




# Tiramisu Mousse Cake

Product Code	 901033
Brand	Gala Bakery
UPC	N/A
GTIN	10990481901033
Net Weight	1.76 lbs (800g)
Unit Dimension	8" x 2.7"
Unit per Case	6
Gross Case weight	11.5 lbs
Case dimension	25.6" x 9.2" x 6.2"
Pallet Configuration	6 TI x 10 HI (60 cases)
Pallet weight	745 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 tiramisu mousse cake with rich coffee flavour, topped with dusting of cocoa.

Nutrition Facts	
12 servings per container	
Serving size	67 g (2.4 oz)
Amount per serving	
<b>Calories</b>	<b>190</b>
% Daily Value	
Total Fat 10g	13%
Saturated Fat 7g	33%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 90mg	4%
Total Carbohydrate 23g	9%
Dietary Fiber 0g	0%
Total Sugars 17g	
Includes 6g Added Sugars	13%
Protein 2g	
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.6mg	4%
Potassium 40mg	0%
Calories per gram:	
Fat 9	Carbohydrate 4
Protein 4	

**Ingredients:** Water, Sugar, Glucose-fructose, Enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Hydrogenated vegetable oil (palm, palm kernel, coconut, and/or cottonseed), Egg, Canola oil, Modified milk ingredients, Milk, Cream, Salt, Locust bean gum, Cheese culture, Modified corn starch, Corn syrup solids, Invert sugar, Wheat starch, Cellulose gum, Polyglycerol esters of fatty acids, Sodium stearoyl-2-lactylate, Mono- and diglycerides, Polysorbate 60, Modified palm oil shortening, Rice flour, Baking powder, Lactic acid, Dipotassium phosphate, Gelatin, Sodium benzoate, Potassium sorbate, Sodium propionate, Caramel color, Xanthan gum, Dextrose, Titanium dioxide, Yellow 5, Yellow 6, Carotene (color), Cocoa powder, Natural and artificial flavors.

**Contains: Wheat, Egg, Milk.**

**May Contain: Soy, Sesame, Tree nuts.**



10990481901033

**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:  
08/September/2025

Version No. 02

Revision Date:  
11/September/2025

Approved by:  
Quality Manager

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