

300648 - Red Velvet Cake



Roll out the Red Velvet! Special occasions call for a timeless classic. This decadent red velvet cake is made with premium Dutched cocoa powder for a luxuriously rich taste. Layered with our signature Canadian cream cheese icing featuring less sugar than the typical Red Velvet cake to deliver a more tangy, cream cheese-forward creation. Made with all-natural flavors and colors,...



MARKETING

This decadent red velvet cake is made with premium cocoa powder for a luxuriously rich taste. Layered with our cream cheese icing that is less sweet than the typical Red Velvet cake to deliver a more tangy, cream cheese-forward creation. Made with all-natural flavors and colors.

Nutrition Facts

8 Servings per container	
Serving Size	163.0 GR
Amount Per Serving	
Calories	690
% Daily Value*	
Total Fat 40 g	52%
Saturated Fat 13 g	66%
Trans Fat 0.5 g	
Cholesterol 105 mg	36%
Sodium 470 mg	21%
Total Carbohydrates 76 g	28%
Dietary Fiber 1 g	4%
Total Sugars 30 g	
Includes 27 g Added Sugars	55%

Protein 7 g	
Vitamin D 1.2 mcg	6%
Calcium 210 mg	15%
Iron 2.4 mg	15%
Potassium 320 mg	6%

* 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		
300648		60835910007335		6/1.3 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	
19.357 LBR	17.196 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

Icing Sugar (sugar, cornstarch), Sugar, Cream Cheese (milkfat, nonfat milk, bacterial culture, salt, guar gum, locust bean gum, whey), Enriched Bleached Wheat Flour (wheat flour, folic acid, riboflavin, reduced iron, thiamine mononitrate, niacin, chlorine, benzoyl peroxide), Eggs, Canola and/or Soybean Oil, Water, Butter (cream), Vegetable Oil Margarine (palm oil, canola oil, water, palm oil, vegetable monoglycerides, citric acid, potassium sorbate, natural flavor, vitamin A palmitate, vitamin D3), Beet Juice For Color (beet juice concentrate, vegetable juice color, sugar, water, ascorbic acid, citric acid, potassium sorbate, maltodextrin), Whey Powder, Leavening (calcium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate monohydrate, calcium sulphate), Cocoa Powder Processed with Alkali, Decoration (sugar, rice flour, palm oil, palmkernel oil, corn starch, cellulose gum, carrageenan, vegetable juice for color, turmeric and beta carotene for color), Modified Corn Starch, Salt, Natural Vanilla Flavor, Cellulose Gum, Guar Gum. 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