

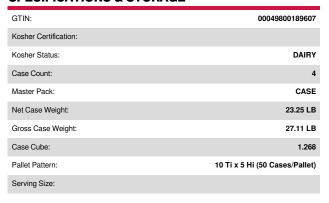
CASE GTIN

Product Code: 18960

COLOSSAL BIRTHDAY CAKE

Layer upon layer of moist white cake, laced with colorful sprinkles, is stacked six high. The layers are sandwiched between our silky, rich buttercream icing that's also studded with colorful sprinkles. The sides of the cake are then garnished with sweet, multi-colored edible sequins – a festival for the eye.

SPECIFICATIONS & STORAGE



| Master Unit Size: | 93 OZ |
|-------------------|----------------------------------|
| Case Dimensions: | 19.41IN L x 9.46IN W x 11.92IN H |
| Item Dimensions: | 0 L x 0 W x 0 H |

PRODUCT INGREDIENTS

INGREDIENTS: SUGAR, CORN SYRUP, BUTTER BLEND MARGARINE (VEGETABLE OIL BLEND [PALM AND PALM KERNEL OIL, SOYBEAN OIL], SKIM MILK, BUTTER [CREAM, SALT], NATURAL FLAVOR, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR], SOY LECITHIN, SALT), ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE EGGS, PALM OIL. Soybean Oil, CORN STARCH, CONTAINS 2% OR LESS OF: Palm Kernel And Palm Oil, RICE FLOUR, NONFAT DRY MILK, WHEY (FROM MILK), SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), MONO- AND DIGLYCERIDES, PALM KERNEL OIL, POLYSORBATE 60, POTASSIUM SORBATE (PRESERVATIVE), EGG WHITES, COLORS (RED 3, RED 40 LAKE, YELLOW 6 LAKE, BLUE 1, BLUE 1 LAKE, YELLOW 5, YELLOW 6, YELLOW 5 LAKE), SORBITAN MONOSTEARATE, CARBOXYMETHYLCELLULOSE, CARRAGEENAN, CELLULOSE GUM, SODIUM STEAROYL LACTYLATE, SUNFLOWER LECITHIN, MODIFIED CORN STARCH, DEXTRIN, XANTHAN GUM, CONFECTIONER'S GLAZE, MONOGLYCERIDES, NATURAL AND ARTIFICIAL FLAVORS, CARNAUBA WAX, CITRIC ACID, TBHQ (FOR FRESHNESS), PHOSPHORIC ACID, Sodium Propionate, SOY LECITHIN. CONTAINS: EGG, MILK, SOY, WHEAT

TIPS & HANDLING

Keep Frozen 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

Nutrition Facts

16 Servings Per Container

Serving Size Amount Per Serving Calories N % Daily Value* **Total Fat** Saturated Fat % Trans Fat Cholesterol % Sodium % **Total Carbohydrate** % Dietary Fiber % Total Sugars **Protein** %

* The % Daily Value (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.

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| 100g Nutrition Facts | |
| Calories | |
| Calories From Fat | |
| Calories From Saturated Fat | |
| Protein | |
| Carbohydrates | |
| Sugars | |
| Sugar Alcohol | |
| Water | |
| Fat | |
| Saturates | |
| Trans Fat | |
| Cholesterol | |
| Fiber | |
| Minerals | |
| Ash | |
| Calcium | |
| Iron | |
| Sodium | |
| Thiamin | |
| Riboflavin | |
| Niacin | |
| Potassium Vitamin A | |
| Vitamin C | |
| Vitamin D | |
| Folic Acid | |
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