



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS



## Valencia Blood Orange

Alternating layers of Orange Mascarpone Mousse and Almond Sponge Cake brushed with Blood Orange Syrup, White Chocolate Mousse, topped with Blood Orange Glaze

### PRODUCT SPECIFICATIONS

Product ID: 10008

Case Count: 36 – 1.25" x 4"

## Ingredients

White Chocolate Mousse (heavy cream, white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), gelatin), Orange Mascarpone Mousse (heavy cream, mascarpone cheese, water, egg yolk, granulated sugar, glucose, gelatin, natural orange flavor), Almond Sponge Cake (egg whites, whole eggs, almond flour, confectioner sugar, pastry flour, granulated sugar), Blood Orange Syrup (granulated sugar, water, natural blood orange flavor, natural red food coloring), Blood Orange Glaze (granulated sugar, blood orange concentrate, orange juice, glucose, water, tapioca, gelatin).



## 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 123.6g

Servings Per Container 36

Amount Per Serving

**Calories 390** Calories From Fat 200

% Daily Value

**Total Fat** 22g 33%

Saturated Fat 11g 50%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 7g

**Cholesterol** 225 mg 76%

**Sodium** 135mg 6%

**Total Carbohydrate** 39g 13%

Dietary Fiber 0g 0%

Sugars 29g

**Protein** 12g

Vitamin A 15% Vitamin C 10%

Calcium 10% Iron 10%

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