



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS



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.