



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 20021

Case Count 88 – 1"x 2" Mini Wave



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

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 48.3g

Servings Per Container 88

Amount Per Serving

Calories 170 **Calories From Fat** 90

% Daily Value

Total Fat 10g 15%

Saturated Fat 6g 27%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 2.5g

Cholesterol 60 mg 19%

Sodium 25mg 1%

Total Carbohydrate 18g 6%

Dietary Fiber 1g 3%

Sugars 14g

Protein 2g

Vitamin A 6% Vitamin C 2%

Calcium 4% Iron 4%

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