

TRADITIONAL PETITS FOURS



Serving suggestion

Product code : 0170301 • Tray of 48 items (0,695 Kg)

Traditional Petits Fours

DESCRIPTION

Ingredients

- 6 Pistachios financiers, flavoured, apricot jelly, pistachio
- 6 Almond biscuits, vanilla mousse, strawberry compote, flavoured
- 6 Chocolate éclairs, chocolate icing
- 6 Almond biscuits with lemon zest, lemon cream, semi-candied lemon zest
- 6 Opéra cakes (coffee soaked biscuit, coffee buttercream, chocolate ganache, chocolate icing)
- 6 Caramel crumbles, caramel cream, caramel crumble
- 6 Crumbles, raspberry compote, white chocolate decoration
- 6 Chocolate crumbles, chocolate ganache, chocolate mousse

See the ingredient list on the back.

Allergens Notifiable allergens are indicated in bold text in the list of ingredients. May contain traces of fish, mollusc, crustaceans, mustard, celery, sesame, sulphites, peanut, lupine, other nuts.

GMF • No Hydrogenated fats • No Pork gelatine • No Irradiated products • No

AVERAGE NUTRITIONAL VALUES (for 100g)

Caloric value (kcal) :		368 kcal			
Energy value (kJ) :		1575 kJ			
Protein :	6,1 g	Fat :	22,1 g	Carbohydrate :	34,9 g
		Of which saturates :	11,8 g	Of which sugars :	25,9 g
Dietary fiber :	2,5 g	Sodium :	92 mg	Salt :	0,23 g

PRATICAL INFORMATION

EAN13	3700478517037	DUN14	-
Best before (days)	547	Sell by (days)	365
Storage instructions	Store at -18°C. Never refreeze thawed products. 24 hours maximum between 0 and 4°C after thawing.		

PACKAGING

Cases*		Pallet (80x120)**	Pallet (100x120)**
Dimension in mm (WxDxH)	390 x 296 x 50	280 Cases (35 layers of 8 cases)	350 Cases (35 layers of 10 cases)
Gross weight (kg)	0,965 kg	Gross weight (kg)	337,75 kg
Net weight (kg)	0,695 kg	Pallet height (m)	1,75 m

* External dimension - ** Without pallet (+0,15 m +30 kg)

RECEPTION EATS – MINI DESSERTS

Ready to serve – To be eaten chilled

FOODSERVICE

DESCRIPTION

Ingredients

General ingredients:

Butter 9,7% (**milk**), sugar, cream 8,4% (**milk** cream, stabilizer: carrageenans), dark chocolate coating [59% cocoa] 7,7% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin), **wheat** flour (**gluten**), **almond** powder 5,9%, whole **egg**, semi-skimmed **milk**, apricot puree 4,6% (apricot, sugar, antioxidant: ascorbic acid), water, raspberry puree 3,4% (raspberry, sugar), raspberry 3,4%, biscuit 2,7% (whole **egg**, sugar, **wheat** flour (**gluten**), water, **almond** powder, pea flour, raising agent: diphosphates – sodium carbonates (contains **wheat** starch (**gluten**)), emulsifier: mono and diglycerides of fatty acids, potato starch, **milk** proteins), **egg** white, strawberry 2,1%, fondant (sugar, water, glucose syrup, emulsifier: mono and diglycerides of fatty acids, thickeners: agar – carob gum), **egg** yolk, dark chocolate coating [72% cocoa] 1,6% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin, natural vanilla flavour), brown sugar, strawberry purée 1,2% (strawberry, sugar, water), topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), cocoa butter, caramel 0,9% (sugar, water, wheat glucose), cream of salted butter caramel 0,9% (sugar, cream (**milk** cream, stabilizer: carrageenans), salted butter with Guérande salt (**milk**)), pastry cream preparation 0,8% (sugar, modified potato starch, whole **milk** powder, dextrose, thickeners: diphosphates – sodium phosphates – calcium sulphates – sodium alginate, natural Bourbon vanilla flavour, salt, colour: carotenoids), lemon juice 0,8% (water, concentrated lemon juice), potato starch, gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), Mara des Bois strawberry puree 0,4% (strawberry, sugar), semi-candied strawberry 0,4% (strawberry, glucose syrup, water, sugar, acidity regulator: citric acid, thickener: xanthan gum, natural flavour), glucose syrup, **pistachio** 0,3%, chocolate decoration 0,3% (white chocolate (sugar, cocoa butter, whole **milk** powder, natural vanilla flavour), cocoa butter, sugar, colours: anthocyanins – curcumin), milk chocolate coating 0,2% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), sunflower oil, beef gelatine, lemon zest 0,1%, coffee extract 0,1% (coffee, water, sugar), pistachio paste preparation 0,1% (sugar, sunflower oil, **almond** paste, **pistachio** paste, natural flavour, nettle and spinach extracts, turmeric extract), coffee 0,1%, cocoa powder, inverted sugar, semi-candied lemon zest 0,07% (glucose syrup, lemon zest, water, sugar, acidity regulator: citric acid, antioxidant: ascorbic acid), salt, Bourbon vanilla extract 0,02%, baking powder (raising agent: diphosphates – sodium carbonate, **wheat** starch (**gluten**)), thickener: xanthan gum.

