




## NY Style Cinnamon Crumb Cake – 4 Count

Product Code	 2444
Brand	Gala Bakery
UPC	852801002444
GTIN	10852801002441
Net Weight	10.5 oz (300 g)
Unit Dimension	7.7" x 7.7" x 2.1"
Unit / Case	12
Gross Case weight	9.7 lbs (4.4 kg)
Case dimension	23.1" x 7.9" x 7.5"
Pallet Configuration	10 TI x 10 HI (100 cases)
Pallet weight	1025 lbs (465 kg)
Pallet height	85" (2.16 m)
Frozen Shelf-life	12 months (below -18°C)
Ambient Shelf-life	10 days (15-25°C)
Lot Code Format	Lot: DDD.YY (e.g. Lot: 037.25)



Soft and crumbly Cinnamon cake topped with buttery streusel. Best served warm!

Nutrition Facts	
4 servings per container	
<b>Serving size</b>	<b>75 g (2.6 oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>350</b>
% Daily Value	
<b>Total Fat</b> 20g	<b>26%</b>
Saturated Fat 5g	<b>26%</b>
Trans Fat 0g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 320mg	<b>14%</b>
<b>Total Carbohydrate</b> 38g	<b>14%</b>
Dietary Fiber 1g	<b>3%</b>
Total Sugars 21g	
Includes 20g Added Sugars	<b>40%</b>
<b>Protein</b> 4g	
Vitamin D 0.1mcg	0%
Calcium 40mg	2%
Iron 1.5mg	8%
Potassium 30mg	0%
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

**Ingredients:** Sugar, Enriched wheat flour (wheat flour, amylase, niacin, iron, thiamine mononitrate, riboflavin, folic acid, benzoyl peroxide, ascorbic acid), Canola oil, Egg, Palm oil, Palm kernel oil, Dextrose, Water, Contains 2% or less of: Cream, Skim milk, Skim milk powder, Cinnamon, Modified corn starch, Baking powder, Salt, Sodium caseinate, Dried egg white, Citric acid, Sodium propionate, Pectin, Carrageenan, Xanthan gum, Sodium stearoyl-2-lactylate, Soy lecithin, Cellulose gum, Soy flour, Beta-carotene, Vegetable monoglycerides, Polysorbate 60, Natural and artificial flavors.

**Allergen Statement:**

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



**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:  
28/June/2024

Version No. 02

Revision Date:  
24/July/2025

Approved by:  
Quality Manager

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