



Grand Cru® Petit Fours

We picked a selection of 8 to provide a cross section of flavors, textures, shapes and colors. They create a sophisticated and chic presentation that can be proudly served to your discerning clientele.

Flavors: Crème Brulee, Lemon Cream Shortbread, Sao Tome Chocolate Barquette, Apple Tart Tatin, Grand Marnier Salambo, Crunchy Chocolate Coffee Diamond, Raspberry Passion Fruit Barquette, Berry Dacquoise

Ingredients:

Ingredients: Sugar, Apples [apple, sugar syrup (glucose, fructose), citric acid, caramel (sugar, cream, sugar syrup [glucose, fructose], butter, salt), apple puree, sugar, caramel], Cream [cream, carrageenan], Water, Wheat Flour, Butter, Eggs, Glaze [water, glucose, sugar, carrageenan, xanthan gum, pectin, citric acid], Milk, Milk Jam [whole milk, sugar, fat free milk, whole milk powder], Paste [wheat flour, butter, water, salt], White Chocolate [sugar, cocoa butter, whole milk powder, soya lecithin, vanilla], Chocolate Ganache [cocoa paste, sugar, soya lecithin], Raspberry Filling [raspberries, sugar, sugar syrup (glucose, fructose), sodium alginate, pectin, citric acid], Cocoa Butter, Chocolate Glaze [palm kernel oil, sunflower oil, cocoa butter, sugar, cocoa powder, cocoa paste, soya lecithin, natural flavor], Hazelnut Chocolate [sugar, hazelnut paste, cocoa paste, cocoa butter, soya lecithin], Praline [sugar, hazelnuts, almonds, sorbitol, soya lecithin] Cocoa Paste, Whey, Lactose and Milk Protein, Palm Kernel, Palm, Shea and Copra, Concentrated Butter, Gelling Agent [sugar, gelatin, potato starch, guar gum, xanthan gum], Crunchy Biscuit [wheat flour, sugar, milk fat, copra & palm kernel, milk sugar, milk protein, salt, barley malt flour, baking powder], Orange Concentrate [orange concentrate, citric acid, orange essential oil], Blood Orange Concentrate, Coffee Chocolate [cocoa paste, sugar, cocoa butter, coffee, soya lecithin], Chocolate [cocoa paste, sugar, cocoa butter, soya lecithin, vanilla], Hazelnuts, Passion Concentrate [passion concentrate, water, sugar, fruit puree (apricot, peach), citric acid], Orange Brandy [alcohol, cognac, vegetable extract, plain caramel], Glucose, Passion Puree, Modified Corn Starch, Lemon Concentrate [lemon concentrate, citric acid, lemon essential oil], Fat Free Milk Powder, Preparation For Cream [modified potato starch, carrageenan, riboflavin, beta carotene], Cocoa, Raspberry Puree [raspberry, sugar], Pistachio, Corn Starch, Salt, Natural Flavors [wheat glucose caramel with ammonium sulfites], Invert Sugar, Coffee, Maltodextrin, Baking Powder [sodium bicarbonate, diphosphate, wheat flour, citric acid], Citric Rind, Oranges Slices [sugar, orange, water, orange concentrate, ascorbic acid, citric acid], Lemons Slices [sugar, lemon water, ascorbic acid, citric acid], Coffee Extract, Pectin, Sodium Alginate, Soya Lecithin, Brown Sugar [caramelized sugar, water, maltodextrin], Coloring [turmeric, beta carotene, red beet juice concentrate, titanium dioxide] Phosphate Disodium, Natural Vanilla, Vanilla Seed.

Contains : Eggs, Milk, Soy, Wheat, Tree Nuts.

PRODUCT OF FRANCE



Nutrition Facts

Serving Size: (43g/1.5oz)

Servings Per Container: 20

Amount Per Serving

Calories 162 **Calories from Fat** 65

	Per Serving	% Daily Value*
Total Fat	10 g	15%
Saturated Fat	5 g	25%
Trans Fat	0 g	
Cholesterol	55 mg	18%
Sodium	54 mg	2%
Total Carbohydrate	15 g	5%
Dietary Fiber	1 g	4%
Sugars	12 g	
Protein	2 g	

	Per Serving	Per Serving
Vitamin A	4 %	Vitamin C 10 %
Calcium	19 %	Iron 4 %

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 Total Carbohydrate 4 Protein 4

PROCESSED IN A PLANT THAT CONTAINS PEANUTS, TREE NUTS.

Product Specifications:

Code 4030	Units/Case 2	Portions/Unit 60	Portions/Case 120
Unit Weight NET WT 1 LB 14 OZ (851g)		Gross Weight 5.53 lbs	
Case Cube 0.51 cu. ft.	UPC 749017040301	SCC 10749017040308	
Case Dimensions			
Length / Width / Height 11.81 x 15.75 x 4.75		Tie x High 13 x 10	
Inner Tray/Box Dimensions (L x W x H) 15.2 x 11.18 x 2.09			

Defrosting/Handling Tips:

Always remove shrink wrap while product is FROZEN. Plate Frozen.

Defrost under refrigeration for 5 hours.

Defrost at room temperature for 30 minutes

Shelf life:

Holds best when kept covered in cooler, away from the door and from foods with strong odors.

Frozen: 18 months

Under Refrigeration: 1 days (remove shrink wrap)

Under Room Temperature: 4 hours

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