

Lemon Picnic Cake

Item #	900015
Brand	Gala Bakery
UPC Code	990481900015
GTIN	10990481900012
Net Weight	17.6 oz (500 g)
Unit Dimension (inch)	8.2" x 8.2" x 2.3"
Unit / Case	12
Gross Case weight	14.99 lbs (6.8 kg)
Case dimension (inch)	24.9" x 8.6" x 10.0"
Pallet Configuration	6 TI x 8 HI (48 cases/pallet)
Pallet weight	794 lbs (360 kg)
Pallet height	87" (2.2 m)
Frozen Shelf-life	12 Months (below -18°C)
Ambient Shelf-life	8 Days (15-25°C)
Lot Code Format	Lot: DDD.YY (e.g. Lot:037.25)

Ingredients: Sugar, Enriched wheat flour (wheat flour, amylase, niacin, benzoyl peroxide, reduced iron, thiamine mononitrate, riboflavin, folic acid, chlorine, ascorbic acid), Canola oil, Egg, Palm oil, Water, Contains 2% or less of: Natural lemon flavor, Whey powder, Glucose syrup, Salt, Vegetable mono- and diglycerides, Polysorbate 80, Modified corn starch, Baking powder, Wheat starch, Distilled monoglycerides, Polyglycerol esters of fatty acids, Xanthan gum, Cellulose gum, Sodium propionate, Potassium sorbate, High fructose corn syrup, Dextrose, Glycerin, Yellow 5, Carrageenan, Sodium benzoate, Soy flour, Citric acid, Palm kernel oil, Corn starch, Confectioner's glaze, Dextrin, Sunflower lecithin, Soy lecithin, Carnauba Wax, Natural and artificial flavors.

Allergen Statement:

Contains: Wheat, Egg, Milk, Soy. May Contain: Sesame, Tree nuts.



Lemon cake with creamy buttercream icing topped with yellow and white sprinkles. Perfect for picnics and gatherings.

Nutrition	Facts
6 servings per conta Serving size	iner 83 g (2.9 oz)
Amount per serving Calories	380
	% Daily Value
Total Fat 22g	28%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 270mg	12%
Total Carbohydrate 44g	16%
Dietary Fiber 0g	0%
Total Sugars 32g	
Includes 30g Added S	Sugars 60%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 0.8mg	4%
Potassium 60mg	2%
Calories per gram: Fat 9 • Carbohydrate 4	4 • Protein 4



Certification(s): 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: 18/October/2024