




Strawberry Mousse Cake

Product Code	 901002
Brand	Gala Bakery
UPC	N/A
GTIN	10990481901002
Net Weight	1.98 lbs (900 g)
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)



Creamy Strawberry mousse cake with rich flavor, topped with strawberry glaze.

Nutrition Facts	
12 servings per container	
Serving size	75 g (2.6 oz)
Amount per serving	
Calories	230
% Daily Value	
Total Fat 12g	15%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 90mg	4%
Total Carbohydrate 29g	11%
Dietary Fiber 0g	0%
Total Sugars 20g	
Includes 6g 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, Enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, benzoyl peroxide), Hydrogenated vegetable oils (palm, palm kernel, coconut, and/or cottonseed), Egg, Canola oil, Cream, Milk, Strawberries, Crushed pineapple (pineapple, pineapple juice, citric acid), Modified milk ingredients, Modified corn starch, Wheat starch, Dextrose, Corn starch, Corn syrup solids, Strawberry juice and pulp, Gelatin, Carrageenan, Cellulose gum, Xanthan gum, Pectin, Polyglycerol esters of fatty acids, Sodium stearoyl-2-lactylate, Mono- and diglycerides, Polysorbate 60, Polysorbate 80, Rice flour, Salt, Baking powder, Sodium propionate, Potassium sorbate, Sodium benzoate, Dipotassium phosphate, Calcium chloride, Citric acid, Caramel color, Red 40, Blue 1, Beta-carotene (color), 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.



10990481901002

GFSI Certification: FSSC22000

Date Issued:
08/September/2025

Version No. 02

Revision Date:
11/September/2025

Approved by:
Quality Manager

Gala Bakery. 75 Cascade St. Hamilton, ON L8E 3B7 Tel: +1 (905) 578-6485 customerservice@thegalabakery.com