



CHEF'S
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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 Glacage

PRODUCT SPECIFICATIONS

Product ID 10000
Case Count 4 – 4" x 12" Strips

Ingredients

Dark Chocolate Brownie Cake (sugar, unsalted butter, whole egg, all purpose flour, cocoa powder, baking powder, pure vanilla extract, 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, natural flavors), Chocolate Glacage (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), Chocolate Ganache (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla), whole milk), Chocolate Diplomat (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, 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 125g

Servings Per Container 32

Amount Per Serving

Calories 460 Calories From Fat 300

% Daily Value

Total Fat 33g 49%

Saturated Fat 18g 81%

Trans Fat 0g

Polyunsaturated Fat 2g

Monounsaturated Fat 10g

Cholesterol 165 mg 56%

Sodium 90mg 4%

Total Carbohydrate 41g 14%

Dietary Fiber 4g 17%

Sugars 30g

Protein 9g

Vitamin A 10% Vitamin C 0%

Calcium 10% Iron 20%

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



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CREATIVE CULINARY SOLUTIONS

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 10001
Case Count 4 – 4" x 12" Strips



Ingredients

Dark Chocolate Brownie Cake (sugar, unsalted butter, whole egg, all purpose flour, cocoa powder, baking powder, pure vanilla extract, salt), 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 extract), Chocolate Glacage (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, 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 98g
Servings Per Container 32

Amount Per Serving

Calories 440 Calories From Fat 320

% Daily Value

Total Fat 35g 53%

Saturated Fat 20g 92%

Trans Fat 0g

Polyunsaturated Fat 2g

Monounsaturated Fat 11g

Cholesterol 120 mg 39%

Sodium 75mg 3%

Total Carbohydrate 33g 11%

Dietary Fiber 4g 18%

Sugars 22g

Protein 7g

Vitamin A 15% Vitamin C 0%

Calcium 8% Iron 25%

* 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 10002
Case Count 4 – 4" x 12" Strips



Ingredients

Brownie Cake (sugar, unsalted butter, whole egg, all purpose flour, cocoa powder, baking powder, pure vanilla extract, salt), 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 extract), Chocolate Glacage (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, 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 98g
Servings Per Container 32

Amount Per Serving

Calories 440 Calories From Fat 320

% Daily Value

Total Fat 35g 53%

Saturated Fat 20g 92%

Trans Fat 0g

Polyunsaturated Fat 2g

Monounsaturated Fat 11g

Cholesterol 120 mg 39%

Sodium 75mg 3%

Total Carbohydrate 33g 11%

Dietary Fiber 4g 18%

Sugars 22g

Protein 7g

Vitamin A 15% Vitamin C 0%

Calcium 8% Iron 25%

* 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 10003
Case Count 4 – 4" x 12" Strips

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 extract, salt), Chocolate Glacage (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



Contains: Gluten

This item is processed in a facility that also processes milk, eggs, fish, shellfish, 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 100g

Servings Per Container 36

Amount Per Serving

Calories 420 Calories From Fat 270

% Daily Value

Total Fat 30g 44%

Saturated Fat 15g 66%

Trans Fat 0g

Polyunsaturated Fat 4g

Monounsaturated Fat 7g

Cholesterol 105 mg 35%

Sodium 200mg 8%

Total Carbohydrate 36g 12%

Dietary Fiber 2g 8%

Sugars 30g

Protein 7g

Vitamin A 10% Vitamin C 2%

Calcium 10% Iron 10%

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



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CREATIVE CULINARY SOLUTIONS

Tiramisu

Alternating layers of Mascarpone and Biscuit Cuilliere brushed with Coffee Syrup, topped with a fine layer of Cocoa Powder

PRODUCT SPECIFICATIONS

Product ID 10005
Case Count 4 – 4" x 12" Strips

Ingredients

Mascarpone (heavy cream, mascarpone cheese, sugared egg, yolk, water, cream cheese, glucose, sugar, coffee extract, pure vanilla extract), Biscuit Cuilliere (pastry flour, egg whites, sugar, egg yolk), Coffee Syrup (sugar, water, coffee extract), Cocoa Powder, Freeze Dried Coffee.



Allergens

Contains: Milk, Eggs, Wheat



Contains: Gluten

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

Food 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 104g

Servings Per Container 32

Amount Per Serving

Calories 310 Calories From Fat 190

% Daily Value

Total Fat 21g 32%

Saturated Fat 12g 54%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 4.5g

Cholesterol 180 mg 60%

Sodium 50mg 2%

Total Carbohydrate 26g 9%

Dietary Fiber 0g 2%

Sugars 15g

Protein 4g

Vitamin A 15% Vitamin C 0%

Calcium 6% Iron 8%

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



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CREATIVE CULINARY SOLUTIONS

Opera

Alternating layers of White Joconde Sponge Cake brushed with Espresso Coffee Syrup, Coffee Flavored Buttercream and Dark Chocolate Ganache, topped with Dark Chocolate Opera Glaze

PRODUCT SPECIFICATIONS

Product ID 10006
Case Count 4 – 4" x 12" Strips



Ingredients

Coffee Buttercream (granulated sugar, unsalted butter, egg whites, coffee extract), Joconde Sponge (egg whites, almond flour, confectioner sugar, pastry flour, granulated sugar), Chocolate Glacage (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, Coffee Syrup (granulated sugar, water, coffee extract).

