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Chocolate Crunch Torte 10"
MFG\#: 22020-000
UPC\#: 815069004483

- Description: Layers of chocolate cake, light chocolate mousse and milk chocolate crunch surrounded with printed jaconde and finished with a fine chocolate glaze.
- Ingredients: Heavy Cream (Heavy Cream, Carrageenan, Less Than $0.9 \%$ Mono And Diglycerides) (Milk), SemiSweet Chocolate Callet* NON-GMO (Unsweetened Chocolate, Sugar, Cocoa Butter, Soy Lecithin an Emulsifier, Natural Vanilla Flavor) (Milk, Soybeans), Granulated Sugar, Pasteurized Egg Yolk (Egg), Pure Honey, Nestle Crunch (Milk Chocolate Sugar, Chocolate, Cocoa Butter, Nonfat Milk, Lactose, Milkfat, Soy Lecithin, Vanillin an Artificial Flavor), Crisped Rice (Rice Flour, Sugar, Salt, Barley Malt, Traces Of Wheat Gluten) (Milk, Soybeans), Water, Whole Eggs (Egg), Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid) (Wheat), Light Corn Syrup* NON-GMO (Corn Syrup, Salt, Vanilla Extract (Vanilla Beans, Water, Ethyl Alcohol), Buttermilk (Cultured Skim Milk, Salt, Vitamin A Palmitate, Vitamin D3), Chocolate Liquor Disc* NON-GMO (Cocoa Butter, Cocoa Solid) (Soybeans), Cocoa Powder Processed With Alkali* NON-GMO (Soybeans), Butter (Pasteurized Cream, Starter, Natural Flavorings, Lactic Acid, Starter Distillate, Culturoma) (Milk), Soybean Oil* NON-GMO, Egg Whites (Egg), Almond Flour (Tree Nuts), Powder Sugar* NON-GMO (Pure Cane Sugar, Corn Starch), Rum, Cake Flour (Enriched Flour Bleached Wheat Flour, Niacin, Iron. Thiamine Mononitrate, Riboflavin, Folic Acid). (Wheat), Baking Soda (Sodium Bicarbonate), Baking Powder* NON-GMO (Corn Starch, Sodium Bicarbonate, Monocalcium Phosphate), Pure Bourbon Vanilla Extract (Water, Ethyl Alcohol and Vanilla Bean Extractives.), Coffee (Ground Coffee Beans), Kosher Salt.
- Major Allergens: Soy, Wheat, Eggs, Almond, Milk.
- Storage Temperature \& Shelf Life: The product will keep frozen for 12 months at $0{ }^{\circ} \mathrm{F}$. After taking the product out of the freezer, the product will keep for 7 days at $36^{\circ} \mathrm{F}$ for best results. If product is kept for more than 7 days at $36^{\circ} \mathrm{F}$, the product may dry out and the quality could deteriorate.

This product is produced in a facility that processes wheat, milk, eggs, soy, peanuts and tree nuts (almonds, cashews, coconuts, hazelnuts, macadamia nuts, pecans, pistachios and walnuts).

