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Neapolitan Cake 3 Layer 10"MFG#:11310-000UPC#:815069009310

- <u>Description</u>: A classic take on the tri-colored ice cream we all love...layers
 of Strawberry, Chocolate and Vanilla cakes, filled and finished with white
 vanilla buttercream, our rich chocolate glaze drip, and multi-colored
 sprinkles.
- <u>Ingredients:</u> CREME CAKE BASE (SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID SOYBEAN OIL, MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF THE FOLLOWING: WHEY, MONO AND DIGLYCERIDES, LEAVENING, VITAL WHEAT GLUTEN, SALT, SODIUM STEAROYL LACTYLATE, SORBITAN MONOSTEREATE, CALCIUM ACETATE, NONFAT MILK, XANTHAN GUM, GUAR GUM, NATURAL

Nutrition Facts

14 servings per container	
Serving Size	One Slice (298 g)

Amount Per Serving Calories 800

	% Daily Value
Total Fat 48g	62%
Saturated Fat 20g	98 %
Trans Fat 0g	
Cholesterol 155mg	52 %
Sodium 610mg	26%
Total Carbohydrate 127g	46%
Dietary Fiber 2g	7%
Total Sugars 97g	
Includes 65g Added Sugars	129%
Protein 7g	15 %
Vitamin D 0mcg	0%
Calcium 90mg	6%
Iron 5.3mg	30%
Potassium 230mg	4%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

AND ARTIFICIAL FLAVOR, SOY FLOUR, EGG) (EGG, MILK, SOYBEANS, WHEAT), POWDER SUGAR (PURE CANE SUGAR, CORN STARCH), BUTTER (CREAM, NATURAL FLAVORS) (MILK), HEAVY CREAM (HEAVY CREAM, CARRAGEENAN, LESS THAN 0.9% MONO AND DIGLYCERIDES) (MILK), WHOLE EGGS (EGG), WATER, SOYBEAN OIL WITH CITRIC ACID (PRESERVATIVE) (SOYBEANS), SUGAR (PURE CANE SUGAR), STRAWBERRY JAM (SUGAR (EUROPE), STRAWBERRY PUREE (30%), WATER, GELLING AGENT (PECTIN), STRAWBERRY KERNELS, ACIDIFIER (CITRIC ACID), FIRMING AGENT (SODIUM CITRATE, CALCIUM CITRATE), SUNFLOWER OIL, PRESERVATIVE (POTASSIUM SORBATE), ARTIFICIAL STRAWBERRY FLAVOR, STABILIZER (POLYPHOSPHATES), COLOR (RED 40))., FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID) (WHEAT), SEMI-SWEET CHOCOLATE CALLET (UNSWEETENED CHOCOLATE, SUGAR, COCOA BUTTER, SOY LECITHIN (AN EMULSIFIER), NATURAL VANILLA FLAVOR) (MILK), BUTTERMILK (CULTURED NON FAT MILK, CORN STARCH, SALT, VITAMIN A PALMITATE, VITAMIN D3), CREAM CHEESE (PASTEURIZED MILK AND CREAM, SALT, CAROB BEAN GUM, CHEESE CULTURE.) (MILK), LIGHT CORN SYRUP* NON-GMO (CORN SYRUP, SALT, VANILLA EXTRACT (VANILLA BEANS, WATER, ETHYL ALCOHOL), SUGAR, CORN STARCH, PALM & PALM KERNEL OIL, SOY LECITHIN, DEXTRIN, CARNAUBA WAX CONFECTIONER'S GLAZE, FD&C YELLOW #5 LAKE, FD&C YELLOW #6 LAKE, FD&C BLUE #1 LAKE, FD&C RED#40LAKE & FD&C RED#3., SEMI SWEET CHOCOLATE CHUNKS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, UNSWEETENED CHOCOLATE PROCESSED WITH ALKALI, SOY LECITHIN, (AN EMULSIFIER), SALT (MILK), STRAWBERRY PUREE (STRAWBERRY, BEET SUGAR), COCOA POWDER PROCESSED WITH ALKALI* NON-GMO, SOYBEAN OIL* NON-GMO, CORN SYRUP (CORN SYRUP, SALT, VANILLA EXTRACT, (VANILLA BEANS, WATER, ETHYL ALCOHOL), PURE BOURBON VANILLA EXTRACT (ALCOHOL, WATER, AND SELECT MADAGASCAR BOURBON VANILLA BEANS), PURE HONEY, PASTEURIZED EGG YOLK (EGG), CHOCOLATE LIQUOR DISC* NON-GMO(COCOA MASS) (SOYBEANS), KOSHER SALT, RUM, BAKING SODA (SODIUM BICARBONATE), BAKING POWDER* NON-GMO (CORN STARCH, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), COFFEE (GROUND COFFEE BEANS), STRAWBERRY FLAVOR (ETHYL ALCOHOL, WATER, PROPYLENE GLYCOL AND NATURAL FLAVORS), LEMON JUICE 100%, PINK FOOD COLOR (WATER, HIGH FRUCTOSE CORN SYRUP, GLYCERINE, SUGAR, FD&C RED 3 (E127), MODIFIED FOOD STARCH, FD&C YELLOW 5 (E102), SODIUM BENZOATE AND POTASSIUM SORBATE (PRESERVATIVES) CARAGEENAN GUM, XANTHAN GUM, CITRIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, GLYCERINE FD&C RED 40 (E129), SUGAR, MODIFIED FOOD STARCH, XANTHAN GUM CARRAGEENAN GUM, POTASSIUM SORBATE AND SODIUM BENZOATE (PRESERVATIVES), CITRIC ACID.

- <u>Major Allergens:</u> Soy, Wheat, Eggs, Milk.
- <u>Storage Temperature & Shelf Life:</u> The product will keep frozen for 6 months at 0 °F. After taking the product out of the freezer, the product will keep for 7 days at 36 °F for best results. If product is kept for more than 7 days at 36 °F, the product may dry out and the quality could deteriorate.

This product is produced in a facility that processes wheat, milk, eggs, soy, peanuts and tree nuts (almonds, cashews, coconuts, hazelnuts, macadamia nuts, pecans, pistachios and walnuts).