

906351 - A light buttery double layer white cake with deliciou...

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



Product Identification and Classification						
Code	Dist Prod Code		GTIN		Calculated Pack	
4213	906351		00750310042138		4 48 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
15 LBR	12 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
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



Keep frozen at 0 degrees until serving.

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
- Peanuts - N
- Eggs - C
- Tree - C
- Soybean - C
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - NI
- Crustaceans - N
- Molluscs - N

INGREDIENTS



GRANULATED SUGAR, 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), Butter, Egg Whites, Milk, Coconut (Coconut, Powdered Sugar, Water, Propylene Glycol, Salt, Sulfites), Shortening (Palm and Hydrogenated Palm Oil, Mono Diglycerides, Polysorbate 60), Margarine (Palm and Soybean Oil, Water, Salt, Mono Diglycerides, Soy Lecithin, Sodium Benzoate, Natural Butter Flavor, Annatto, Vitamin A Palmitate), Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Soybean Oil, Food Starch-Modified, Natural & Artificial Vanilla (Water, Sugar, Alcohol, Pure Vanilla Extract, Caramel Color, Ethyl Vanillin), Salt, Mono Diglycerides with Citric Acid

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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.

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.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	320
Protein	3 g
Total Carbohydrates	40 g
Sugars	28 g
Dietary Fiber	4 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	17 g
Trans Fat	0 g
Saturated Fat	10 g
Added Sugars	26 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	25 mg
Vitamin D	0.3 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	250 mg
Calcium	40 mg
Iron	0.4 mg
Potassium	90 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES
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