

189590 - Carrot Towering Cake



Stacked three generous layers high, this moist, spiced carrot cake is laced with bits of carrot, pineapple, and raisins, then sandwiched between layers of smooth cream cheese frosting which is studded with more raisins and coconut. The sides of the cake are garnished with additional lightly toasted, fine coconut for a beautiful finish.



MARKETING

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Nutrition Facts

8 Servings per container

Serving Size 1/8 cake

Amount Per Serving

Calories **1510**

% Daily Value*

Total Fat 93 g **119%**

Saturated Fat 46 g **228%**

Trans Fat 2.5 g

Cholesterol 225 mg **76%**

Sodium 860 mg **38%**

Total Carbohydrates 158 g **58%**

Dietary Fiber 6 g **21%**

Total Sugars 122 g

Includes 100 g Added Sugars %

Protein 13 g

Vitamin D 0.5 mcg 2%

Calcium 170 mg 15%

Iron 4.3 mg 25%

Potassium 950 mg 20%

* 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
18959		00049800189591		4/99.0 OZ		
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	
28.44 LBR	24.75 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.44 INH	9.62 INH	12 INH	1.3 FTQ	10x05	108 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

Keep Frozen-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = '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

INGREDIENTS

SUGAR, CREAM CHEESE (MILK, CREAM, SALT, CAROB BEAN GUM, CHEESE CULTURE), ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, BUTTER (CREAM), EGGS, RAISINS, COCONUT, CARROTS, CONTAINS LESS THAN 2% OF THE FOLLOWING: CRUSHED PINEAPPLE, WHEY, SPICES, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, MOLASSES POWDER (MOLASSES, WHEAT STARCH), EGG WHITES, MODIFIED CORN STARCH, NATURAL AND ARTIFICIAL FLAVOR, SORBITAN MONOSTEARATE, COLORED WITH (CAMEL COLOR), TO PRESERVE FRESHNESS (POTASSIUM SORBATE), SODIUM STEAROYL LACTYLATE, SORBIC ACID, XANTHAN GUM, POLYSORBATE 60, MONO AND DIGLYCERIDES, CELLULOSE GUM, ARTIFICIAL COLOR (RED 40), SOY LECITHIN.

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PREPARATION & COOKING SUGGESTIONS

For a whole cake, thaw for at least 4-6 hours under refrigeration. For cake slices, it is recommended to slice from frozen for cleaner slices. Take cake out of the freezer and cut immediately for cleaner slices. Cut the cake evenly in half. Turn the cake, then cut both halves in half again to create 4 quarters. Then cut each quarter in half again to create 8 total slices for each cake.

SERVING SUGGESTIONS

Keep Frozen For a whole cake, thaw for 2-3 hours at room temp. or 4-6 hours in the fridge. For cake slices, slice 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, cut both equal halves, in half again to create 4 quarters. Cut each quarter in half to create 8 total slices for each cake. Once sliced, re-package and refrigerate or display at room temperature

MORE INFORMATION