## Bulk

## Red Velvet Cupcake

Chocolate cake dressed in red velvet with cream cheese frosting, topped with a dark chocolate curl.

| Nutrition Facts |  |
| :---: | :---: |
| Serving size 1/2 cupcake ( $85 \mathrm{~g} / 3 \mathrm{oz}$ ) |  |
| Amount Per Serving Calories | 320 |
|  | \% Daily Value* |
| Total Fat 13g | 17\% |
| Saturated Fat 6g | 31\% |
| Trans Fat 0g |  |
| Cholesterol 60 mg | 19\% |
| Sodium 260 mg | 12\% |
| Total Carbohydrate 47g | 17\% |
| Dietary Fiber 0g | 2\% |
| Total Sugars 33g |  |
| Includes 32g Added Sugars | ars 64\% |
| Protein 4g |  |
| Vitamin D 0.2 mcg | 0\% |
| Calcium 40 mg | 2\% |
| Iron 1.1 mg | 6\% |
| Potassium 85 mg | 2\% |
| *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. |  |

Ingredients: Sugar, Cream Cheese (milk, cream, salt, xanthan gum, locust bean, guar gum), Enriched Flour (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Egg, Butter, Water, Corn Starch, Canola Oil, Buttermilk, Contains 2\% or less of: Baking Powder (sodium acid pyrophosphate, baking soda), Butter Oil, Caramel Color, Chocolate Liquor, Cocoa Butter, Cocoa Processed With Alkali, Guar Gum, Lemon Juice, Modified Cornstarch, Mono and Diglycerides, Nonfat Milk, Polysorbate 60, Red 40, Salt, Sorbitan Monostearate, Soy Flour, Soy Lecithin, Soybean Oil, Vanilla with Other Natural Flavors, Vinegar, Vital Wheat Gluten, Whey, Xanthan Gum
Allergy Information: Contains: Egg, Milk, Soy, Wheat. Made on equipment shared with Tree Nuts.
Contains a bioengineered food ingredient.

## (1)

FOR OPTIMUM FRESHNESS KEEP PRODUCT
Up to 1 year Frozen, 10 days Refrigerated, 5 days at Room Temperature.

| SKU Code | Units/Case | Case GTIN | Case Dimensions (in) | Case Cube | Pallet (Tie / High) | Gross Wt. | Net Wt. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 1254 K | 12 | 00833282005803 | $15.5 \times 11.5 \times 4.47$ | 0.46 cu ft | $150(10 / 15)$ | $5.6 \mathrm{lb}(2.5 \mathrm{~kg})$ | $4.5 \mathrm{lb}(2 \mathrm{~kg})$ |

