



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS



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.