



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS



## Strawberry Shortcake

Alternating layers of Strawberry Mascarpone Mousse and Almond Sponge Cake brushed with Strawberry Syrup, topped with Vanilla White Chocolate Mousse

### PRODUCT SPECIFICATIONS

Product ID: 10007

Case Count: 36 – 1.25" x 4"

## Ingredients

Vanilla White Chocolate Mousse (heavy cream, white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), gelatin, pure vanilla bean paste), Strawberry Mascarpone Mousse (heavy cream, mascarpone cheese, egg yolk, water, glucose, granulated sugar, gelatin, natural strawberry flavor), Almond Sponge Cake (egg whites, whole eggs, almond flour, confectioner sugar, pastry flour, granulated sugar), Strawberry Syrup (granulated sugar, water, natural strawberry flavor, natural red food coloring).



## Allergens

Contains: Milk, Eggs, Wheat, Tree Nuts



Contains: Gluten

This item is processed in a facility that also processes milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, and their derivatives.

## Handling Instructions

Product is best handled and plated while frozen. Once plated, the portions will thaw within 30 minutes at room temperature (72°F-80°F) or within 4 hours in refrigeration (38°F-40°F). Once product is defrosted and exposed to room temperature for more than 4 hours, it must be immediately consumed or discarded.

## Nutrition Facts

Serving Size 107.5g

Servings Per Container 36

Amount Per Serving

**Calories 360** Calories From Fat 230

% Daily Value

**Total Fat** 25g 38%

Saturated Fat 14g 63%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 7g

**Cholesterol** 180 mg 61%

**Sodium** 105mg 4%

**Total Carbohydrate** 26g 9%

Dietary Fiber 0g 0%

Sugars 20g

**Protein** 9g

Vitamin A 15% Vitamin C 2%

Calcium 10% Iron 8%

\* Percent Daily Values are based on a 2000 calorie diet.