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CREATIVE CULINARY SOLUTIONS



Chocolate Truffle

Dark Chocolate Brownie Cake layered with White Chocolate Ganache, Dark Chocolate Truffle Ganache, and Chocolate Diplomat Cream, topped with Dark Chocolate Glaze

PRODUCT SPECIFICATIONS

Product ID: 20000

Case Count: 88 – 1" x 2" Mini Wave

Ingredients

Dark Chocolate Brownie Cake (sugar, unsalted butter, whole egg, all purpose flour, cocoa powder, baking powder, pure vanilla bean paste, salt), White Chocolate Ganache (white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), natural vanilla extract), heavy cream), 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), Dark Chocolate Truffle Ganache semisweet chocolate (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla),heavy cream), Chocolate Diplomat Cream (whole milk, egg yolk, semisweet chocolate (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla), granulated sugar, vanilla extract, modified food starch, heavy cream, 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 52.7g

Servings Per Container 88

Amount Per Serving

Calories 200 Calories From Fat 120

% Daily Value

Total Fat 13g 20%

Saturated Fat 7g 31%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 2.5g

Cholesterol 70 mg 24%

Sodium 40mg 2%

Total Carbohydrate 20g 7%

Dietary Fiber 1g 5%

Sugars 16g

Protein 3g

Vitamin A 6% Vitamin C 0%

Calcium 4% Iron 8%

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



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Chocolate Raspberry

Dark Chocolate Brownie Cake layered with White Chocolate Raspberry Ganache and Dark Chocolate Mousse, topped with a Dark Chocolate Glaze

PRODUCT SPECIFICATIONS

Product ID: 20001

Case Count: 88 – 1"x2" Mini Wave

Ingredients

Dark Chocolate Brownie Cake (sugar, unsalted butter, whole egg, all purpose flour, cocoa powder, baking powder, pure vanilla bean paste, salt), White Chocolate Raspberry Ganache (white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), natural vanilla extract), heavy cream, natural raspberry flavor), 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), Dark Chocolate Mousse (granulated sugar, water, glucose, frozen egg yolk, heavy cream, semisweet chocolate (sugar, unsweetened chocolate, cocoa butter, dextrose, soy lecithin (an emulsifier), natural vanilla extract), powdered gelatin, water).



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 46.4g

Servings Per Container 88

Amount Per Serving

Calories 220 Calories From Fat 150

% Daily Value

Total Fat 17g 25%

Saturated Fat 9g 42%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 4g

Cholesterol 100 mg 33%

Sodium 40mg 2%

Total Carbohydrate 17g 6%

Dietary Fiber 1g 3%

Sugars 13g

Protein 3g

Vitamin A 10% Vitamin C 2%

Calcium 4% Iron 6%

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



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Chocolate Banana

Chocolate Brownie Cake layered with White Chocolate Banana Ganache and Dark Chocolate Mousse, topped with Dark Chocolate Glaze

PRODUCT SPECIFICATIONS

Product ID: 20002

Case Count 88 – 1"x2" Mini Wave

Ingredients

Chocolate Brownie Cake (sugar, unsalted butter, whole egg, all purpose flour, cocoa powder, baking powder, pure vanilla bean paste, salt), White Chocolate Banana Ganache (white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), natural vanilla extract), heavy cream, natural banana flavor), 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).



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 46.4g

Servings Per Container 88

Amount Per Serving

Calories 220 Calories From Fat 150

% Daily Value

Total Fat 17g 25%

Saturated Fat 9g 41%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 4g

Cholesterol 100 mg 33%

Sodium 40mg 2%

Total Carbohydrate 17g 6%

Dietary Fiber 1g 3%

Sugars 13g

Protein 3g

Vitamin A 10% Vitamin C 2%

Calcium 4% Iron 6%

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



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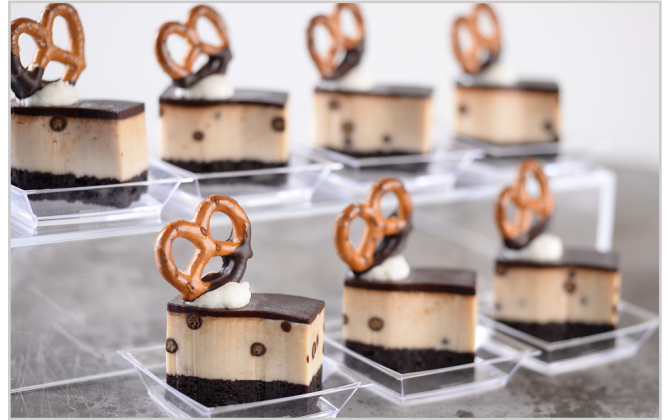
Chocolate Peanut Butter Pretzel

Dark Chocolate Brownie Cake layered with Peanut Butter Mousse and "Pretzel Pearls," topped with Dark Chocolate Glaze

