Ganache 316 Desserts

104230 - Chocolate Assortment

Our Chocolate Collection is designed for the chef In Mind. From their High Quality Ingredients to the Artisan Craftmanship. Ganache 316 Desserts Delivers an Unparalleled Dessert Experience in Both The Retail And Foodservice Channels.



MARKETING

The Chocolate assortment includes White Chocolate Duo Verrine, Cookies-N-Cream Cheesecake, Chocolate Almond Cheesecake Verrine, Flourless Almond Truffle Cake, Cafe Con Leche Verrine, Orange Chocolate Cheesecake, and Salted Caramel Verrine.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
CHOC-03	00860012187409	1/84 CT

Brand	Brand Owner	GPC Description
Ganache 316 Desserts	Cake Creations NGV LLC	Desserts (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
20 LBR	16 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16 INH	12 INH	6 INH	0.67 FTQ	10x10	237 Days	-5 FAH / -2.5 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

refrigerate after opening------

ALLERGENS

__C__ = 'Contains' ; __MC__ = 'May Contain' ; __N__ = 'Free From' ; __UN__ = 'Undeclared' ; __INII__ = 'Intentionally nor Inherently Included'; __50__ = 'Derived from Ingredients' ; __60__ = 'Not Derived From Ingredients' ; __NI__ = 'No Info'

- Milk - C
- Peanuts - N
- Eggs - C
- Tree - C
- Soybean - C
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

FLOURLESS ALMOND TRUFFLE CAKE: DARK CHOCOLATE (SUGAR, HYDROGENATED VEGETABLE FAT, COCONUT OIL, PALM OIL, LECHITIN (SOY), VANILLA), BUTTER (PASTEURIZED CREAM, NATURAL FLAVORING), POWDERED SUGAR (CANE SUGAR, CORNSTARCH, SHORTENING (HIGH OLEIC SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, COTTON SEED OIL, MONO AND DIGLYCERIDES), WHOLE MILK (MILK, VITAMIN D), DARK CHOCOLATE (UNSWEETENED CHOCOLATE, COCOA POWDER, LECHITIN (SOY), NATURAL VANILLA FLAVOR), SUGAR, GRAHAM CRACKER (WHEAT FLOUR, WHOLE WHEAT FLOUR, CORNSYRUP, SOYBEAN OIL, SUGAR, BAKING POWDER, SALT, HONEY), COCOA POWDER (COCOA WITH ALKALI) BUTTER (PASTEURIZED CREAM, NATURAL FLAVORING), SUGAR, MILK POWDER (NON FAT MILK, WHEY SOLIDS, MILK PROTEIN), GLUTEN FREE FLOUR (GARBANZO BEAN FLOUR, POTATO STARCH, TAPICOA FLOUR, WHOLE GRAIN SORGHUM FLOUR, FAVA BEAN FLOUR), BAKING POWDER (MONO CALCIUM PHOSPHATE, SODIUM BICARBONATE, CORNSTARCH), SALT, SHORTENING 9 SOYBEAN OIL, PROYLENE, GLYCOL, MONO AND DIESTERS OF FATTY ACIDS, MONO AND DIGLYCERIDES), EGGS, YOLKS (YOLKS, SUGAR), CORNSYRUP, FILTERED WATER, WHOLE MILK (MILK, VITAMIN D), SOUR CREAM (NONFAT MILK, GRADE A WHEY), HAZELNUTS

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PREPARATION & COOKING SUGGESTIONS

thaw

SERVING SUGGESTIONS

thaw

MORE INFORMATION