



CHENEY BROTHERS ESTATE

CHOCOLATE TRUFFLE MINI WAVE

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: 10067851
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), **Dark Chocolate Mousse** (heavy cream, semi-sweet chocolate (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milk-fat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla), egg yolk, granulated sugar, powered gelatin, water).

ALLERGENS

Contains: Milk, Egg, 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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CHENEY BROTHERS ESTATE

CHOCOLATE PEANUT BUTTER PRETZEL MINI WAVE

DARK CHOCOLATE BROWNIE CAKE LAYERED WITH PEANUT BUTTER MOUSSE AND "PRETZEL PEARLS," TOPPED WITH DARK CHOCOLATE GLAZE



PRODUCT SPECIFICATIONS

Product ID: 10067799

Case Count: 88 – 1"x 2" 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, Egg, 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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CHENEY BROTHERS ESTATE

VALENCIA ORANGE MINI WAVE

ALTERNATING LAYERS OF ORANGE MASCARPONE MOUSSE, BISCUIT CUILIERE BRUSHED WITH SYRUP, ORANGE ALMOND SPONGE CAKE, WHITE CHOCOLATE MOUSSE, AND TOPPED WITH BLOOD ORANGE GLAZE MOUSSE, TOPPED WITH BLOOD ORANGE GLAZE

PRODUCT SPECIFICATIONS

Product ID: 10067800

Case Count: 88 – 1”x 2” 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), **Orange Almond Sponge Cake** (egg whites, whole eggs, almond flour, confectioner sugar, pastry flour, granulated sugar, natural orange coloring), Biscuit Cuilliere (pastry flour, egg whites, granulated sugar, egg yolks), **Simple Syrup** (granulated sugar, water), **Blood Orange Glaze** (granulated sugar, blood orange concentrate, orange juice, glucose, water, tapioca, gelatin).

ALLERGENS

Contains: Milk, Egg, 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.



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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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CHENEY BROTHERS ESTATE

LEMON BLUEBERRY MINI WAVE

ALTERNATING LAYERS OF BLUEBERRY MASCARPONE MOUSSE AND BISCUIT CUILLIERE BRUSHED WITH SYRUP, TOPPED WITH A LEMON WHITE CHOCOLATE MOUSSE, AND FINISHED WITH A LEMON CURD



PRODUCT SPECIFICATIONS

Proudct ID: 10067861
Case Count: 88 – 1”x 2” 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), **Biscuit Cuilliere** (pastry flour, egg whites, granulated sugar, egg yolk), **Simple Syrup** (granulated sugar, water), **Lemon Curd** (whole eggs, lemon juice, gelatin, tapioca, unsalted butter).

ALLERGENS

Contains: Milk, Egg, 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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