Product Information - Foodservice





50448-708 Assorted Petit Fours

An array of mini cakes filled with creamy icing. Carrot cake, red velvet cake, double chocolate, and raspberry brownie bon bons make up this

Packaging Information: Co Brand: Cuisine Innovations Master Case Length: 19 Product Description: Assorted Petit Fours Master Case Width: 12.5" Channel: Foodservice Master Case Height: 1.75" Dot# 523307 Master Case Gross Wt. 4.17lbs Manufacturer #: 50448-708 Master Case Cube: 0.24 UPC: 000-30499-50448-2 Net Weight: 3.13lbs Category: Dessert TixHi: 7x21=147 Shelf Life: 18 months Unit of Measure: Case Item Status: Active Storage Info: Frozen 0°F Approx. Piece Wt.: Varies Pieces per Case: 96 Pack per Case: 1/96

CARROT CAKE: SUGAR, CARROTS, BLEACHED WHEAT FLOUR (MALTED BARLEY FLOUR), FULLY HYDROGENDATED PALM KERNEL OIL, EGGS, NON-HYDROGENATED SOYBEAN OIL, MARGARINE (INTERESTERIFIED SOYBEAN OIL, BUTTERMILK, SALT, MONO AND IGILYCERIDES), REDUCED MINERAL WHEY, CREAM CHEESE (PASTERUZED OLUTURED MILK CREAM, SALT, CAROB GUIN, MILK BUTTER, NON-FAT DRY MILK, OATS, NON-HYDROGENATED PALM OIL, SPICES, CORNSTARCH, WITH SOY LECITHIN AND POLYSORBATE 60 (EMULSIFIERS), SALT, SODIUM BICARBONATE, WATER, POTASSIUM SORBATE AND SODIUM BENZOATE (PRESERVATIVES), WITH MODIFIED CELLUSES, XANTHAN AND ACACIA GUINS, NATURA, FLAVOR, NON-HYDROGENATED COCONUT OIL, ARTIFICIAL FLAVOR, NON-HYDROGENATED COCONUT OIL, ARTIFICIAL FLAVOR, NON-HYDROGENATED CANDOL AG, ISODIUM GLYCOLATE.

RED VELVET: SUGAR, WATER, FULLY HYDROGENATED PALM KERNEL OIL, MARGARINE (INTERESTERIFIED SOYBEAN OIL, BUTTERMILK, SALT, MONO AND DIGLYCERIDES), NON-HYDROGENATED SOYBEAN OIL, CREAM SALT, MONO END DIGLYCERIDES), NON-HYDROGENATED SOYBEAN OIL, CREAM SALT, MONO AND DIESTERS GEORGEN SOLD SEARCH OF THE FLOOR OF THE STATE O

DOUBLE CHOCOLATE: CHOCOLATE (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, WHOLE MILK POWDER, MILKFAT, SOY LECTHIN (AN EMULSIFIER), VANILLIN (AN ARTIFICIAL FLAVOR), SUGAR, WATER, EVAPORATED MILK (MILK) DIPOTASSIUM PHOSPHATE. CARRAGEENAN GUM, TAIMIN D), CHOCOLATE LIQUOR, CORN SYRUP, NON-HYDROGENATE DS OYSEAN OLE, EMRICHED BLEACHED WHEAT FLOUR (BLEACHED WHEAT FLOUR) MAIN, FOUR COLDE INON, THAIMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MARGARINE (INTERESTERIFIED SOYBEAN OIL, BUTTERMILK, SALT, MONO AND DIGSTERATE AND POLYSORBATE 60 (EMULSIFIERS), LEVENING (SODIUM ALDIMON PHOSPHATE AND POLYSORBATE 60 (EMULSIFIERS), LEVENING (SODIUM ALDIMON PHOSPHATE AND POLYSORBATE 60 BUTTER, MODIFIED FOOD STARCH, MILKFAT, DEXTROSE, CARAMEL COLOR, BALT, NATURAL FLAVOR, NONFAT DRY MILK, WITH CARRAGEENAN, CELLULOSE AND XANTHAN GUMS, POTASSIUM SORBATE AND SULFITES ADDED AS PRESENTAIVES, NON-HYDROGENATED COCONUT OIL, NON-HYDROGENATED CANOLA OIL, NATHIFICIAL COLOR NCLUDING RED #40, ARTIFICIAL FLAVOR, CONSTARCH.

RASPBERRY BROWNIE: MILK CHOCOLATE (SUGAR, COCOA BUTTER, MILK, CHOCOLATE LIQUOR, SOY LECITINI (AN EMULSIFIER), VANILLIN (AN ARTIFICIAL FLAVOR)), SUGAR, BUTTER, MARCARINE (INTERESTERIFIED SOYBEAN OIL, BUTTERMILK, SALT, MONO AND DIGLYCERIDES), BLEACHEO WHEAT FLOUR (MALTED BARLEY FLOUR), EGGS, CORN SYRUP, WATER, COCOA PROCESSED WITH ALXALL NON-HYDORGENATED PALM DIE, ITHYOROGENATED PALM KERNEL OIL, WHEY, WITH POLYSORBATE 60, SOY LECITINI AND SORBITAN MONOSTEARATE (EMULSIFIERS), RASPBERRY, REDUCED MINERAL WHEY, MILK, NONFAT MILK DERIVED SOLIDS, NON-HYDROGENATED PALM KERNEL OIL, MODIFIED FOOD STARCH, CORNSTRACH, DEXTROSE, POTASSIUM SORBATE ADDED AS A PRESERVATIVE, FRUCTOSE, CITRIC ACID, PECTIN, SOOILM BICARBONATE, SALT, NATURAL FLAVOR, NON-HYDROGENATED COCONUT OIL, ARTIFICIAL COLOR NICLUDING RED #40 AND RED #40 LAKE, ASCORBIC ACID, BEET EXTRACT AND BETA CAROTENE ADDED FOR COLOR, GUAR AND XANTHAN GUMS, ARTIFICIAL COLOR

CONTAINS: EGGS, MILK, SOY AND WHEAT. DUE TO PROCESSING ON SHARED EQUIPMENT, MAY CONTAIN PEANUTS AND TREE NUTS.

Thaw product under refrigeration 12-24 hours prior to serving or remove frozen pieces from box and thaw at room temperature for 60 minutes. Serve immediately after thawed and do not reuse. Do not Heat-Serve cold Only-Do Not Refreeze.

Approximate Cooking Times:

Toaster: Not Recommended Conventional: Not

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