

Rich, chocolate glaze is sandwiched between two layers of made from scratch, chocolate cake. Finished with more chocolate glaze and smooth, chocolatey drizzles.



The Original Cakerie 2825 Innovation Drive London, ON N6M 0B6 Revision Date:					12-May-21
Product Specification				Effective Date:	15-Jan-20
MFG Description	Deep Chocolate Cocoa Cake			Approved By:	A. Donovan, Regulatory Affairs
MFG ID Number	05205	TI - Layer	8	Nutrition Facts (per unit)	
UPC	7-70118-05205-4	HI - Stack	9		
GTIN	1-07-70118-05205-1	Cases Per Pallet	72	NI 4	ian Caata
Unit Weight (oz.)	94.5	Length - Inch	17.10	Nutrit	ion Facts
PACK - Units Per Case	2	Width - Inch	13.10	Serving size	1/34 cake (79g)
SIZE / DIMENSION	12" X 16"	Height - Inch	6.10	Amount per ser	vina
PORTIONS CASE	NA	Cube - Cubic Feet	0.79	Calories 270	
NET WEIGHT - CASE - KG	5.4	Frozen Shelf Life - Days	365	Culotter	% Daily Value*
GROSS WEIGHT - CASE - KG	6.1	Refrigerated Shelf Life	3 DAYS	Total Fat 13g 17%	
NET WEIGHT - CASE - LB	11.8	Ambient Shelf Life	4 HOURS	Saturated Fat 2.5g 13%	
GROSS WEIGHT - CASE - LB	13.5			Trans Fat 0g	
		Storage Temperature	- 18°C (0°F)	Cholesterol 35mg 12% Sodium 250mg 11%	
		Kosher	Non Cholov Yisroel Dairy	Total Carbohydrate 33g 12%	
COUNTRY OF ORIGIN	CANADA	Kosher Symbol		Dietary Fiber 3g 11% Total Sugars 24g	
Microbiological	m - cfu/g	M - cfu/g	Method	Includes 23g Added Sugars 46%	
Aerobic Colony Count	50,000	1,000,000	MFHPB-33	Protein 5g	
Coliforms	50	10,000	MFHPB-34	Vitamin D 0.2mcg 2%	
Metal Detection	<u>Ferrous</u>	Non-Ferrous	Stainless Steel	Calcium 60mg	4%
Sensitivity	2.5mm	3.0mm	3.0mm	Iron 4.6mg	25%
Manufactured in accordance	e with the Canadian Foo	d and Drug, United Stat	es Federal Food, Drug and	Potassium 370m	0
Cosmetic, Consumer Packa Foods and Safe Food for Ca	0 0 0	,	tive Controls for Human	"The % Daily Value tel serving of food contrib	is you how much a nutrient in a utes to a daily diet.
Keep Frozen Until Ready	To Use				
Serving Suggestions: Thaw	and Serve. Thaw under re	efrigeration. Once thaw	ed store in refrigerator betw	veen 0.5 and 4.4° C	
		Ingredient / /	Allergen Content		

INGREDIENTS:

WATER, SUGAR, CANOLA OIL, EGGS, HIGH FAT COCOA (PROCESSED WITH ALKALI), ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID), SWEETENED CONDENSED MILK (MILK, SUGAR), CONFECTIONER'S SUGAR (SUGAR, CORN STARCH), INVERT SUGAR, NONFAT DRY MILK, MOLASSES, FOOD STARCH-MODIFIED, CONCENTRATED BREWED COFFEE (WATER, COFFEE), CHOCOLATEY COATING (SUGAR, FRACTIONATED PALM KERNEL OIL, COCOA POWDER, WHEY POWDER, NONFAT DRY MILK, SOY LECITHIN, VANILLA EXTRACT), BAKING SODA, SALT, DRIED EGG WHITES, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE, CALCIUM SULFATE), NATURAL FLAVOR.

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

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.