Allergens

Contains: Milk, Eggs, Wheat, Soy, Tree Nuts



Contains: Gluten

This item is processed in a facility that also processes milk, eggs, fish, shellfish, 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 105g
Servings Per Container 32

Amount Per Serving

Calories 480 Calories From Fat 290

% Daily Value

Total Fat 32g 48%

Saturated Fat 17g 75%

Trans Fat 0g

Polyunsaturated Fat 3g

Monounsaturated Fat 11g

Cholesterol 135 mg 45%

Sodium 60mg 3%

Total Carbohydrate 45g 15%

Dietary Fiber 2g 7%

Sugars 40g

Protein 7g

Vitamin A 15% 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 Cream and White Sponge Cake brushed with Strawberry Syrup, topped with Whipped Cream

PRODUCT SPECIFICATIONS

Product ID 10007
Case Count 4 – 4" x 12" Strips



Ingredients

Whipped Cream (heavy cream, gelatin, pure vanilla extract), Strawberry Cream (heavy cream, mascarpone cheese, sugared egg yolk, water, cream cheese, glucose, granulated sugar, gelatin, pure vanilla extract, strawberry extract), Joconde (egg whites, whole eggs, almond flour, confectioner sugar, pastry flour, granulated sugar), Strawberry Syrup (granulated sugar, water, strawberry extract, 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, 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 104g
Servings Per Container 35

Amount Per Serving

Calories 340 Calories From Fat 240

% Daily Value

Total Fat 27g 41%

Saturated Fat 15g 67%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 8g

Cholesterol 185 mg 61%

Sodium 70mg 3%

Total Carbohydrate 16g 5%

Dietary Fiber 1g 2%

Sugars 11g

Protein 7g

Vitamin A 20% Vitamin C 2%

Calcium 8% Iron 4%

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



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Valencia Blood Orange

Alternating layers of Orange Mousse, Vanilla Cream, and White Sponge Cake brushed with Blood Orange Syrup, topped with a Blood Orange Glaze

PRODUCT SPECIFICATIONS

Product ID 10008
Case Count 4 – 4" x 12" Strips

Ingredients

Vanilla Cream (heavy cream, granulated sugar, pure vanilla extract, gelatin), Orange Mousse (heavy cream, mascarpone cheese, water, sugared egg yolk, granulated sugar, cream cheese, glucose, gelatin, orange extract, pure vanilla extract), Joconde (egg whites, whole eggs, almond flour, confectioner sugar, pastry flour, granulated sugar), Blood Orange Syrup (granulated sugar, water, blood orange extract, 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, 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 100g
Servings Per Container 36

Amount Per Serving

Calories 310 Calories From Fat 140

% Daily Value

Total Fat 15g 22%

Saturated Fat 7g 32%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 4.5g

Cholesterol 175 mg 59%

Sodium 100mg 4%

Total Carbohydrate 35g 12%

Dietary Fiber 0g 0%

Sugars 26g

Protein 11g

Vitamin A 10% **Vitamin C** 8%

Calcium 10% **Iron** 10%

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



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CREATIVE CULINARY SOLUTIONS

Lemon Blueberry

Alternating layers of Blueberry Mousse, Lemon Cream, and Blueberry Sponge Cake brushed with Blueberry Syrup, topped with a Lemon Glaze

PRODUCT SPECIFICATIONS

Product ID 10009
Case Count 4 – 4" x 12" Strips

Ingredients

Blueberry Mousse (heavy cream, mascarpone cheese, water, sugared egg yolk, granulated sugar, cream cheese, glucose, gelatin, natural blueberry extract), Lemon Cream (heavy cream, water, granulated sugar, gelatin, natural lemon extract, natural yellow), Blueberry Joconde Cake (egg whites, almond flour, confectioner sugar, pastry flour, sugar, natural blueberry extract, natural purple food coloring), Joconde Cake (egg whites, almond flour, confectioner sugar, pastry flour, sugar), Lemon Glaze (eggs (pasteurized), granulated sugar, natural lemon juice, unsalted butter, modified food starch, gelatin) Blueberry Syrup (sugar, water, natural blueberry extract).

