561970 - Chef Pierre Breakfast Cake 12x16 Apple Streusel Coffe...

Packed with chunks of apples and nuts and topped with toasted sweet streusel crumbs for a delicious breakfast dessert.



MARKETING

Premium flavor and appearance

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
05402	561970	10032100054024	3 x 78 OZ

Brand	Brand Owner	GPC Description	
Chef Pierre SARA LEE FROZEN BAKERY		Cakes - Sweet (Frozen)	

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
19.31 LBR	14.625 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
17.10 INH	12.60 INH	8.10 INH	1.01 FTQ	8x10	365 Days	0.0 FAH / 27.0 FAH

Nutrition Facts

40.0 Servings per container

Serving Size 1/40 CAKE (55a)

Amount Per Serving Calories

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Total Fat 8	13%
Saturated Fat 1 g	10%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 120 mg	7%
Total Carbohydrates 25 g	11%
Dietary Fiber	4%

Dietary Fiber	4 70
Total Sugars 15 g	
Includes 13 g Added Sugars	28%

Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 0.5 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.

ALLERGENS



SERVING SUGGESTIONS

1/40 Cake



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'



(Peanuts - C



(13) Tree Nuts - C



Fish - C





(M) Shellfish - C

(%) Sesame - N

INGREDIENTS

Potassium 45 mg

SUGAR, APPLES, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE

0%

MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, MARGARINE [VEGETABLE OIL (PALM AND SOYBEAN OIL), WATER, MONO- AND DIGLYCERIDES, ANNATTO (COLOR), CALCIUM DISODIUM EDTA (PRESERVATIVE), VITAMIN A PALMITATE], WALNUTS, CONTAINS 2% OR LESS: APPLESAUCE (APPLES, WATER), MOLASSES, BAKING SODA, SALT, CINNAMON, NATURAL AND ARTIFICIAL FLAVOR, SPICE.

HANDLING SUGGESTIONS



Keep Frozen

PREPARATION & COOKING SUGGESTIONS



TO THAW AND SERVE: 1. Remove packaging and parchment from cake; save parchment. 2. Flatten tray; pull long sides down first. 3. Use portion guide on parchment to cut 24, 30 or 36 portions; cut only needed amount. 4. THAW AT ROOM TEMPERATURE IN COVERED PACKAGE OR CLOSED STORAGE UNIT: WHOLE CAKE: About 5 - 5 ½ hours PLATED SLICES: 1 - 1/12 HOURS OR MICROWAVE THAW 1 FROZEN piece (30-36 portion) on microwave-safe plate on HIGH power: 1000 watt About 15 seconds 1400 watt About 10 seconds Let rest 2 - 3 minutes before serving.

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	220
Protein	2 g
Total Carbohydrates	25 g
Sugars	15 g
Dietary Fiber	
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	13 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	20 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	120 mg
Calcium	10 mg
Iron	0.5 mg
Potassium	45 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES





