

566103 - Tuxedo Truffle Mousse Cake Super Size

Our Decadent Desserts Are Created Using Chef Inspired Recipes That Incorporate Real And Simple Ingredients Like Premium Chocolates, Real Whipped Cream And Real Fruit.



MARKETING

Made From Scratch Marble Cake Is Layered Between Dark And White Chocolate Mousses. Finished With Dark Chocolate Ganache And White Chocolatey Swirls. Our Items Are Certified Kosher And Contain No Artificial Colors, No Artificial Flavors, And No High Fructose Corn Syrup.

Nutrition Facts

64 Servings per container

Serving Size **82.0 GR**

Amount Per Serving
Calories **290**

% Daily Value*

Total Fat 18 g **23%**

Saturated Fat 9 g **45%**

Trans Fat 0 g

Cholesterol 70 mg **23%**

Sodium 220 mg **10%**

Total Carbohydrates 29 g **11%**

Dietary Fiber 1 g **4%**

Total Sugars 21 g

Includes 19 g Added Sugars **38%**

Protein 4 g

Vitamin D 0.2 mcg 2%

Calcium 50 mg 4%

Iron 1.4 mg 8%

Potassium 130 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		
566103		10770118062104		2/185 OZ		
Brand		Brand Owner		GPC Description		
The Original Cakerie		Dot Foods		Cakes - Sweet (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
24.9 LBR	23.1 LBR	No	Canada	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.9 INH	12.7 INH	7.8 INH	0.97 FTQ	08x07	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 Frozen At 0F Until Ready To Use. Thaw In Refrigerator Between 33 To 40 F. Once Thawed, Refrigerated Shelf Life Is 3 Days.....

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = '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

Whipping Cream (Cream, Milk, Nonfat Dry Milk, Carrageenan, Cellulose Gel, Cellulose Gum), Sugar, Eggs, Semi-Sweet Chocolate (Sugar, Unsweetened Chocolate, Cocoa Butter, Soy Lecithin, Natural Flavors), Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Iron, Thiamine, Riboflavin, Folic Acid), Water, Cream Cheese (Cream, Nonfat Milk, Salt, Guar Gum, Carob Bean Gum, Cheese Culture), Canola Oil, White Chocolate (Sugar, Cocoa Butter, Dry Whole Milk, Soy Lecithin, Natural Vanilla Flavor), Confectioner's Sugar (Sugar, Corn Starch), Cultured Milk Product (Milk, Whipping Cream, Nonfat Dry Milk, Guar Gum, Propylene Glycol Alginate, Carrageenan, Carob Bean Gum, Xanthan Gum, Bacterial Culture, Microbial Enzyme), Table Syrup (Glucose Syrup Solids, High Fructose Corn Syrup, Water, Molasses, Salt), Nonfat Dry Milk, Baking Powder (Sodium Acid Pyrophosphate, Baking Soda, Corn Starch, Monocalcium Phosphate, Calcium Sulfate), Food Starch-Modified, High Fat Cocoa (Processed With Alkali), Margarine (Palm And Palm Kernel Oils, Canola Oil, Water, Salt, Whey Powder [Milk], Monoglycerides, Soy Lecithin, Natural Flavor, Citric Acid [Acidulant], Vitamin A Palmitate, Beta-Carotene [Color], Vitamin D3), White Chocolatey Coating (Sugar, Fractionated Palm Kernel Oil, Whey Powder, Nonfat Dry Milk, Soy Lecithin, Natural Flavor), Chocolatey Coating (Sugar, Fractionated Palm Kernel Oil, Cocoa Powder, Whey Powder, Nonfat Dry Milk, Soy Lecithin, Vanilla Extract), Molasses, Salt, Baking Soda, Soy Lecithin, Dried Egg Whites, Natural Flavor, Tetrasodium Pyrophosphate, Sodium Alginate.

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PREPARATION & COOKING SUGGESTIONS

Thaw - Once Item Has Been Tempered And Cut To Desired Size, Allow To Completely Thaw In Refrigerator Between 33 To 40 F.

SERVING SUGGESTIONS

Allow To Completely Thaw In Refrigerator Between 33 To 40 F.

MORE INFORMATION