

Made from scratch marbled cake layered between dark and white chocolate mousses Finished with dark chocolate ganache and white chocolatey swirls .



The Original Cakerie 2825 Innovation Drive London, ON N6M 0B6  Product Specification				Revision Date:	24-Mar-21	
				Effective Date:	27-Sep-19	
MFG Description	Clam 9US Tuxedo Truffle Mousse			Approved By:	A. Donovan, Regulatory Affairs	
MFG ID Number	70902	TI - Layer	5	Nutrition Facts (per unit)		
UPC	7-70118-70902-6	HI - Stack	6			
GTIN	1-07-70118-70902-3	Cases Per Pallet	30	Nutrit	ion Facts	
Unit Weight (oz.)	18.1	Length - Inch	23.50	about 6 servings per container		
PACK - Units Per Case	12	Width - Inch	13.60	Serving size 1/6 cake (86g)		
SIZE / DIMENSION	4" X 5.3"	Height - Inch	8.70	Amount per serving		
PORTIONS CASE	NA	Cube - Cubic Feet	1.62	Calories 300		
NET WEIGHT - CASE - KG	6.2	Frozen Shelf Life - Days	270	Calorica	% Daily Value*	
GROSS WEIGHT - CASE - KG	7.6	Refrigerated Shelf Life	5 DAYS	Total Fat 19g 24%		
NET WEIGHT - CASE - LB	13.6	Ambient Shelf Life	4 HOURS	Saturated Fat 9g 45%		
GROSS WEIGHT - CASE - LB	16.8			Trans Fat 0g		
	+	Starrage Temperature	- 18°C (0°F)	Cholesterol 70mg 23%		
	+	Storage Temperature	Non Cholov Yisroel Dairy	Sodium 220mg	10%	
		Kosher	ave.	Total Carbohydrate 29g 11%  Dietary Fiber 1g 4%		
COUNTRY OF ORIGIN	CANADA	Kosher Symbol		Total Sugars 21g		
Microbiological	m - cfu/g	M - cfu/g	Method	Includes 19g Added Sugars 38%		
Aerobic Colony Count	NA	NA	MFHPB-33	Protein 4g		
Coliforms	50	10,000	MFHPB-34	Vitamin D 0 4mc	Vitamin D 0.4mcg 2%	
Metal Detection	<u>Ferrous</u>	Non-Ferrous	Stainless Steel	Calcium 60mg 4%		
Sensitivity	2.5mm	3.0mm	3.0mm	Iron 1.5mg 8%		
Manufactured in accordan Cosmetic, Consumer Packa Foods and Safe Food for Ca	aging and Labelling, Weigh	hts Measures, Preventat	tes Federal Food, Drug and tive Controls for Human		Ils you how much a nutrient in a outes to a daily diet. 2,000 calories a	

Keep Frozen Until Ready To Use

Serving Suggestions: Thaw and Serve. Thaw under refrigeration. Once thawed store in refrigerator between 0.5 and 4.4° C

## Ingredient / Allergen Content

INGREDIENTS: WHIPPING CREAM (CREAM, MILK, NONFAT DRY MILK, CARRAGEENAN, CELLULOSE GEL, CELLULOSE GUM), SUGAR, EGGS, SEMI-SWEET CHOCOLATE (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL FLAVORS), ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID), WATER, CREAM CHEESE (CREAM, NONFAT MILK, SALT, GUAR GUM, CAROB BEAN GUM, CHEESE CULTURE), CANOLA OIL, WHITE CHOCOLATE (SUGAR, COCOA BUTTER, DRY WHOLE MILK, SOY LECITHIN, NATURAL VANILLA FLAVOR), LESS THAN 2% OF: CORN STARCH, MILK, NONFAT DRY MILK, GUAR GUM, PROPYLENE GLYCOL ALGINATE, CARRAGEENAN, CAROB BEAN GUM, XANTHAN GUM, BACTERIAL CULTURE, MICROBIAL ENZYMES, GLUCOSE SYRUP SOLIDS, HIGH FRUCTOSE CORN SYRUP, WATER, MOLASSES, SALT, FOOD STARCH-MODIFIED, HIGH FAT COCOA (PROCESSED WITH ALKALI), PALM AND PALM KERNEL OILS, CANOLA OIL, WHEY POWDER, MONOGLYCERIDES, SOY LECITHIN, NATURAL FLAVOR, CITRIC ACID (ACIDULANT), VITAMIN A PALMITATE, BETA-CAROTENE (COLOR), VITAMIN D3, SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE, CALCIUM SULFATE, FRACTIONATED PALM KERNEL OIL, COCOA POWDER, VANILLA EXTRACT, TETRASODIUM PYROPHOSPHATE, SODIUM ALGINATE, DRIED EGG WHITES.

CONTAINS: EGG, MILK, SOY, WHEAT. MAY CONTAIN: TREE NUTS, PEANUTS.

Date Coding: Lot#, DDD,Y Plant Designation (1 or 2) Best Before DD,MMM,YYYY

Example: Lot# is day of production, DDD = day of year 001 - 365, (366 in leap year) Y = Last digit of year.