06/24/2026

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Chocolate Raspberry Mousse Torte 10″

MFG#:	**22050-000**
UPC#:	**815069004513**

Nutrition Facts

14 servings per container
Serving Size **One Slice (119 g)**

Amount Per Serving **Calories 330**

	% Daily Value*
Total Fat 21g	**27%**
Saturated Fat 11g	**54%**
Trans Fat 0g	
Cholesterol 110mg	**37%**
Sodium 105mg	**5%**
Total Carbohydrate 34g	**12%**
Dietary Fiber 2g	**7%**
Total Sugars 25g	
Includes 14g Added Sugars	**28%**
Protein 3g	**7%**
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 3.2mg	20%
Potassium 140mg	2%

* The % Daily Value (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.

- **Description:** A layer of chocolate cake with a rich chocolate raspberry mousse studded with whole raspberries surrounded by printed jaconde and finished with raspberry glaze.
- **Ingredients:** **HEAVY CREAM** (HEAVY CREAM, CARRAGEENAN, LESS THAN 0.9% MONO AND DIGLYCERIDES) (MILK), **SUGAR* NON-GMO** (PURE CANE), **RASPBERRY PUREE** (90% RASPBERRIES, 10% SUGAR), **RASPBERRIES, SEMI-SWEET CHOCOLATE***(UNSWEETENED CHOCOLATE, SUGAR, COCOA BUTTER, SOY LECITHIN (AN EMULSIFIER), NATURAL VANILLA FLAVOR) (MILK), **CAGE FREE WHOLE EGGS** (EGG), **RASPBERRY JAM** (SUGAR, RASPBERRIES (RASPBERRIES 13%, RASPBERRY PUREE FROM CONCENTRATE 10%, GLUCOSE SYRUP, DEXTROSE, WATER, SORBITO, GELLING AGENT (PECTIN), ACIDIFIER (CITRIC ACID), COLORING FOODS (CONCENTRATE FROM SWEET POTATO, RADISH, APPLE, SUNFLOWER AND LEMON), FIRMING AGENTS (SODIUM CITRATE, CALCIUM CITRATE), RASPBERRY FLAVOR, SUNFLOWER OIL, PRESERVATIVE (POTASSIUM SORBARTE), STABILIZER (POLYPHOSPHATES)., **WATER, FLOUR* UNBLEACHED UNBROMATED** (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID) (WHEAT), **BUTTERMILK** (CULTURED NON FAT MILK, CORN STARCH, SALT, VITAMIN A PALMITATE, VITAMIN D3), **PASTEURIZED EGG YOLK** (EGG), **NON-GMO MIRROR GLAZE** (*GLUCOSE SYRUP, WATER, *FRUCTOSE, INVERT SUGAR, SUGAR, NATURAL FLAVOR, PECTIN, CITRIC ACID, XANTHAN GUM, TETRASODIUM PYROPHOSPHATE)., **SOYBEAN OIL** (SOYBEANS), **COCOA POWDER PROCESSED WITH ALKALI* NON-GMO** (MILK), **EGG WHITES** (EGG), **ALMOND FLOUR** (TREE NUTS), **POWDER SUGAR* NON-GMO** (PURE CANE SUGAR, CORN STARCH), **GELATIN SHEETS** (PURE PORCINE PROTEIN), **BUTTER** (CREAM, NATURAL FLAVORS) (MILK), **BAKING SODA** (SODIUM BICARBONATE), **BAKING POWDER* NON-GMO ALUMINUM FREE** (CORN STARCH, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), **PURE BOURBON VANILLA EXTRACT** (ALCOHOL, WATER, AND SELECT MADAGASCAR BOURBON VANILLA BEANS), **COFFEE** (GROUND COFFEE BEANS), **KOSHER SALT, LEMON JUICE 100%**, **OIL PAN SPRAY NON GMO* (**EXPELLER PRESSED CANOLA OIL, SOY LECITHIN, PROPELLANT).
- **Major Allergens: Soy, Wheat, Eggs, Milk, Almond**
- **Storage Temperature & Shelf Life**: The product will keep frozen for 12 months at 0 °F. After taking the product out of the freezer, the product will keep for 7 days at 36 °F for best results. If product is kept for more than 7 days at 36 °F, the product may dry out and the quality could deteriorate.
- **Case Pack Size:** 2 / 10″ Tortes
- **Packed Per Case**: 28 Slices / **Weight Per Slice**: 4.19 oz.
- **Gross Weight Per Case:** 8.88#
- **Net Weight Per Case:** 7.38# / **Weight Per Cake:** 3.69#
- **Case Dimension**: 21.5″ X 11.5″X 5″
- **Case Cube:** 0.72 c.f.
- **Pallet Pattern**: 8 per layer X 8 high

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).