



CHEF'S
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CREATIVE CULINARY SOLUTIONS



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: 10003

Case Count: 36 – 1.25" x 4"

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

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 116.1g

Servings Per Container 36

Amount Per Serving

Calories 480 Calories From Fat 300

% Daily Value

Total Fat 33g 50%

Saturated Fat 17g 76%

Trans Fat 0g

Polyunsaturated Fat 4g

Monounsaturated Fat 7g

Cholesterol 125 mg 42%

Sodium 230mg 10%

Total Carbohydrate 41g 14%

Dietary Fiber 2g 9%

Sugars 34g

Protein 8g

Vitamin A 15% Vitamin C 0%

Calcium 10% Iron 10%

* 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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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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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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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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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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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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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: 10008

Case Count: 36 – 1.25" x 4"

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

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 123.6g

Servings Per Container 36

Amount Per Serving

Calories 390 Calories From Fat 200

% Daily Value

Total Fat 22g 33%

Saturated Fat 11g 50%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 7g

Cholesterol 225 mg 76%

Sodium 135mg 6%

Total Carbohydrate 39g 13%

Dietary Fiber 0g 0%

Sugars 29g

Protein 12g

Vitamin A 15% Vitamin C 10%

Calcium 10% Iron 10%

* 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: 36 – 1.25" x 4"
Case Count: 10006

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



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 117.5g
Servings Per Container 36

Amount Per Serving

Calories 420 Calories From Fat 220

% Daily Value

Total Fat 24g 36%

Saturated Fat 11g 51%

Trans Fat 0g

Polyunsaturated Fat 3.5g

Monounsaturated Fat 6g

Cholesterol 165 mg 55%

Sodium 80mg 3%

Total Carbohydrate 44g 15%

Dietary Fiber 1g 6%

Sugars 35g

Protein 11g

Vitamin A 10% Vitamin C 0%

Calcium 8% Iron 15%

* 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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Assorted Financiers

Pistachio Cherry, Chocolate Hazelnut and Citron Financiers

PRODUCT SPECIFICATIONS

Product ID 11004
Case Count 69

Ingredients

Pistachio Cherry: Pistachio Almond Cake (confectioner sugar, egg whites, brown butter, almond flour, pastry flour, pistachio paste, baking powder, pistachios, cherry glaze (water, cherry syrup (water, granulated sugar), modified food starch), Amarena Cherry (sugar, wild cherries, glucose syrup, water, wild cherry juice (4%), citric acid, color (anthocyanin extracted from plants)).

Chocolate Hazelnut: Almond Chocolate Sponge Cake (confectioner sugar, egg whites, brown butter, almond flour, pastry flour, cocoa powder, baking powder), Chocolate Hazelnut Crèmeux (heavy cream, milk chocolate (sugar, cocoa butter, whole milk powder, cocoa mass, soy lecithin, vanilla extract), hazelnut praline paste, semisweet chocolate (chocolate liquor, sugar, cocoa butter, soy lecithin, vanilla extract), gelatin), Chocolate Flakes (sugar, unsweetened chocolate, cocoa butter, whole milk powder, milk fat, natural vanilla flavor).

Citron: Orange Cake (confectioner sugar, egg whites, brown butter, almond flour, pastry flour, baking powder, orange compound (sugar, wheat syrup, water, orange juice from concentrate, citric acid, modified waxy maize starch, natural blood orange flavor, locust bean gum (thickening agent), color (beta-carotene (maltodextrin, sugar, triglycerides from coconut oil), allura red AC, FD&C Red No. 40)), orange zest), Candied Orange Peel (orange strip, glucose-fructose syrup, sucrose, citric acid).



Allergens

See inside of box for allergens and nutritional facts

Contains: Gluten

This item is processed in a facility that also processes milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, and their derivatives

Food Handling Instructions

From frozen, defrost overnight in refrigerator. Once product is defrosted and exposed to room temperature for more than 4 hours (above 40°F), it must be immediately consumed or discarded.



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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 10010

Case Count 36 – 1.25" x 4"

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

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 126.4g

Servings Per Container 36

Amount Per Serving

Calories 560 Calories From Fat 360

% Daily Value

Total Fat 40g 60%

Saturated Fat 22g 101%

Trans Fat 0g

Polyunsaturated Fat 3g

Monounsaturated Fat 8g

Cholesterol 175 mg 58%

Sodium 90mg 4%

Total Carbohydrate 49g 16%

Dietary Fiber 3g 13%

Sugars 40g

Protein 7g

Vitamin A 20% Vitamin C 2%

Calcium 10% Iron 20%

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