CARAMEL), WALNUTS, MARGARINE (PALM AND SOYBEAN OIL, WATER, SALT, WHEY, MONO DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE, BETA CAROTENE, ARTIFICIAL BUTTER FLAVOR, VITAMIN A PALMITATE), INVERT SUGAR, PINEAPPLE, NATURAL & ARTIFICIAL VANILLA (WATER, SUGAR, ALCOHOL, PURE VANILLA EXTRACT, CARAMEL COLOR, ETHYL VANILLIN), MONO DIGLYCERIDES WITH CITRIC ACID, BAKING SODA, SALT, CINNAMON, FOOD STARCH-MODIFIED, NUTMEG

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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.

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.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	440
Protein	4 g
Total Carbohydrates	40 g
Sugars	30 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	30 g
Trans Fat	0 g
Saturated Fat	9 g
Added Sugars	28 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	55 mg
Vitamin D	0.3 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	360 mg
Calcium	40 mg
Iron	1.1 mg
Potassium	110 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES
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