

# 194081 - Coconut Creme Towering Cake



Six towering layers of moist, coconut crème cakes sandwiched between layers of our silky, rich coconut buttercream icing. The sides are garnished with sweetened coconut flakes. Our ready to finish cakes are ready when you are. Just thaw and slice to serve as is, or make your mark with personalized garnishes, decorations or plating presentations Perfect for slice programs, or for fin...



## MARKETING

Six towering layers of moist, coconut crème cake sandwiched between layers of our silky, rich coconut buttercream icing. The sides are garnished with sweetened coconut flakes.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
19408		00049800194083		4/6.02 LB		
Brand		Brand Owner		GPC Description		
Rich's		Rich Products		Cakes - Sweet (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
27.835 LBR	24.125 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
19.41 INH	9.46 INH	11.92 INH	1.27 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

- Once sliced, re-package and refrigerate or display at room temperature KEEP FROZEN-----

## 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 - N
- Tree - C
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

8 Servings per container	
<b>Serving Size</b>	<b>1/8 Cake</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>1630</b>
	% Daily Value*
<b>Total Fat</b> 95 g	<b>122%</b>
Saturated Fat 49 g	<b>246%</b>
Trans Fat 1 g	
<b>Cholesterol</b> 90 mg	<b>31%</b>
<b>Sodium</b> 800 mg	<b>35%</b>
<b>Total Carbohydrates</b> 185 g	<b>67%</b>
Dietary Fiber 7 g	<b>25%</b>
Total Sugars 135 g	
Includes 129 g Added Sugars	<b>258%</b>
<b>Protein</b> 8 g	
Vitamin D 0.5 mcg	2%
Calcium 40 mg	2%
Iron 2.7 mg	15%
Potassium 490 mg	10%

\* 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.

## INGREDIENTS

SUGAR, COCONUT, CORN SYRUP, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, SOYBEAN OIL, MARGARINE STYLE SPREAD (PALM AND PALM KERNEL OILS, SOYBEAN OIL, SKIM MILK, BUTTER [CREAM, SALT], SALT, NATURAL FLAVOR, CULTURED SKIM MILK, VITAMIN A PALMITATE ADDED, COLORED WITH [BETA CAROTENE]), VEGETABLE SHORTENING (PALM AND SOYBEAN OILS, MONO AND DIGLYCERIDES, POLYSORBATE 60), WATER, SWEETENED COCONUT (COCONUT, SUGAR, WATER, PROPYLENE GLYCOL, SALT, TO PRESERVE FRESHNESS [SULFITING AGENTS]), CONTAINS LESS THAN 2% OF THE FOLLOWING: WHEY, MODIFIED CORNSTARCH, WHEAT GLUTEN, SALT, SOY FLOUR, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), NATURAL FLAVOR, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), POLYSORBATE 60, SOY LECITHIN.

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## PREPARATION & COOKING SUGGESTIONS

For whole cake, thaw for 2-3 hours at room temp or 4-6 hrs in the fridge. For cake slices, it is recommended to slice from frozen for cleaner slices: Take cake out of freezer & cut immediately. Cut the cake evenly in 1/2 by using the scores on top of the cake as a guide. Cut both equal halves in half again to create 4 quarters. Then cut each quarter in half again to create 8 total slices.

## SERVING SUGGESTIONS

**HANDLING INSTRUCTIONS:** For a whole cake, thaw for at least 2-3 hours at room temperature or 4-6 hours in the fridge. For cake slices, it is recommended to slice from frozen for cleaner slices: • Take cake out of freezer and cut immediately for cleaner slices • Cut the cake evenly in half by using the scored indentation on the top of the cake as a guideline • Turn the cake, then cut both equal halves, in half again to create 4 quarters • Then cut each quarter in half again to create 8 total slices for each cake • Once sliced, re-package and refrigerate or display at room temperature  
**KEEP FROZEN**

## MORE INFORMATION