



Luscious mousse conveniently packaged in its piping bag



	Code	Item	Units per Case	Unit Weight (Net)	Gross Weight	Case Cube	Tie x High
	1462	Butterscotch	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1463	Chocolate	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1464	Lemon	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1465	Key Lime	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1466	Raspberry	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1467	Vanilla Bean	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1468	Tiramisu	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1469	Peanut Butter <small>made with Butterfinger™</small>	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1504	Orange Cream	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1565	Chocolate Mud Pie	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1568	Malted Milkshake	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
	1566	Retro Variety <small>6 pack, 5 flavors</small>	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
<small>2 Mud Pie, 1 Malted Milkshake, 1 Butterscotch, 1 Peanut Butter with Butterfinger™, 1 Vanilla Bean Mousse</small>							
	1567	Classic Variety <small>6 pack, 5 flavors</small>	6	26 oz.	10.45 lbs.	0.45 cu. ft.	12 x 12
<small>2 Chocolate, 1 Vanilla Bean, 1 Lemon, 1 Raspberry, 1 Orange Cream Mousse</small>							

DIRECTIONS

- Cut bag tip along dotted line. Adapt cut to customize piping size.
- Twist top of bag. To dispense, squeeze product from the top.
- Close open end with green clip provided. Immediately return remaining product to refrigerator.
- To use a pastry tip, cut end off Pipeables™ bag and place inside second bag fitted with a tip.

TIPS

Defrosting/Handling

STORE IN FREEZER.
TO THAW: Place bag in refrigerator overnight. Once thawed, do not refreeze. Keep refrigerated.

Shelf Life

Frozen	1 year
Under refrigeration	3 days

Pipeables™ are certified Kosher Dairy.

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For more in-depth plating and decorating options, demonstrations and resources, visit sweetstreet.com.
 For more information or for samples, call 1-800-793-3897.

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CREATED WITH NEW PIPEABLES™

Because there are masterpieces still to be created.

Create a breathtaking dessert, fill a cake, shape a quenelle to top a pastry, layer in a shot glass. It's easy with ready-to-go Pipeables™





pipeables™



Pipeables™ from Sweet Street Desserts are making it easy to create gorgeous desserts or add a personal, artful touch. Each prefilled bag—unique in the industry—comes filled with 1.62 lbs. of rich mousse, ready upon thawing to layer, platescape, top or create a dessert.

Simply snip the tip and pipe silky mousse where you want. You can even add a decorating tip for extra personality. Food safety is ensured because the product is frozen and shipped in sealed packaging.

92%

92% of consumers say appearance and presentation influence their decision to order a dessert.*

Bring the benefits of Pipeables™ into your operation

- Versatility adds value and gives customers an ever-exciting menu
- Pre-mixed product in sealed packaging means a consistent product and ensures food safety while reducing waste
- Convenience makes it easy to create luscious desserts and garnishes
- Eleven marvelous flavors boost the options for pairing with other flavors and creating unique flavor profiles



*Restaurant Hospitality/Food Management Study, 2008

