

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: almond powder 18,1%, sugar, icing sugar, **egg** white, almond paste 7,2% (**almonds**, sugar, water, inverted glucose syrup), cream (**milk**), water, butter (**milk**), dark chocolate 3% (cocoa paste, sugar, cocoa butter, emulsifier: lecithin (sunflower, **soya**), natural vanilla flavour), cream of salted butter caramel 2,8% (sugar, cream (**milk** cream, stabiliser: carrageenans), salted butter with Guérande salt (**milk**)), raspberry 2,5%, semi-candied lemon zest preparation 1,5% (sugar, lemon zest, lemon pulp, lemon juice), concentrates (red beet, carrot, apple, hibiscus, acerola, lemon), **pistachio** paste 0,5%, inverted sugar, cocoa powder 0,2%, milk chocolate coating 0,2% (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), lemon puree 0,2% (lemon juice, sugar), lemon juice from concentrate 0,1%, gelling agent: pectins – agar, colours: betacarotene - plain caramel, exhausted vanilla seeds 0,08%, potato starch, Bourbon vanilla extract 0,05%, thickener: xanthan gum, spirulina extract, natural flavour, lemon essential oil 0,02%.

Detailed Composition:

Caramel macaron: Almond powder 18.4%, icing sugar, cream of salted butter caramel 17.2% (sugar, cream (**milk** cream, stabiliser: carrageenans), salted butter with Guérande salt (**milk**)), sugar, **egg** white, dark chocolate (cocoa paste, sugar, cocoa butter, emulsifier: lecithin (sunflower, **soya**), natural vanilla flavour), water, cream (**milk**), milk chocolate coating (sugar, whole **milk** powder, cocoa butter, cocoa paste, emulsifier: **soya** lecithin, natural vanilla flavour), butter (**milk**), colour: plain caramel, thickener: xanthan gum.

Pistachio macaron: Almond powder 18.2%, icing sugar, sugar, **egg** white, almond paste 14.2% (**almonds**, sugar, water, inverted glucose syrup), butter (**milk**), cream (**milk**), water, **pistachio** paste 3.1%, spirulina extract, natural flavour 0.1%, colour: betacarotene, thickener: xanthan gum.

Vanilla macaron: Almond powder 18.1%, icing sugar, sugar, almond paste 15.7% (**almonds**, sugar, water, inverted glucose syrup), **egg** white, butter (**milk**), cream (**milk**), water, exhausted vanilla seeds 0.4%, Bourbon vanilla extract 0.3%, thickener: xanthan gum.

Raspberry macaron: Sugar, almond powder 20.5%, icing sugar, raspberry 15.2%, **egg** white, water, concentrates (red beet, carrot, acerola, lemon), lemon juice from concentrate, gelling agent: pectins – agar, potato starch, thickener: xanthan gum.

Chocolate macaron: Icing sugar, sugar, almond powder 15.4%, **egg** white, cream (**milk**), dark chocolate 13.1% (cocoa paste, sugar, cocoa butter, emulsifier: lecithin (sunflower, **soya**), natural vanilla flavour), water, concentrates (red beet, carrot, apple, hibiscus), inverted glucose syrup, cocoa powder 1.7%, thickener: xanthan gum.

Lemon macaron: Almond powder 18.2%, icing sugar, sugar, **egg** white, almond paste 13.3% (**almonds**, sugar, water, inverted glucose syrup), semi-candied lemon zest preparation 9.2% (sugar, lemon zest, lemon pulp, lemon juice), butter (**milk**), water, lemon puree 1.6% (lemon juice, sugar), colour: betacarotene, lemon essential oil 0.1%, thickener: xanthan gum.

Allergens

Notifiable allergens are indicated in bold text in the list of ingredients. Produced in a facility also handling gluten, celery, crustaceans, other nuts, sesame, mustard, fish, sulphites, molluscs, lupine and peanuts.

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:	No
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)	1755 / 419
Fat (g)	18,2
Of which saturated fatty acids (g)	5,8
Carbohydrates (g)	53,0
Of which sugars (g)	51,1
Dietary fibres (g)	3,2
Proteins (g)	9,1
Salt (g)	0,11
Natrium (mg)	44

Nutrition Facts	
36 servings per container	
Serving size	(24g)
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 1.4g	7%
<i>Trans Fat</i> 0g	
Cholesterol 15mg	5%
Sodium 0mg	0%
Total Carbohydrate 13g	5%
Dietary Fiber < 1g	3%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 2g	4%
Vitamin D 0.08mcg	0%
Calcium 15.95mg	2%
Iron 0.34mg	2%
Potassium 54.1mg	2%

*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)