

563062 - A thin layer of strawberry puree and cream cheese ics...

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



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
4205	563062	00750310042053	4 52 oz per case

Brand	Brand Owner	GPC Description
Pellman Foods	Pellman Foods, Inc.	Desserts (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
16 LBR	13 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.063 INH	10.125 INH	8.375 INH	0.985 FTQ	8x7	270 Days	-10 FAH / 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 - NI
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

HANDLING SUGGESTIONS



Keep frozen at 0 degrees until serving.

MORE INFORMATION



SERVING SUGGESTIONS



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.

PREPARATION & COOKING SUGGESTIONS



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.

Nutrition Facts

64 Servings per container

Serving Size 1 piece

Amount Per Serving
Calories 340

% Daily Value*

Total Fat 18 g 23%

Saturated Fat 8 g 39%

Trans Fat 0 g

Cholesterol 40 mg 13%

Sodium 400 mg 17%

Total Carbohydrates 41 g 15%

Dietary Fiber 1 g 0%

Total Sugars 29 g

Includes 27 g Added Sugars 55%

Protein 3 g

Vitamin D 0.3 mcg 2%

Calcium 40 mg 4%

Iron 0.6 mg 4%

Potassium 60 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 advice.

INGREDIENTS



GRANULATED SUGAR, CREAM CHEESE (PASTEURIZED CULTURED MILK AND CREAM, SALT, XANTHAN, CAROB BEAN, AND/OR GUAR GUMS), WHEAT FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTERMILK (CULTURED PASTEURIZED MILK, NONFAT MILK SOLIDS, SALT, VITAMIN D3), MARGARINE (PALM AND SOYBEAN OIL, WATER, SALT, WHEY, MONO DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE, BETA CAROTENE, NATURAL AND ARTIFICIAL BUTTER FLAVOR, VITAMIN A PALMITATE), STRAWBERRY PUREE (STRAWBERRY PUREE, SUGAR, CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, WATER, FOOD STARCH-MODIFIED, CITRIC ACID, SALT, ARTIFICIAL FLAVOR, XANTHAN, GUAR, LOCUST BEAN, AND CELLULOSE GUMS, RED 40, SODIUM BENZOATE), EGGS, INVERT SUGAR, HONEY, MAYONNAISE (VEGETABLE OILS, DISTILLED VINEGAR, EGGS, WATER, HIGH FRUCTOSE CORN SYRUP, EGG YOLKS, SALT, MUSTARD BRAN, SODIUM BENZOATE, CALCIUM DISODIUM EDTA), SOYBEAN OIL, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORNSTARCH, MONOCALCIUM PHOSPHATE), MONO DIGLYCERIDES WITH CITRIC ACID, NATURAL & ARTIFICIAL VANILLA (WATER, SUGAR, ALCOHOL, PURE VANILLA EXTRACT, CARAMEL COLOR, ETHYL VANILLIN), SALT, FOOD STARCH-MODIFIED