

Product name:	Macarons Rive Droite - Frozen
Brand:	Foodservice
Number of items:	2 trays of 36 items
Weight:	0.864 kg
Dimensions :	Ø 4 cm
Sanitary stamp:	FR 35 125 007 CE
Packing code:	EMB 35125B
Customs nomenclature:	1905907000



Serving suggestion

Ingredients list

- (1) 2x 6 Toffee macarons
- (2) 2x 6 Pistachio macarons, flavored
- (3) 2x 6 Vanilla macarons
- (4) 2x 6 Raspberry macarons
- (5) 2x 6 Chocolate macarons
- (6) 2x 6 Lemon macarons

General Composition:

Ingredients: Sugar, **almond** powder 17%, **egg** white, icing sugar, **almond** paste 7,7% (**almonds**, sugar, water, invert sugar syrup), cream (**milk**), raspberry-based preparation 4,7% (sugar, raspberries, lemon juice, thickener: pectin), water, dark chocolate coating 3,5% [60% cacao] (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), butter (**milk**), salted butter caramel cream with Guérande salt 2,3% (sugar, cream (**milk**), butter (**milk**), honey, Guérande salt, Guérande flower of salt), semi-confit lemon preparation 1,7% (crushed lemon granulate (lemon zest, sugar, lemon juice), concentrated lemon pulp (lemon pulp, sugar)), concentrates (apple, carrot, hibiscus, beetroot, acerola, lemon), **pistachio** paste 0,5%, **milk** chocolate coating 0,4% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), inverted sugar syrup, cocoa powder 0,2% (cocoa powder, acidity regulator: potassium carbonates), lemon juice 0,1% (lemon juice, sugar), colouring agents : plain caramel - beta-carotene, exhausted vanilla powder 0,08%, Bourbon vanilla extract 0,05%, colouring agent : beta-carotene, thickener: xanthan gum, natural pistachio flavour 0,03%, natural lemon flavour 0,02%, spirulina extract.

Detailed Composition:

Caramel macaron: Sugar, **almond** powder 17,1%, **egg** white, icing sugar, salted butter caramel cream with Guérande salt 14% (sugar, cream (**milk**), butter (**milk**), honey, Guérande salt, Guérande flower of salt), dark chocolate coating [60% cacao] (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), cream (**milk**), water, **milk** chocolate coating (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: lecithins (**soya**), natural vanilla flavour), butter (**milk**), colour : ordinary caramel 0,4%, thickener: xanthan gum.

Pistachio macaron, flavored: Sugar, **almond** powder 17,1%, **egg** white, **almond** paste 15,3% (**almond**, sugar, water, invert sugar syrup), icing sugar, butter (**milk**), cream (**milk**), water, **pistachio** paste 3,3%, natural flavouring 0,1%, spirulina extract, colouring agent : beta-carotene, thickener: xanthan gum.

Vanilla macaron: Sugar, **almond** paste 16,9% (**almond**, sugar, water, invert sugar syrup), **almond** powder 16,9%, **egg** white, icing sugar, butter (**milk**), cream (**milk**), water, exhausted vanilla seeds 0,5%, Bourbon vanilla extract 0,3%, thickener: xanthan gum.

Raspberry macaron: Raspberry-based preparation 28,3% (sugar, raspberries, lemon juice, thickener: pectin), **almond** powder 19,5%, sugar, **egg** white, icing sugar, water, colourings (concentrated beetroot juice, concentrated acerola juice, lemon juice), thickener: xanthan gum.

Chocolate macaron: Sugar, **egg** white, **almond** powder 14,5%, cream (**milk**), dark chocolate coating 14,1% [60% cacao] (cocoa mass, sugar, cocoa butter, emulsifier: lecithin), icing sugar, water, inverted sugar, concentrate (beetroot, carrot, apple, hibiscus), cocoa powder 1,6% (cocoa powder, acidity regulator: potassium carbonates), thickener: xanthan gum.

Lemon macaron, flavored: Sugar, **almond** powder 16,9%, **egg** white, **almond** paste 14,8% (**almond**, sugar, water, invert sugar syrup), icing sugar, semi-confit lemon preparation 10,2% (crushed lemon granulate (lemon zest, sugar, lemon juice), concentrated lemon pulp (lemon pulp, sugar)), butter (**milk**), water, lemon juice 0,9% (lemon juice, sugar), colouring agent : beta-carotene, natural lemon flavour 0,1%, thickener: xanthan gum.

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. May also contain gluten, crustaceans, fish, mustard, sesame and other nuts.

Ingredients information

GMO / Contaminants / Ionisation

GMO:	this product is not concerned by the GMO labelling defined by regulation 1829/2003 and 1830/2003.
Contaminants:	this product respects the European regulations 1881/2006, 396/2005 and 1333/2008 in force.
Ionisation:	this product and its materials have not undergone ionising treatment in accordance with European Directive 1999/2.

Others

Hydrogenated fats:	No
Halal compatibility:	Yes
Vegetarian:	Yes
Vegan:	No

Preservation

Total shelf life (days): 730

Shelf life on receipt (days)* : 180

20 days maximum between 0 and +4°C / 40°F after defrosting. Store at -18°C / 0°F. Never refreeze defrosted products.

* excluding promotions and destocking

Preparation

Leave to defrost for 2 hours between 0 and +4°C / 40°F with plastic film. Remove the plastic film and place the macarons on a plate. Leave 15 minutes at room temperature and serve.

Average nutritional values per 100g

Energy (kJ / kcal)	1531 / 365
Fat (g)	16
Of which saturated fatty acids (g)	3.9
Carbohydrates (g)	45
Of which sugars (g)	44
Dietary fibres (g)	2.7
Proteins (g)	7.6
Salt (g)	0.11
Sodium (mg)	42

Nutrition Facts	
18 servings per container	
Serving size	2 items (24g)
Amount Per Serving	90
Calories	
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 0.9g	5%
Trans Fat 0g	
Cholesterol < 5mg	1%
Sodium 10mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber < 1g	3%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 2g	4%
Vitamin D 0mcg	0%
Calcium 11.6mg	0%
Iron 0.3mg	2%
Potassium 43.1mg	0%

*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.

Microbiological criteria in CFU / g

	m	M
Aerobic flora at 30°C	100 000	1 000 000
Lactic flora	To be sought	
Ratio of total flora to lactic flora	100	
Escherichia coli	10	100
Coagulase + Staphylococci	100	1 000
Bacillus cereus	100	1 000
Salmonella	Not detected /25g	
Listeria monocytogenes	Not detected /25g	

According to the EC regulation 2073/2005 and the microbiological criteria of the CDF

Packaging

	UVC (box)*	UV (case)*
Type of packaging	2 plastic trays Plastic film Cardboard box	
Dimension* (mm)	390 x 296 x 62	
Gross weight (kg)	1.115	
Net weight (kg)	0.864	
*external dimensions		

Palletisation

EAN13 (UVC)	3700478517747	
DUN 14 (UV)	-	
EAN Pallet	23700478517741	
	Pallet EU 80 x 120 cm	Pallet US 100 x 120 cm
Number UVC / UV	-	-
Number UV / pallet	200 (25 layers of 8)	250 (25 layers of 10)
Net weight (kg)	172.8	216.0
Gross weight (kg)**	223.0	278.75
Height (m)**	1.55	1.55
** : without pallet (+0,15m + 30kg)		

Version number	Date	Reason for review
1	29/04/2022	New data sheet format
2	23/05/2022	-
3	03/01/2024	Format update (IFS/BRC, m/M, update table)
4	28/04/2025	Update of ingredients, nutritional values and cross-contamination allergens