




# Lemon Mousse Cake

Product Code	 901026
Brand	Gala Bakery
UPC	N/A
GTIN	10990481901026
Net Weight	1.98 lbs (900g)
Unit Dimension	8" x 2.7"
Unit per Case	6
Gross Case weight	12.8 lbs
Case dimension	25.6" x 9.2" x 6.2"
Pallet Configuration	6 TI x 10 HI (60 cases)
Pallet weight	827 lbs
Pallet height	71"
Frozen Shelf-life	8 Months (below 0°F)
Ambient Shelf-life	5 Days (59-77°F)
Lot Code Format	Lot: DDD.YY (e.g. Lot:037.25)



Creamy Lemon mousse cake with rich lime flavor, topped with mirror glaze.

Nutrition Facts	
12 servings per container	
Serving size	75 g (2.6 oz)
Amount per serving	
Calories	230
% Daily Value	
Total Fat 12g	15%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 95mg	4%
Total Carbohydrate 29g	11%
Dietary Fiber 0g	0%
Total Sugars 20g	
Includes 6g Added Sugars	11%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 0.6mg	4%
Potassium 70mg	2%
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

**Ingredients:** Water, Sugar, Glucose, Glucose-fructose, High fructose corn syrup, Enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Canola oil, Cream, Milk, Hydrogenated vegetable oil (palm, palm kernel, coconut, and/or cottonseed), Modified milk ingredients, Egg, Wheat starch, Corn starch, Dextrose, Corn syrup solids, Propylene glycol, Glycerine, Cellulose gum, Xanthan gum, Carrageenan, Gelatin, Baking powder, Salt, Mono- and diglycerides, Polysorbate 60, Polysorbate 80, Sodium stearoyl-2-Lactylate, Dipotassium phosphate, Sodium propionate, Sodium benzoate, Potassium sorbate, Calcium chloride, Sodium metabisulfite, Citric acid, Carotene (color), Yellow 5, Natural and artificial flavors.

**Contains: Wheat, Egg, Milk.**

**May Contain: Soy, Sesame, Tree nuts.**



10990481901026

**GFSI Certification: FSSC22000**

**Storage Condition:** Product must be stored frozen at -18°C (0°F) or below until ready for retail display or use. To ensure optimal quality and safety, maintain a continuous cold chain. As storage and handling conditions after receipt are beyond Gala Bakery's control, shelf life under end-use condition must be validated by the end user.

Date Issued:  
08/September/2025

Version No. 02

Revision Date:  
11/September/2025

Approved by:  
Quality Manager

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