

300902 - Mango Passion Cake



Delight in a tropical mango tango with the Mango Passion Cake, where sweet mango and zesty passionfruit dance in perfect harmony. Each bite offers a burst of flavour from the vanilla velvet cake to the irresistible mango passionfruit compote. Layered with silky passionfruit curd and finished with a ribbon of frosting.



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
300902		60990314200031		6/1.15 KG			
Brand		Brand Owner		GPC Description			
La Rocca Creative Cakes		La Rocca Creative Cakes Inc.		Cakes - Sweet (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
17.416 LBR	15.212 LBR	No	Canada	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
19 INH	9.75 INH	15.25 INH	1.63 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

Keep Refrigerated. Store away from strong odors and consume within 5 days.-----

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) Milk - C
- (Peanut) Peanuts - MC
- (Egg) Eggs - C
- (Tree Nut) Tree - MC
- (Soybean) Soybean - C
- (Fish) Fish - N
- (Wheat) Wheat - C
- (Shellfish) Shellfish - N
- (Sesame) Sesame - N
- (!) Crustaceans - N
- (!) Molluscs - N

Nutrition Facts

8 Servings per container	
Serving Size	144.0 GR
Amount Per Serving	390
% Daily Value*	
Total Fat 19 g	25%
Saturated Fat 10 g	50%
Trans Fat 0 g	
Cholesterol 95 mg	32%
Sodium 280 mg	12%
Total Carbohydrates 51 g	19%
Dietary Fiber 1 g	3%
Total Sugars 31 g	
Includes 25 g Added Sugars	50%
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 70 mg	6%
Iron 0.9 mg	6%
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 advice.

INGREDIENTS

Cream (cream, milk, cellulose gel, carrageenan, cellulose gum), Sugar, Mangoes, Eggs, Water, Enriched Wheat Flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Icing Sugar(sugar, corn starch), Passion Fruit Purée, Butter (cream), Canola and/or Soybean Oil, Modified Corn Starch, Glaze (water, sugar, corn syrup, pectin, citric acid, carrageenan, potassium sorbate, naturaland artificial flavor, sodium citrate, potassium chloride, calcium chloride, mono and diglycerides, xanthan gum, canola oil, sodium hexametaphosphate, oleoresin paprika), Vegetable Oil Shortening (palmoil, canola oil, palm kernel oil, vegetable monoglycerides and diglycerides, polysorbate 60, citric acid), Modified Whey Powder, Leavening (calcium acid pyrophosphate, sodium bicarbonate, corn starch,monocalcium phosphate monohydrate, calcium sulphate), Nonfat Milk Powder, Lemon Juice (water, lemon juice concentrate, lemon oil), Liquid Invert Sugar, Corn Syrup Solids, Natural Mango, Vanilla andPassion Fruit Flavors, Salt, Dried Egg White, Soy Lecithin, Polyglycerol Esters of Fatty Acids, Mono and Diglycerides of Fatty Acids, Beta Carotene (color), Glycerin, Citric Acid, Xanthan Gum, CalciumSulfate, Sodium Alginate, White Chocolate Decoration (sugar, cocoa butter, whole milk powder, soy lecithin, natural vanilla flavor)Contains: Egg, Milk, Soy, WheatMay Contain: Peanuts, Sulphites, Tree Nuts.

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PREPARATION & COOKING SUGGESTIONS

For best results, thaw in the refrigerator for 24 hours. Serve and enjoy.

SERVING SUGGESTIONS

Best enjoyed chilled

MORE INFORMATION