

562597 - Bistro Collection Gourmet 3-Layer Cake 9 Round Reese'...

Layers of chocolate cake with crushed Reese's Peanut Butter Cups and chocolate drizzle, covered in peanut butter frosting and Reese's Peanut Butter Cups



MARKETING

Thaw and serve convenience.

Nutrition Facts

14.0 Servings per container	
Serving Size	1 SLICE (150g)
Amount Per Serving	
Calories	560
% Daily Value*	
Total Fat 26	35%
Saturated Fat 8 g	45%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 410 mg	19%
Total Carbohydrates 77 g	30%
Dietary Fiber 3 g	11%
Total Sugars 61 g	
Includes 61 g Added Sugars	130%
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 45 mg	4%
Iron 2 mg	10%
Potassium 190 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	Dist Prod Code	GTIN	Calculated Pack
08560	562597	10032100085608	2 x "9""

Brand	Brand Owner	GPC Description
Bistro Collection	SARA LEE FROZEN BAKERY	Cakes - Sweet (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11.99 LBR	9.25 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
21.69 INH	11.19 INH	4.81 INH	0.68 FTQ	6x14	365 Days	0.0 FAH / 27.0 FAH

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
- Eggs - C
- Soy - C
- Wheat - C
- Sesame - 30
- Peanuts - C
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

SERVING SUGGESTIONS

1/14 Cake

PREPARATION & COOKING SUGGESTIONS

To Quick Thaw Plated Slices: 1. Remove frozen cake (in carton) from shipper; thaw cake in carton about 2 hours in the refrigerator. 2. Slide semi-frozen cake from carton; slit and remove overwrap collar. 3. Separate and plate pre-cut servings. 4. Cover portions and thaw in refrigerator about 2-3 hours. 5. Serve as desired, or hold covered portions an additional half hour at room temperature to enhance cake's flavor and texture. 6. Cover unused portions. To Thaw Whole Cake: 1. Thaw whole in inner carton overnight in refrigerator. 2. Remove thawed cake from; slit and remove overwrap collar. 3. Separate and plate pre-cut servings. 4. Follow steps #5 & #6 above.

INGREDIENTS

SUGAR, PEANUT BUTTER CUPS [MILK CHOCOLATE (SUGAR, COCOA BUTTER, CHOCOLATE, NONFAT MILK, MILK FAT, LACTOSE, SOY LECITHIN AND PGPR, EMULSIFIER), PEANUTS, SUGAR, DEXTROSE, SALT, AND TBHQ (PRESERVATIVE)], SKIM MILK, PEANUT BUTTER (PEANUTS, DEXTROSE, HYDROGENATED RAPESEED/COTTONSEED OIL, SALT), WATER, VEGETABLE OIL (PALM, SOYBEAN), ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, EGGS, CONTAINS 2% OR LESS: COCOA PROCESSED WITH ALKALI, CORN STARCH, CHOCOLATE PROCESSED WITH ALKALI, MONO- AND DIGLYCERIDES, BUTTER, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, CREAM, POLYSORBATE 60, GUMS (PECTIN, XANTHAN, CAROB BEAN, CARRAGEENAN), NATURAL AND ARTIFICIAL FLAVORS, SOY LECITHIN, MODIFIED CORN AND TAPIOCA STARCH, PHOSPHORIC ACID, CULTURE, POTASSIUM CHLORIDE.

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NUTRITIONAL ANALYSIS



Calories	560
Protein	7 g
Total Carbohydrates	77 g
Sugars	61 g
Dietary Fiber	3 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	26
Trans Fat	0 g
Saturated Fat	8 g
Added Sugars	61 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	20 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	410 mg
Calcium	45 mg
Iron	2 mg
Potassium	190 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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