PRODUCT SPECIFICATIONS

Product ID: 20003

Case Count: 88 – 1"x2" Mini Wave



Ingredients

Peanut Butter Mousse (white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), natural vanilla extract), heavy cream, whole milk, peanut butter (roasted peanuts, sugar, contains 2% or less of: molasses, fully hydrogenated vegetable oils (rapeseed and soybean), mono and diglycerides, salt), Pretzel Pearls (semi-sweet chocolate 84.0% (unsweetened chocolate, sugar, cocoa butter, milkfat, soy lecithin (an emulsifier), natural vanilla flavor), crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), sodium bicarbonate (raising agent), salt, cocoa butter, natural vanilla flavor), glucose syrup, sugar, confectioner's glaze (arabic gum), modified corn starch, coconut oil), gelatin, pure vanilla extract), Dark Chocolate Brownie Cake (sugar, unsalted butter, whole egg, all purpose flour, cocoa powder, baking powder, pure vanilla bean paste, salt), Dark Chocolate Glaze (semisweet chocolate (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla), soybean oil).

Allergens

Contains: Milk, Eggs, Wheat, Soy, Peanuts, 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

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 51.7g

Servings Per Container 88

Amount Per Serving

Calories 210 Calories From Fat 140

% Daily Value

Total Fat 15g 22%

Saturated Fat 7g 34%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 3g

Cholesterol 55 mg 19%

Sodium 100mg 4%

Total Carbohydrate 18g 6%

Dietary Fiber 1g 4%

Sugars 15g

Protein 4g

Vitamin A 6% Vitamin C 0%

Calcium 4% Iron 6%

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



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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.



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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.



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Strawberry Shortcake

Alternating layers of Strawberry Mascarpone Mousse and Almond Sponge Cake brushed with Strawberry Syrup, topped with Vanilla White Chocolate Mousse

PRODUCT SPECIFICATIONS

Product ID: 20007

Case Count: 88 – 1"x2" Mini Wave



Ingredients

Vanilla White Chocolate Mousse (heavy cream, white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), gelatin, pure vanilla bean paste), Strawberry Mascarpone Mousse (heavy cream, mascarpone cheese, egg yolk, water, glucose, granulated sugar, gelatin, natural strawberry flavor), Almond Sponge Cake (egg whites, whole eggs, almond flour, confectioner sugar, pastry flour, granulated sugar), Strawberry Syrup (granulated sugar, water, natural strawberry flavor, natural red food coloring).

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

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 42.3g

Servings Per Container 88

Amount Per Serving

Calories 160 **Calories From Fat** 100

% Daily Value

Total Fat 11g 17%

Saturated Fat 6g 28%

Trans Fat 0g

Polyunsaturated Fat .5g

Monounsaturated Fat 3g

Cholesterol 80 mg 27%

Sodium 45mg 2%

Total Carbohydrate 12g 4%

Dietary Fiber 0g 0%

Sugars 9g

Protein 4g

Vitamin A 8% Vitamin C 0%

Calcium 4% Iron 4%

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



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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: 20008

Case Count: 88 – 1"x2" Mini Wave

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

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 55g

Servings Per Container 88

Amount Per Serving

Calories 180 Calories From Fat 90

% Daily Value

Total Fat 10g 14%

Saturated Fat 5g 22%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 3g

Cholesterol 100 mg 34%

Sodium 60mg 2%

Total Carbohydrate 17g 6%

Dietary Fiber 0g 0%

Sugars 13g

Protein 5g

Vitamin A 8% Vitamin C 6%

Calcium 6% Iron 6%

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



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Lemon Blueberry

Alternating layers of Blueberry Mascarpone Mousse and Blueberry Almond Sponge Cake brushed with Blueberry Syrup, topped with a Lemon White Chocolate Mousse, and finished with a Lemon Curd

PRODUCT SPECIFICATIONS

Product Id: 20009

Case Count: 88 – 1"x2" Mini Wave



Ingredients

Blueberry Mascarpone Mousse (heavy cream, mascarpone cheese, water, egg yolk, granulated sugar, glucose, gelatin, natural blueberry flavor), Lemon White Chocolate Mousse (heavy cream, white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), water, granulated sugar, gelatin, natural lemon flavor), Blueberry Almond Sponge Cake (egg whites, almond flour, confectioner sugar, pastry flour, sugar) natural blueberry flavor, natural purple coloring), Blueberry Syrup (sugar, water, natural blueberry flavor), Lemon Curd (whole eggs, lemon juice, gelatin, tapioca, unsalted butter).

