



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS



Opera

Alternating layers of Almond Sponge Cake brushed with Espresso Coffee Syrup, Coffee Buttercream and Dark Chocolate Ganache, topped with Dark Chocolate Glaze

PRODUCT SPECIFICATIONS

Product ID: 88 – 1"x2" Mini Wave
Case Count: 20006

Ingredients

Coffee Buttercream (granulated sugar, unsalted butter, egg whites, coffee extract), Almond Sponge Cake (egg whites, whole eggs, almond flour, confectioner sugar, pastry flour, granulated sugar), Dark Chocolate Glaze (semisweet chocolate (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla), soybean and/or vegetable oil, Espresso Coffee Syrup (granulated sugar, water, coffee extract), Dark Chocolate Ganache semisweet chocolate (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla), heavy cream).



Allergens

Contains: Milk, Eggs, Wheat, Tree Nuts, 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

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 52.3g
Servings Per Container 88

Amount Per Serving

Calories 190 **Calories From Fat** 100

% Daily Value

Total Fat 11g 16%

Saturated Fat 5g 23%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 3g

Cholesterol 75 mg 24%

Sodium 35mg 2%

Total Carbohydrate 20g 7%

Dietary Fiber 1g 2%

Sugars 16g

Protein 5g

Vitamin A 6% Vitamin C 0%

Calcium 4% Iron 8%

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