Specific ingredients :

Pistachios financiers, flavoured, apricot jelly, pistachio: Apricot puree 39% (apricot, sugar, antioxidant: ascorbic acid), **egg** white, sugar, butter (**milk**), **almond** powder, **wheat** flour (**gluten**), **pistachio** 3,1%, topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), pistachio paste preparation 1,4% (sugar, sunflower oil, **almond** paste, **pistachio** paste, natural flavour, nettle and spinach extracts, turmeric extract), gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), potato starch, inverted sugar, baking powder (raising agent: diphosphates – sodium carbonate, **wheat** starch (**gluten**)).

Almond biscuits, vanilla mousse, strawberry compote, flavoured: Strawberry 15,6%, cream (**milk** cream, stabilizer: carrageenans), sugar, strawberry purée 9,4% (strawberry, sugar, water), **almond** powder 9,2%, butter (**milk**), whole **egg**, semi-skimmed **milk**, Mara des Bois strawberry puree 3,1% (strawberry, sugar), semi-candied strawberry 3,14% (strawberry, glucose syrup, water, sugar, acidity regulator: citric acid, thickener: xanthan gum, natural flavour), potato starch, water, glucose syrup, gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), **wheat** flour (**gluten**), beef gelatine, Bourbon vanilla extract 0,1%.

Chocolate éclairs, chocolate icing: Semi-skimmed **milk**, dark chocolate coating [59% cocoa] 19,9% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin), fondant (sugar, water, glucose syrup, emulsifier: mono and diglycerides of fatty acids, thickeners: agar – carob gum), whole **egg**, water, pastry cream preparation 6,2% (sugar, modified potato starch, whole **milk** powder, dextrose, thickeners: diphosphates – sodium phosphates – calcium sulphates – sodium alginate, natural Bourbon vanilla flavour, salt, colour: carotenoids), **wheat** flour (**gluten**), butter (**milk**), sugar, cocoa powder, sunflower oil, salt.

Almond biscuits with lemon zest, lemon cream, semi-candied lemon zest: Whole **eggs**, sugar, butter (**milk**), **almond** powder 12%, lemon juice 7,2% (water, concentrated lemon juice), cream (**milk** cream, stabilizer: carrageenans), topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), potato starch, lemon zest 1,8%, **wheat** flour (**gluten**), semi-candied lemon zest 0,7% (glucose syrup, lemon zest, water, sugar, acidity regulator: citric acid, antioxidant: ascorbic acid), gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates).

Opéra cakes (coffee soaked biscuit, coffee buttercream, chocolate ganache, chocolate icing): Biscuit 24,6% (whole **egg**, sugar, **wheat** flour (**gluten**), water, **almond** powder, pea flour, raising agent: diphosphates – sodium carbonates (contains **wheat** starch (**gluten**)), emulsifier: mono and diglycerides of fatty acids, potato starch, **milk** proteins), water, dark chocolate coating [59% cocoa] 15,1% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin), sugar, butter 10,2% (**milk**), cream (**milk** cream, stabilizer: carrageenans), **egg** white, dark chocolate coating [72% cocoa] 3,2% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin, natural vanilla flavour), sunflower oil, coffee extract 1,5% (coffee, water, sugar), coffee 1,4%.

Caramel crumbles, caramel cream, caramel crumble: Cream 24% (**milk** cream, stabilizer: carrageenans), butter (**milk**), **wheat** flour (**gluten**), **egg** yolk, caramel 7,4% (sugar, water, wheat glucose), cream of salted butter caramel 7,3% (sugar, cream (**milk** cream, stabilizer: carrageenans), salted butter with Guérande salt (**milk**)), water, **almond** powder, sugar, brown sugar, beef gelatine, salt.

Crumbles, raspberry compote, white chocolate decoration: Raspberry puree 24,8% (raspberry, sugar), raspberry 24,8%, **wheat** flour (**gluten**), sugar, butter (milk), **almond** powder, brown sugar, topping (water, glucose syrup, sugar, gelling agent: pectins, acidifier: citric acid), chocolate decoration 2,6% (white chocolate (sugar, cocoa butter, whole **milk** powder, natural vanilla flavour), cocoa butter, sugar, colours: anthocyanins – curcumin), gelling preparation (gelling agent: pectins, stabilisers: diphosphates – calcium phosphates), lemon juice (water, concentrated lemon juice), potato starch, thickener: xanthan gum.

Chocolate crumbles, chocolate ganache, chocolate mousse: Dark chocolate coating [59% cocoa] 25,5% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin), cream (**milk** cream, stabilizer: carrageenans), **wheat** flour (**gluten**), dark chocolate coating [72% cocoa] 9,7% (cocoa paste, sugar, cocoa butter, emulsifier: **soya** lecithin, natural vanilla flavour), cocoa butter, **almond** powder, semi-skimmed **milk**, butter (**milk**), sugar, brown sugar, **egg** yolk, milk chocolate coating 1,9% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), glucose syrup, water, beef gelatine.