




Mango Mousse Cake

Product Code	 901019
Brand	Gala Bakery
UPC	N/A
GTIN	10990481901019
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)



A light and creamy mousse cake made with real mango puree and finished with mirror glaze.

Nutrition Facts	
12 servings per container	
Serving size	75 g (2.6 oz)
Amount per serving	
Calories	220
% Daily Value	
Total Fat 11g	14%
Saturated Fat 7g	33%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 95mg	4%
Total Carbohydrate 29g	11%
Dietary Fiber 0g	0%
Total Sugars 20g	
Includes 5g 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, Corn Syrup, Hydrogenated Vegetable Oil (palm, palm kernel, coconut, cottonseed), Mango Purée Concentrate, Mango Pulp, Invert Sugar, Passionfruit Juice Concentrate, Black Currant Juice Concentrate, Carrot Juice Concentrate, Carrot Concentrate, Cream, Milk, Modified Milk Ingredients, Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Wheat Starch, Rice Flour, Canola Oil, Modified Corn Starch, Cellulose Gum, Gelatin, Egg, Baking Powder, Salt, Mono- and diglycerides, polyglycerol esters of fatty acids, sodium stearoyl-2-lactylate, polysorbate 60, polysorbate 80), Dipotassium Phosphate, Citric Acid, Calcium Sulphate, Calcium Chloride, Propylene Glycol, Propyl Gallate, Agar, Sodium Propionate, Potassium Sorbate, Carrageenan, Xanthan Gum, Carotene (color), Yellow 6, Yellow 5, Natural and artificial flavors.

Contains: Wheat, Egg, Milk.

May Contain: Soy, Sesame, Tree nuts.

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.



10990481901019

GFSI Certification: FSSC22000

Date Issued:
08/September/2025

Version No. 02

Revision Date:
11/September/2025

Approved by:
Quality Manager

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