



pearl river pastry

all natural

800-632-2639

3" Triple Chocolate Mousse

SF184D



Layers of rich dark chocolate, creamy milk chocolate and delicate white chocolate on a slim slice of chocolate cake.

Ingredients: Egg whites, pure cane sugar granulated, whole milk, buttermilk, unbleached unbromated bread flour, vanilla beans, kosher gelatin powder, whole eggs, heavy cream, egg yolks, water, butter, soybean oil, unsweetened cocoa powder, baking soda, salt, invert sugar, white chocolate (pure cane sugar, cocoa butter, whole milk powder, soya lecithin - an emulsifier, vanilla extract), dark chocolate (cocoa mass, sugar, cocoa butter, emulsifier, soya lecithin - an emulsifier, vanilla extract), and milk chocolate (pure cane sugar, cocoa butter, whole milk powder, chocolate liquor, skim milk powder, milk fat, soya lecithin - an emulsifier and vanilla extract)

Shelf Life: Shelf life is 6 months At 0 degrees or less, 4-5 days defrosted in cooler.

UPC Case Code: 10-04426141845-7

Units per Case: 18

Gross Case Weight: 6.7

Case Cube: 0.67

Case Dimensions: 23.5 x 12 x 3.75

Pallet:

Tie: 6

High: 12

Quantity: 72

To Serve: Garnish with chocolate cigarettes or shaved chocolate.

Pearl River Pastry

4 Dexter Plaza, Pearl River, NY 10965

Order: (800) 632-2639 • (845) 735-5100 • fax (845) 735-6434