

# 300900 - Strawberry Lemon Velvet Cake



Enjoy the refreshing tastes of summer with the fusion of sweet strawberries and zesty lemon. Inspired by the classic flavours of strawberry lemonade, this cake layers strawberry velvet sponge and lemon mousse with a fresh strawberry compote. Finished with more frosting and Belgian white chocolate curls.



### MARKETING

This cake layers strawberry velvet sponge and lemon mousse with a fresh strawberry compote. Finished with more frosting and Belgian white chocolate curls.

## Nutrition Facts

8 Servings per container	
<b>Serving Size</b>	<b>175.0 GR</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>630</b>
% Daily Value*	
<b>Total Fat</b> 40 g	<b>51%</b>
Saturated Fat 15 g	<b>75%</b>
Trans Fat 0.5 g	
<b>Cholesterol</b> 90 mg	<b>30%</b>
<b>Sodium</b> 280 mg	<b>12%</b>
<b>Total Carbohydrates</b> 64 g	<b>23%</b>
Dietary Fiber 1 g	<b>3%</b>
Total Sugars 34 g	
Includes 30 g Added Sugars	<b>61%</b>

<b>Protein</b> 4 g	
Vitamin D 1.7 mcg	8%
Calcium 140 mg	10%
Iron 1.1 mg	6%
Potassium 140 mg	2%

\* 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			
300901		60990314200024		6/1.4 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		
20.724 LBR	18.518 LBR	No	Canada	Yes	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	237 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 and consume within 4 days. -----

### 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 - C
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

### INGREDIENTS

Cream (cream, milk, cellulose gel, carrageenan, cellulose gum), Sugar, Icing Sugar (sugar, corn starch), Water, Canola and/or Soybean Oil, Enriched Wheat Flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Strawberries, Eggs, Vegetable Oil Shortening (palm oil, canola oil, palm kernel oil, vegetable monoglycerides and diglycerides, polysorbate 60, citric acid), Butter (cream), Lemon Juice (water, lemon juice from concentrate, lemon oil), White Chocolate Curls (sugar, whole milk powder, cocoa butter, soy lecithin, natural vanilla flavor), Modified Whey Powder, Modified Corn Starch, Natural Strawberry, Vanilla and Lemon Flavors, Strawberry Purée (strawberries, sugar), Leavening (calcium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate monohydrate, calcium sulphate), Humectant Syrup (rice syrup, grape juice), Liquid Invert Sugar, Salt, Corn Syrup Solids, Cellulose Gum, Glycerin, Beta Carotene (color), Sodium Alginate, Calcium Sulfate, Citric Acid, Artificial Color (water, propylene glycol, FD&C Red No. 2, FD&C Red No. 3, FD&C Yellow No. 6) Contains: Egg, Milk, Soy, Wheat May Contain: Peanuts, Sulphites, Tree Nuts.

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### PREPARATION & COOKING SUGGESTIONS

For best results, thaw in the refrigerator for 24 hours. Serve and enjoy.

### SERVING SUGGESTIONS

Best enjoyed chilled.

### MORE INFORMATION