

St. Patrick's Picnic Cake

Item #	900060
Brand	Gala Bakery
UPC Code	990481900060
GTIN	10990481900067
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: 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, Palm kernel oil, Corn starch, High fructose corn syrup, glycerin, Rice flour, Syrup, Glaze, Xanthan gum, Cellulose gum, Carrageenan gum, Sodium propionate, Potassium sorbate, Sodium benzoate, Yellow 5, Blue 1, Red 3, Soy flour, Citric acid, Confectioner's glaze, Dextrin, Soy lecithin, Carnauba wax, Natural and artificial flavors.

Allergen Statement:

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



St. Patrick's cake with classic buttercream icing and green sprinkle topping. Perfect for picnics and gatherings.

Nutrition	Facts
6 servings per contai	ner
Serving size	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 45g	16%
Dietary Fiber 0g	0%
Total Sugars 33g	
Includes 31g Added S	Sugars 61%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 0.8mg	4%
Potassium 60mg	2%



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: 09/January/2025

Version No. 01

Revision Date: 05/June/2025

Approved by: Quality Manager