



DRAGONFLY CAKES

PETITS FOURS SPECIFICATIONS – SIGNATURE

FLAVORS/COLORS:

PINK = RASPBERRY
WHITE = ORANGE-CREAM
YELLOW = LEMON
BEIGE = PRALINE
GREEN = APRICOT
BROWN = CHOCOLATE

SHELF– LIFE:

THREE (3) MONTHS FROZEN
TWO (2) WEEKS REFRIGERATED

CASE SIZE

BOX = 60 PCS = BOX WEIGHT = APPROX 4 POUNDS
MASTER CAS = 240 PCS = FOUR (4) 60 PCS BOXES = APPROX 17 POUNDS

CARE-INSTRUCTIONS

WHEN FROZEN: DEFROST AT ROOM TEMPERATURE,
IN BOX, WITH BUBBLE WRAP OR PLASTIC WRAP OVER
THE TOP (APPROX. 2 HOURS) REFRIGERATE UNTIL SERVED

INGREDIENT LIST:

CAKE: FLOUR, SUGAR, EGGS, BUTTER, MILK, CORN STARCH, SOYBEAN OIL
COATING: COATING CHOCOLATE (SUGAR, PARTIALLY HYDROGENATED PALM
KERNEL OIL, AND COCOA BUTTER, NON-FAT MILK, CREAM, WHEY, MONO
AND DIGLYCERIDE AND SOYA LECITHIN EMULSIFIERS AND PURE VANILLA),
PROPYLENE GLYCOL, FD& C YELLOW 5, BLUE 1, RED 3
RASPBERRY JAM, APRICOT JAM, LEMON JAM (SUGAR, FRUIT PUREE,
WATER, SUGAR SUBSTITUTE, PECTIN, ASCORBIC ACID, CITRIC ACID, CALCIUM
CHLORIDE, AND NATURAL FLAVORING), HAZELNUT PASTE (HAZELNUTS, OIL)