Allergens

Contains: Milk, Eggs, Wheat, Tree Nuts



Contains: Gluten

This item is processed in a facility that also processes milk, eggs, fish, shellfish, 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 100g
Servings Per Container about 32

Amount Per Serving

Calories 300 Calories From Fat 190

% Daily Value

Total Fat 21g 32%

Saturated Fat 12g 53%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 6g

Cholesterol 175 mg 58%

Sodium 70mg 3%

Total Carbohydrate 22g 7%

Dietary Fiber 0g 0%

Sugars 17g

Protein 7g

Vitamin A 15% Vitamin C 10%

Calcium 8% Iron 6%

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



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Triple Chocolate

Dark Chocolate Buttermilk Cake layered with White Chocolate Ganache, Dark Chocolate Ganache, Triple and Milk Chocolate Mousses, topped with Dark Chocolate Glacage

PRODUCT SPECIFICATIONS

Product ID 10010
Case Count 4 – 4" x 12" Strips

Ingredients

Dark Chocolate Buttermilk Cake (sugar, pastry flour, soybean oil, egg whites, sour cream, cocoa powder, baking powder, lemon juice, pure vanilla extract), Chocolate Ganache (sugar, unsweetened chocolate, unsweetened chocolate processed with alkali, milkfat, cocoa butter, soy lecithin (an emulsifier), natural flavors, vanilla), whole milk), Triple Chocolate Mousse (heavy cream, dark 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 Glacage (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, 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 100g

Servings Per Container 36

Amount Per Serving

Calories 430 Calories From Fat 270

% Daily Value

Total Fat 30g 45%

Saturated Fat 15g 67%

Trans Fat 0g

Polyunsaturated Fat 4.5g

Monounsaturated Fat 8g

Cholesterol 80 mg 26%

Sodium 95mg 4%

Total Carbohydrate 42g 14%

Dietary Fiber 2g 8%

Sugars 34g

Protein 4g

Vitamin A 10% Vitamin C 2%

Calcium 8% Iron 8%

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



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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 10021
Case Count 4 – 4" x 12" Strips



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 dye), 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, 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 100g
Servings Per Container 36

Amount Per Serving

Calories 340 Calories From Fat 170

	% Daily Value
Total Fat 19g	28%
Saturated Fat 11g	49%
Trans Fat 0g	
Polyunsaturated Fat .5g	
Monounsaturated Fat 4.5g	
Cholesterol 120 mg	39%
Sodium 50mg	2%
Total Carbohydrate 41g	14%
Dietary Fiber 2g	9%
Sugars 31g	

Protein 5g

Vitamin A 15%	Vitamin C 2%
Calcium 8%	Iron 10%

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



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CREATIVE CULINARY SOLUTIONS

Linzer

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

PRODUCT SPECIFICATIONS

Product ID 10023
Case Count 4 – 4" x 12" Strips

Ingredients

Almond Mascarpone Mousse (heavy cream, mascarpone cheese, yolk, raw, frozen, sugared egg, granulated sugar, cream cheese, glucose, almond meal, Gelatin, almond extract), Biscuit Cuilliere (pastry flour, whites, raw, frozen egg, granulated sugar, extra large egg, yolk, raw, frozen, sugared egg), Jaconde (whites, raw, frozen egg, eggs frozen, almond meal, confectioner sugar, pastry flour, granulated sugar), 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), Seeded Raspberry Topping (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, Soy



Contains: Gluten

This item is processed in a facility that also processes milk, eggs, fish, shellfish, 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 100g

Servings Per Container 36

Amount Per Serving

Calories 360 Calories From Fat 200

% Daily Value

Total Fat 22g 33%

Saturated Fat 12g 53%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 5g

Cholesterol 225 mg 75%

Sodium 105mg 4%

Total Carbohydrate 31g 10%

Dietary Fiber 0g 1%

Sugars 20g

Protein 8g

Vitamin A 15% Vitamin C 2%

Calcium 10% Iron 10%

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



CHEF'S
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CREATIVE CULINARY SOLUTIONS

Chocolate Hazelnut

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

PRODUCT SPECIFICATIONS

Product ID 10024
Case Count 4 – 4" x 12" Strips



Ingredients

Chocolate Geniose (granulated sugar, whole eggs, pastry flour, cocoa powder, unsalted bulk 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), Hazelnut Syrup (granulated sugar, water), hazelnut praline paste), 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, 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 100g
Servings Per Container 36

Amount Per Serving

Calories 370 Calories From Fat 210

% Daily Value

Total Fat 23g 35%

Saturated Fat 14g 62%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 6g

Cholesterol 85 mg 28%

Sodium 40mg 2%

Total Carbohydrate 41g 14%

Dietary Fiber 2g 11%

Sugars 33g

Protein 5g

Vitamin A 10% Vitamin C 0%

Calcium 8% Iron 10%

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



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CREATIVE CULINARY SOLUTIONS

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, 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.