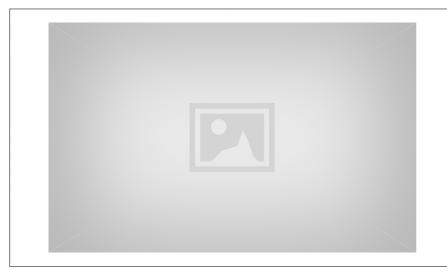


#### Rich's

### 186860 - Chocolate Mousse Cake



A single layer of moist chocolate cake creates the base for a layer of decadent dark chocolate mousse. Ready to finish with ganache, glaze, icing or fruit allowing operators to transform their vision into reality. Conveniently packaged in base and dome.



### \* Benefits

A single layer of moist chocolate cake creates the base for a layer of decadent dark chocolate mousse. Ready-to-finish format greatly reduces required labor and simplifies in store greatly reduces. A single layer of moist chocolate cake creates the base for a layer of decadent dark chocolate mousse. Ready-to-finish format greatly reduces required labor and simplifies in-store execution. Our ready to finish cakes are ready when you are. Just thaw and slice to serve as is, or make your mark with personalized garnishes, decorations or plating presentations. Perfect for slice programs, or for finishing and selling as full, specialty dessert cakes. 8 round cakes topped with a generous, creamy layer of mousse. Moist, rich cake classic flavor combinations that complement any dessert menu or offering contrasting textures moist cake and light, creamy mousse. Ready to finish with ganache, glaze, icing or fruit allowing operators to transform their vision into reality. Conveniently packaged in base and dome.

### Ingredients



### Allergens

# HEAVY CREAM (CREAM, CARRAGEENAN), SUGAR, SEMISWEET CHOCOLATE (CHOCOLATE LIQUOR, SUGAR, COCOA BUTTER, SOY LECITHIN, NATURAL FLAVOR), EGGS, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, SKIM MILK, COCOA ALKALI PROCESSED, OIL, SKIM MILK, COCOA ALKÁLI PROCESSÉD, CONTAINS LESS THAN 2% OF THE FOLLOWING: PALM OIL, WHEY, BUTTER (CREAM), SALT, MODIFIED CORN STARCH, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), EGG WHITES, MODIFIED POTATO STARCH, WHEAT STARCH, SORBITAN MONOSTEARATE, CELLULOSE GUM, ARTIFICIAL FLAVOR, POLYSORBATE 60, SODIUM ALGINATE, SODIUM STEAROYL LACTYLATE, MONO AND DIGLYCERIDES, XANTHAN GUM, SOY LECITHIN.

### **Contains:**









### Free From:







# **Nutrition Facts**

Servings per Container 1/8cake (85g) Serving size

Amount per serving alorios

| Calories                  | 340        |
|---------------------------|------------|
| % Da                      | ily Value* |
| Total Fat 24 g            | 31%        |
| Saturated Fat 12 g        | 60%        |
| Trans Fat 0.5 g           |            |
| Cholesterol 75 mg         | 25%        |
| Sodium 240 mg             | 11%        |
| Total Carbohydrate 27 g   | 10%        |
| Dietary Fiber 2 g         | 6%         |
| Total Sugars 17 g         |            |
| Includes 17 g Added Sugar | %          |
| Protein 3 g               |            |
| Vitamin D 0.6 mcg         | 4%         |
| Calcium 50 mg             | 4%         |
| Iron 3 mg                 | 15%        |
| Potassium 160 mg          | 4%         |

\* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

## Handling Suggestions

Shelf Life Refrigerated (Prepared): 5 Days (keep refrigerated)---

### Serving Suggestions

Ready to finish with ganache, glaze, icing or fruit allowing operators to transform their vision into reality Conveniently packaged in base and

### Prep & Cooking Suggestions

Keep refrigerated/frozen

# **Product Specifications**

| Brand  | Manufacturer  |
|--------|---------------|
| Rich's | Rich Products |
|        |               |

| UPC | MFG # | SPC #  | GTIN           | Pack | Pack Desc. |
|-----|-------|--------|----------------|------|------------|
|     | 18686 | 186860 | 00788022071184 |      | 6/24 OZ    |

| Gross Weight | Net Weight | Country of Origin        | Kosher | Child Nutrition |
|--------------|------------|--------------------------|--------|-----------------|
| 11.41 lb     | 9 lb       | United States of America | Yes    |                 |

| Shipping Information |          |          |          |       |            |                      |
|----------------------|----------|----------|----------|-------|------------|----------------------|
| Length               | Width    | Height   | Volume   | TIxHI | Shelf Life | Storage Temp From/To |
| 20.12 in             | 10.31 in | 10.56 in | 1.27 ft3 | 8x6   | 167 days   | -5 °F / -2 °F        |





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### Nutrition Analysis - By Measure

| Calories               | 340  | Total Fat           | 24 g    | Sodium         | 240 mg |
|------------------------|------|---------------------|---------|----------------|--------|
| Protein                | 3    | Trans Fats          | 0.5 g   | Calcium        | 50 mg  |
| Total Carbohydrates••• | 27 g | Saturated Fat       | 12 g    | Iron           | 3 mg   |
| Sugars                 | 17 g | Added Sugars        | 17 g    | Potassium      | 160 mg |
| Dietary Fiber          | 2 g  | Polyunsaturated Fat |         | Zinc           |        |
| Lactose                |      | Monounsaturated Fat |         | Phosphorus     |        |
| Sucrose                |      | Cholesterol         | 75 mg   |                |        |
| Vitamin A(IU)•         |      | Vitamin D           | 0.6 mcg | Thiamin        |        |
| Vitamin A(RE)          |      | Vitamin E           |         | Niacin         |        |
| Vitamin C              |      | Folate              |         | Riboflavin     |        |
| Magnesium              |      | Vitamin B-6         |         | Vitamin B-1 2• |        |
| Monosodium             |      | Sulphites           |         | Nitrates       |        |

| 0 | Additional Images |  |  |  |  |  |  |  |
|---|-------------------|--|--|--|--|--|--|--|
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