562138 - A blanket of cherries and our own chocolate mousse is...

All Pellman desserts are made from scratch using the very best ingredients. These ingredients are carefully mixed and then baked just right to assure consistent quality. Every cake is hand decorated so that they look and taste homemade. Pellman is simply the best value in the desserts business. This exceptional value leads to great tasting profits for our customers and oper...



MARKETING



Serving Size Amount Per Serving Calories Total Fat 19 g Saturated Fat 8 g Trans Fat 0 g Cholesterol 40 mg Sodium 400 mg **Total Carbohydrates** 40 g Dietary Fiber 0 g Total Sugars 28 g Includes 27 g Added Sugars Protein 3 g Vitamin D 0.4 mcg

Iron 0.8 mg 4% Potassium 110 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

GRANULATED SUGAR, CHERRY FILLING (GRADE A

MONTMORENCY CHERRIES, WATER, HIGH

Nutrition Facts

1 piece

% Daily Value

25%

40%

13%

17%

14%

3%

53%

2%

2%

64 Servings per container

PRODUCT SPECIFICATIONS

Code		Dist Prod Code			GTIN				Calculated Pack		
4204	4204 562138				00750310042046				4 54 oz per case		
Brand			Brand Owner					GPC Description			
Pellman Foods			Pellman Foods, Inc.					Desserts (Frozen)			
Gross Weig	Weight Net Weight Case/Car			/Catch	n Wei	Weight Country Of Origin			Kosher	Child Nutrition	
16.5 LBR	L6.5 LBR 13.5 LBR			No	United States			6	Yes	No	
Shipping											
Length	Width Height		eight	Volu	me	Tlx	HI Shelf Lif		Storage Temp From/To		
20.063 INH	10.125 INH 8.375 INH		0.985	FTQ	8x	7 2	270 Days		-10 FAH / 0 FAH		
Traceability Regulation											
J. J.			llatory Tra		ade Item Regulation Compliant			1	Regulation Restrictions and Descriptors		
N/A N/A		4	N/A				N/A				

HANDLING SUGGESTIONS

Keep frozen at 0 degrees until serving.





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'

(門) Milk - C

Peanuts - N

(C) Eggs - C

Tree - N

ရွဲ) Soybean - C

(∞) Fish - N

🛞 Wheat - C

Shellfish - N

(%) Sesame - NI

!) Molluscs - N

(!) Crustaceans - N

INGREDIENTS

Calcium 40 mg

FRUCTOSE CORN SYRUP, SUGAR, CORN SYRUP, FOOD STARCH-MODIFIED, 2% OR LESS: CALCIUM CARRAGEENAN, POTASSIUM SORBATE, ERYTHORBIC ACID, SALT, CITRIC ACID POWDER, RED 40, YELLOW 6), BUTTERMILK (CULTURED PASTEURIZED MILK, NONFAT MILK SOLIDS, SALT, VITAMIN D3), WHEAT FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE RIBOFLAVIN, FOLIC ACID), MARGARINE (PALM AND SOYBEAN OIL, WATER, SALT, WHEY, MONO DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE, BETA CAROTENE, NATURAL AND ARTIFICIAL BUTTER FLAVOR, VITAMIN A PALMITATE), CREAM CHEESE (PASTEURIZED CULTURED MILK AND CREAM, SALT, XANTHAN, CAROB BEAN, AND/OR GUAR GUMS), EGGS, INVERT SUGAR, EGG WHITES, MAYONNAISE (VEGETABLE OILS, DISTILLED VINEGAR, EGGS, WATER, HIGH FRUCTOSE CORN SYRUP, EGG YOLKS, SALT, VINEGAR, MUSTARD BRAN, SODIUM BENZOATE, CALCIUM DISODIUM EDTA), CONFECTIONERS SUGAR (SUGAR, CORNSTARCH), COCOA POWDER PROCESSED WITH ALKALI, CHOCOLATE (SUGAR, CHOCOLATE LIQUOR COCOA BUTTER, MILKFAT, SOY LECITHIN, VANILLA), SOYBEAN OIL, SHORTENING (PALM AND HYDROGENATED PALM OIL, MONO DIGLYCERIDES, POLYSORBATE 60), NATURAL & ARTIFICIAL VANILLA (WATER, SUGAR, ALCOHOL, PURE VANILLA EXTRACT, CARAMEL COLOR, ETHYL VANILLIN), MONO DIGLYCERIDES WITH CITRIC ACID, BAKING

SODA, FOOD STARCH-MODIFIED, SALT, HEAVY

CREAM



Page 1 of 2

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Single slice: Cut and/or remove slice from frozen

dessert. Thaw at room temperature for 30 minutes

before serving. Whole dessert: Thaw in refrigerator

PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS

for 10-12 hours before serving.



MORE INFORMATION



Keep frozen with top side up.Thaw and serve instructions:Single slice: Cut and/or remove slice from frozen dessert. Thaw at room temperature for 30 minutes before serving.Whole dessert: Thaw in refrigerator for 10-12 hours before serving.Keep thawed dessert tightly covered in refrigerator. Best if consumed within 7 days after thawing. Refreezing once thawed is not recommended.

NUTRITIONAL ANALYSIS

7	_	D
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Calories	340
Protein	3 g
Total Carbohydrates	40 g
Sugars	28 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	19 g
Trans Fat	0 g
Saturated Fat	8 g
Added Sugars	27 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	40 mg
Vitamin D	0.4 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	400 mg
Calcium	40 mg
Iron	0.8 mg
Potassium	110 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES