



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS



Black Forest

Alternating layers of Chocolate Genoise and Brandied Cherry White Chocolate Mousse, topped with Textured White Chocolate Mousse

PRODUCT SPECIFICATIONS

Product ID 10021
Case Count 36 – 1.25" x 4"

Ingredients

Chocolate Genoise (granulated sugar, egg white, pastry flour, cocoa powder processed with alkali, butter (unsalted)), Brandied Cherry White Chocolate Mousse (heavy cream, white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), natural vanilla extract), cherry juice, brandied cherries, gelatin, natural purple food coloring), White Chocolate Mousse (heavy cream, white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), natural vanilla extract), gelatin.



Allergens

Contains: Milk, Eggs, Wheat, Soy



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 108.6g
Servings Per Container 36

Amount Per Serving

Calories 380 Calories From Fat 210

% Daily Value

Total Fat 23g 34%

Saturated Fat 13g 60%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 5g

Cholesterol 130 mg 43%

Sodium 55mg 2%

Total Carbohydrate 41g 14%

Dietary Fiber 2g 8%

Sugars 32g

Protein 6g

Vitamin A 15% Vitamin C 2%

Calcium 8% Iron 10%

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