



Product Code: 18961

CHOCOLATE TOWERING CAKE

Six towering layers of dark, moist chocolate cake sandwiched between layers of silky, rich chocolate buttercream icing. The sides are garnished with mini chocolate chips.

SPECIFICATIONS & STORAGE

GTIN:	00049800189614
Kosher Certification:	
Kosher Status:	DAIRY
Case Count:	4
Master Pack:	CASE
Net Case Weight:	22.5 LB
Gross Case Weight:	26.11 LB
Case Cube:	1.2678
Pallet Pattern:	10 Ti x 5 Hi (50 Cases/Pallet)
Serving Size:	1/16 OF A CAKE (159 G)

Master Unit Size:	90 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, WATER, WHOLE EGGS, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), Soybean Oil, COCOA (PROCESSED WITH ALKALI), BUTTER, EVAPORATED MILK, CANE SUGAR, UNSWEETENED CHOCOLATE, CONTAINS 2% OR LESS OF: PALM OIL, NATURAL COCOA, INVERT SUGAR, CORN STARCH, Vegetable Shortening (Soybean Oil, Mono- And Diglycerides, Vitamin E, Vitamin C Palmitate (as antioxidants)), CORN SYRUP, SALT, CREAM, Caramel Color, NONFAT DRY MILK, WHEY (FROM MILK), LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, SODIUM ALUMINUM PHOSPHATE), MONO- AND DIGLYCERIDES, COCOA BUTTER, CORN SYRUP SOLIDS, MODIFIED CORN STARCH, EGG WHITES, CHOCOLATE LIQUOR, PALM KERNEL OIL, POLYGLYCEROL ESTERS, DATEM, NATURAL AND ARTIFICIAL FLAVORS, SORBITAN MONOSTEARATE, CARBOXYMETHYLCELLULOSE, SODIUM STEAROYL LACTYLATE, NONFAT MILK, POLYSORBATE 60, LACTOSE, XANTHAN GUM, HYDROGENATED PALM OIL, MONOGLYCERIDES, DIPOTASSIUM PHOSPHATE, SUNFLOWER LECITHIN, SOY LECITHIN (EMULSIFIER), CITRIC ACID, TBHQ (FOR FRESHNESS), LACTIC ACID, SORBITAN TRISTEARATE (EMULSIFIER), PHOSPHORIC ACID, Sodium Propionate, CARRAGEENAN, VANILLA, NATURAL VANILLA EXTRACT. 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 1/16 of a cake (159 g)

Amount Per Serving

Calories

630

	% Daily Value*
Total Fat 27g	35%
Saturated Fat 11g	55%
Trans Fat 0g	
Cholesterol 65mg	21%
Sodium 490mg	21%
Total Carbohydrate 90g	33%
Dietary Fiber 2g	7%
Total Sugars 72g	
Includes 30g Added Sugars	60%
Protein 6g	%
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 5.1mg	30%
Potassium 220mg	4%
Thiamin	10%
Riboflavin	10%
Niacin	4%
Folate	4%

* 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.

100g Nutrition Facts

Calories	394.444
Calories From Fat	153.044
Calories From Saturated Fat	61.877
Protein	3.549 G
Carbohydrates	56.801 G
Sugars	45.228 G
Includes 30G Added Sugars	
Sugar Alcohol	0 G
Water	21.461 G
Fat	17.005 G
Saturates	6.875 G
Trans Fat	0.156 G
Cholesterol	40.142 MG
Fiber	1.205 G
Minerals	
Ash	1.184 G
Calcium	32.032 MG
Iron	3.22 MG
Sodium	310.329 MG
Thiamin	0.068 MG
Riboflavin	0.084 MG
Niacin	0.604 MG
Potassium	136.54 MG
Vitamin A	39.177 IU
Vitamin C	0.067 MG
Vitamin D	0.008 MCG
Folic Acid	10.866 MCG