




# Pumpkin Cake Roll

Product Code	 900268
Brand	Gala Bakery
UPC	990481900268
GTIN	10990481900265
Net Weight	15.5 oz (440 g)
Unit Dimension (In)	8.9" x 5.3" x 3.4"
Unit per Case	12
Gross Case weight	13.45 lbs (6.1 kg)
Case dimension (In)	28" x 9.3" x 10.8"
Pallet Configuration	6 TI x 7 HI (42 cases/pallet)
Pallet weight	628 lbs (285 kg)
Pallet height	83" (2.1 m)
Frozen Shelf-life	8 months (below -18°C)
Ambient Shelf-life	7 days (15-25°C)
Lot Code Format	Lot: DDD.YY (e.g. Lot: 037.25)



Pumpkin cake roll with pumpkin buttercream icing and donut sugar dusting on top.

Nutrition Facts	
5 servings per container	
Serving size	88 g (3.1 oz)
Amount per serving	
<b>Calories</b>	<b>340</b>
% Daily Value	
<b>Total Fat</b> 14g	<b>19%</b>
Saturated Fat 3g	<b>14%</b>
Trans Fat 0g	
<b>Cholesterol</b> 45mg	<b>15%</b>
<b>Sodium</b> 200mg	<b>9%</b>
<b>Total Carbohydrate</b> 50g	<b>18%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 35g	
Includes 25g Added Sugars	<b>50%</b>
<b>Protein</b> 3g	
Vitamin D 0.2mcg	<b>0%</b>
Calcium 20mg	<b>2%</b>
Iron 1.5mg	<b>8%</b>
Potassium 90mg	<b>2%</b>
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

**Ingredients:** Sugar, Enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Egg, Pumpkin puree, Canola oil, Palm oil, Glucose syrup, Modified corn starch, Water, Contains 2% or less of: Whey powder, Skim milk powder, Salt, Baking powder, Spices, Wheat starch, Cellulose gum, Vegetable mono- and diglycerides, Polysorbate 80, Rice flour, Polyglycerol esters of fatty acids, Dextrose, High fructose corn syrup, Yellow 5, Yellow 6, Carrageenan gum, Xanthan gum, Preservatives (sodium propionate, potassium sorbate, sodium benzoate), Citric acid, Silicon dioxide, Natural and artificial flavors.

**Allergen Statement:**

Contains: Wheat, Egg, Milk.

May Contain: Soy, Sesame, Tree nuts.



**GFSI Certification: FSSC22000**  
**Kosher: Yes**

**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:  
19/June/2024

Version No. 03

Revision Date:  
11/September/2025

Approved by:  
Quality Manager

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