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

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 53.4g

Servings Per Container 88

Amount Per Serving

Calories 190 **Calories From Fat** 120

% Daily Value

Total Fat 13g 19%

Saturated Fat 7g 31%

Trans Fat 0g

Polyunsaturated Fat .5g

Monounsaturated Fat 3g

Cholesterol 100 mg 33%

Sodium 45mg 2%

Total Carbohydrate 14g 5%

Dietary Fiber 0g 0%

Sugars 11g

Protein 4g

Vitamin A 10% Vitamin C 6%

Calcium 6% Iron 4%

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



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Triple Chocolate

Dark Chocolate Brownie Cake layered with White Chocolate Ganache, Dark Chocolate Ganache, Dark and Milk Chocolate Mousses, topped with Dark Chocolate Glaze

PRODUCT SPECIFICATIONS

Product ID 20010

Case Count 88 – 1"x2" Mini Wave

Ingredients

Dark Chocolate Brownie Cake (sugar, unsalted butter, whole egg, all purpose flour, cocoa powder, baking powder, pure vanilla bean paste, salt), Chocolate Ganache (semisweet chocolate (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla), heavy cream), Dark Chocolate Mousse (heavy cream, semisweet chocolate (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavor(s), vanilla), egg yolk, granulated sugar, powdered gelatin, water) Milk Chocolate Mousse (heavy cream, semisweet chocolate (chocolate liquor, sugar, cocoa butter, soy lecithin (an emulsifier), vanilla extract), white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), vanilla), powdered gelatin, water), White Chocolate Ganache (white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), natural vanilla extract), heavy cream, natural flavors), 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).

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 56.1g

Servings Per Container 88

Amount Per Serving

Calories 250 Calories From Fat 160

% Daily Value

Total Fat 18g 27%

Saturated Fat 10g 45%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 3.5g

Cholesterol 80 mg 26%

Sodium 40mg 2%

Total Carbohydrate 22g 7%

Dietary Fiber 1g 6%

Sugars 18g

Protein 3g

Vitamin A 8% Vitamin C 0%

Calcium 4% Iron 10%

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



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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.



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Linzer

Alternating layers of Almond Mascarpone Mousse, Raspberry White Chocolate Mousse, and Almond Sponge Cake, topped with a fine layer of Seeded Raspberry Preserves

PRODUCT SPECIFICATIONS

Product ID: 20023

Case Count 88 – 1"x2" Mini Wave



Ingredients

Almond Mascarpone Mousse (heavy cream, mascarpone cheese, egg yolk, granulated sugar, cream cheese, glucose, almond meal, gelatin, almond extract), Almond Sponge Cake (egg whites, whole eggs, almond meal, confectioner sugar, pastry flour, granulated sugar), Raspberry 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, natural raspberry flavor), Seeded Raspberry Preserves (sugar, water, raspberries, modified food starch, dextrose, contains 2% or less of the following: citric acid, tapioca, dextrin, salt, sodium citrate, algin, sodium carboxymethylcellulose, carrageenan, preservatives (sodium benzoate, potassium sorbate), red 40, artificial and natural flavors).

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 52.5g

Servings Per Container 88

Amount Per Serving

Calories 200 Calories From Fat 100

% Daily Value

Total Fat 11g 17%

Saturated Fat 6g 25%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 3g

Cholesterol 120 mg 40%

Sodium 65mg 3%

Total Carbohydrate 20g 7%

Dietary Fiber 0g 0%

Sugars 15g

Protein 6g

Vitamin A 8% Vitamin C 2%

Calcium 6% Iron 6%

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



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Chocolate Hazelnut

Alternating layers of Hazelnut Mousse, Dark Chocolate Ganache, White Chocolate Mousse, and Chocolate Geniose, topped with toasted, crushed Hazelnuts

PRODUCT SPECIFICATIONS

Product ID: 20024

Case Count 88 – 1"x2" Mini Wave

Ingredients

Chocolate Geniose (granulated sugar, whole eggs, pastry flour, cocoa powder, unsalted butter), Dark Chocolate Ganache (semisweet chocolate (chocolate liquor, sugar, cocoa butter soy lecithin, vanilla extract), whole milk, heavy cream), Hazelnut Mousse (heavy cream, white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), natural vanilla extract), semisweet chocolate (chocolate liquor, sugar, cocoa butter soy lecithin, vanilla extract), hazelnut praline paste, gelatin), 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), Hazelnuts.



Allergens

Contains: Milk, Eggs, Wheat, Soy, 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

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 62.5g

Servings Per Container 88

Amount Per Serving

Calories 240 Calories From Fat 150

% Daily Value

Total Fat 17g 25%

Saturated Fat 8g 36%

Trans Fat 0g

Polyunsaturated Fat .5g

Monounsaturated Fat 5g

Cholesterol 45 mg 16%

Sodium 20mg 1%

Total Carbohydrate 22g 7%

Dietary Fiber 2g 10%

Sugars 17g

Protein 3g

Vitamin A 6%

Vitamin C 0%

Calcium 6%

Iron 10%

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