

Chocolate Truffle Dessert Cups 8/3.5oz

Coupe de Mousse au chocolat

PRODUCT OF ITALY

63016







Product Description

Dessert with a cocoa mousse and a chocolate sauce decorated with cocoa dusting.



Pack and Case Specifications

<u>Pack Net Weight</u> <u>Packs per Case</u> <u>Units per Pack</u>

3.5oz 8

 Case Size (LxWxH)
 Case Cube
 Case Gross Weight
 Cases per Pallet

 15"x 7.5"x 2.2"
 0.14ft3
 2.3lb
 270 (15/18)

Ingredients

RECONSTITUTED SKIM MILK, GLUCOSE SYRUP, COCONUT OIL, SUGAR, FAT REDUCED COCOA POWDER 3,6%, COCOA DUSTING 2% (COCOA 46%, DEXTROSE, WHEAT STARCH, SUGAR, COCOA BUTTER), CHOCOLATE 1,8% (COCOA MASS, SUGAR, COCOA BUTTER, EMULSIFIER: SOY LECITHIN), ALCOHOL, SKIM MILK POWDER, EGG YOLK, MAIZE STARCH, THICKENERS: CARRAGEENAN, XANTHAN GUM, SODIUM ALGINATE, PECTIN, PORK GELATIN, WHEAT FLOUR, EMULSIFIER: MONO- AND DIGLYCERIDES OF FATTY ACIDS, EGGS, CARAMELIZED SUGAR, POTATO FLOUR, SALT.

Allergens

CONTAINS MILK, EGG, WHEAT, SOYBEANS. MAY CONTAIN TREENUTS.

Cooking Directions

Thaw and serve.

Physical

Organoleptic

Appearance: Creamy cocoa mousse and a heart of chocolate sauce

Certificates and Claims

BRC, IFS.

Nutrition Facts

Nutrition

Serving Size 1 cup (100g) Servings Per Container 8 Calories 280 Calories from Fat 110 % Daily Value Total Fat 13g 19% Saturated Fat 10g 51% Trans Fat 0g Cholesterol 130mg 43% Sodium 100mg 4% Total Carbohydrate 37g 12% Dietary Fiber 2g 6% Sugars 20g

Protein 4g
Vitamin A 25% • Vitamin C 0
Calcium 10% • Iron 4%
*Percent Daily Values are based on a 2,000

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Do not thaw and refreeze. Shelf life: 12 month frozen, 30 days refrigerated once thawed.

UPC code





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