

300884 - Chantilly Cake



Introducing La Rocca's Chantilly Cake, a masterpiece of lightness and flavour. This classic dessert pairs delicate layers of velvet vanilla cream cake with a satisfyingly smooth whipped cream and mascarpone frosting. At its heart, fruit layers combine strawberries & blueberries with a hint of citrus, for a not-too-sweet brightness. Perfect for those who appreciate elegance in t...



MARKETING

Introducing La Rocca's Chantilly Cake, a masterpiece of lightness and flavour. A delicate velvet vanilla cream cake, layered with a rich mascarpone and cream cheese frosting and a fresh strawberry and blueberry compote.

Nutrition Facts

8 Servings per container

Serving Size

1/8 slice

Amount Per Serving

Calories

630

% Daily Value*

Total Fat 39 g **50%**

Saturated Fat 15 g **73%**

Trans Fat 0 g

Cholesterol 95 mg **31%**

Sodium 400 mg **17%**

Total Carbohydrates 61 g **22%**

Dietary Fiber 1 g **4%**

Total Sugars 31 g

Includes 27 g Added Sugars **53%**

Protein 7 g

Vitamin D 0 mcg 0%

Calcium 210 mg 15%

Iron 1.3 mg 8%

Potassium 170 mg 4%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

| Code | | GTIN | | Pack Description | | |
|-------------------------|----------------|---------------------------------|---|------------------------|-----------------|----------------------|
| 300884 | | 60835910010991 | | 6/1.5 KG | | |
| Brand | | Brand Owner | | GPC Description | | |
| La Rocca Creative Cakes | | La Rocca Creative Cakes Inc. | | Cakes - Sweet (Frozen) | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 22.05 LBR | 19.84 LBR | No | Canada | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 19 INH | 9.75 INH | 15.25 INH | 1.63 FTQ | 10x05 | 179 Days | -5 FAH / -2.5 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 refrigerated. Store away from strong odors. ---
UNIT UPC: 835910010999---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared';
INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients';
60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - MC
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Sugar, Cream Cheese (milkfat, nonfat milk, bacterial culture, salt, guar gum, locust bean gum, whey), Enriched Bleached Wheat Flour (wheat flour, niacin, benzoyl peroxide, iron, thiamine, riboflavin, folic acid, chlorine), Canola and/or Soybean Oil, Mascarpone Cheese (pasteurized cream, milk protein concentrate, butter, whey powder, modified starch, sugar, citric acid, sodium polyphosphates, stabilizers [carrageenan, locust bean gum, potassium chloride], salt), Icing Sugar (sugar, corn starch), Water, Strawberries, Eggs, Cream (cream, milk, cellulose gel, carrageenan, cellulose gum), Blueberries, Vegetable Oil Shortening (palm oil, canola oil, palm kernel oil, vegetable monoglycerides and diglycerides, polysorbate 60, citric acid), Butter (cream), Modified Whey Powder, Lemon Juice (water, lemon juice concentrate, lemon oil), Leavening (calcium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate monohydrate, calcium sulphate), Modified Corn Starch, Glycerin, Natural Vanilla and Mixed Berry Flavors, Salt, Cellulose Gum, Guar Gum, Corn Syrup Solids, Sodium Alginate, Calcium Sulfate, Beta Carotene (for color), Xanthan Gum.

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PREPARATION & COOKING SUGGESTIONS

Thaw in the refrigerator for 24 hours before consuming.

SERVING SUGGESTIONS

Best enjoyed chilled

MORE INFORMATION