



*“Chocolat et Crème”
Hand Crafted*



LA ROSE NOIRE

Gérard
Dubois

TM

Chocolat et Crème

Chocolate Hazelnut

11-12 g/0.39-0.42 oz./pc

H: 10 mm, 0.40 in

L: 62 mm, 2.44 in

W: 24 mm, 0.94 in



Chocolate Pistachio

11-12 g/0.39-0.42 oz./pc

H: 10 mm, 0.40 in

L: 62 mm, 2.44 in

W: 24 mm, 0.94 in



Milk Chocolate

11-12 g/0.39-0.42 oz./pc

H: 10 mm, 0.40 in

L: 62 mm, 2.44 in

W: 24 mm, 0.94 in



*Size and weight are approximate and should be used as a reference only

*Shelf life: 15 months frozen (-18°C /-0.4°F)

Chocolat et Crème

Chocolate Cinnamon

11-12 g/0.39-0.42 oz./pc

H: 10 mm, 0.40 in

L: 62 mm, 2.44 in

W: 24 mm, 0.94 in



Chocolate Caramel

11-12 g/0.39-0.42 oz./pc

H: 10 mm, 0.40 in

L: 62 mm, 2.44 in

W: 24 mm, 0.94 in



Dark Chocolate

11-12 g/0.39-0.42 oz./pc

H: 10 mm, 0.40 in

L: 62 mm, 2.44 in

W: 24 mm, 0.94 in



*Size and weight are approximate and should be used as a reference only

*Shelf life: 15 months frozen (-18°C /-0.4°F)

Chocolat et Crème

Serving Instruction: Defrost at +4°C/+39°F for 4 hours in its original sealed packaging, consume immediately after opening.



Chocolate Hazelnut



Chocolate Pistachio



Milk Chocolate



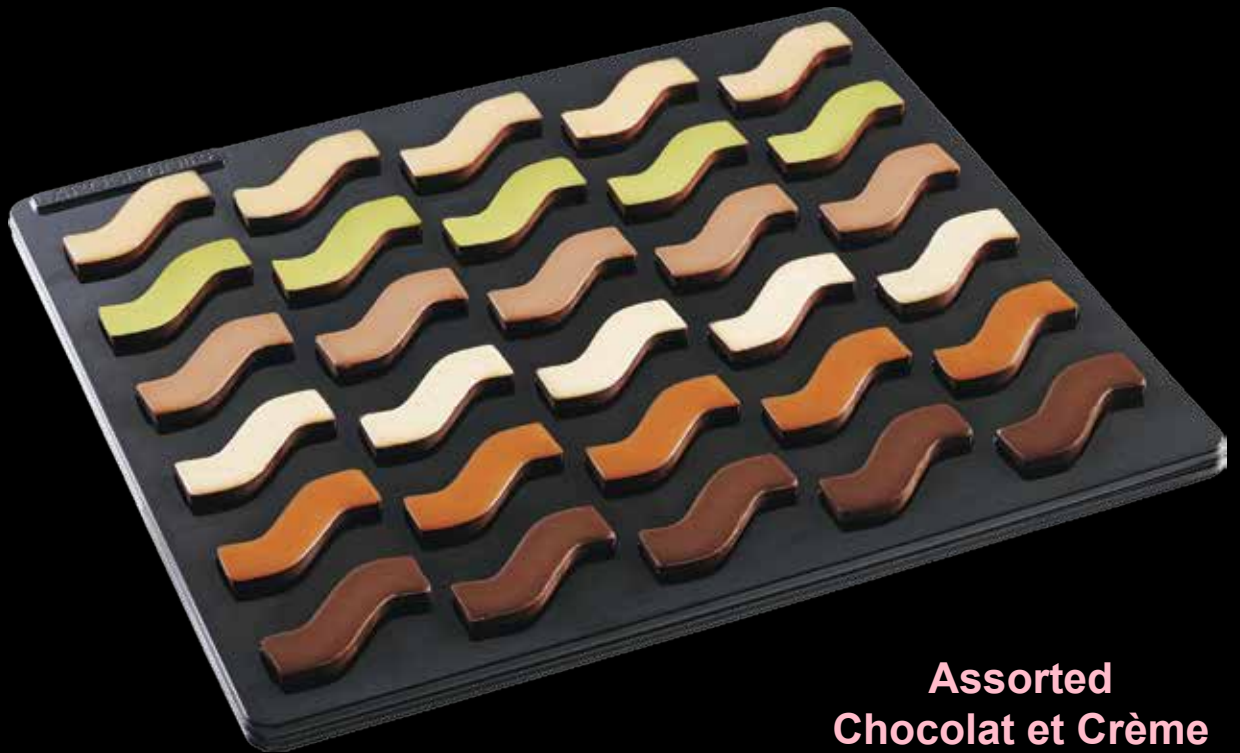
Chocolate Cinnamon



Chocolate Caramel



Dark Chocolate



**Assorted
Chocolat et Crème
30 pcs / tray
4 trays / box**