



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS



Tiramisu

Alternating layers of Coffee Mascarpone Mousse and Biscuit Cuilliere brushed with Coffee Syrup, topped with a fine layer of Cocoa Powder

PRODUCT SPECIFICATIONS

Product ID: 20005

Case Count: 88 – 1"x2" Mini Wave



Ingredients

Coffee Mascarpone Mousse (heavy cream, mascarpone cheese, egg, yolk, water, glucose, sugar, coffee extract, pure vanilla bean paste), Biscuit Cuilliere (pastry flour, egg whites, sugar, egg yolk), Coffee Syrup (sugar, water, coffee extract), Cocoa Powder.

Allergens

Contains: Milk, Eggs, Wheat



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

Separate and individually plate the mini wave cakes while in a frozen state. Slack out plated cakes in a refrigerator over night. Because of the delicate mousse layers, we recommend individually serving each piece with a small fork. Once product is defrosted and exposed to room temperature for more than 4 hours (above 40°F), it must be immediately consumed or discarded.

Nutrition Facts

Serving Size 51.1g

Servings Per Container 88

Amount Per Serving

Calories 160 **Calories From Fat** 110

% Daily Value

Total Fat 12g 17%

Saturated Fat 6g 29%

Trans Fat 0g

Polyunsaturated Fat .5g

Monounsaturated Fat 2.5g

Cholesterol 110 mg 36%

Sodium 35mg 2%

Total Carbohydrate 12g 4%

Dietary Fiber 1g 3%

Sugars 6g

Protein 3g

Vitamin A 10% Vitamin C 0%

Calcium 4% Iron 6%

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