



“Les Petitclairs”  
Hand Crafted



LA ROSE NOIRE

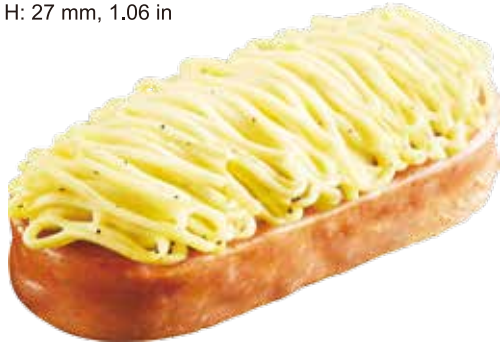
Gérard  
Dubois

TM

# “Les Petitclairs”

## Vanilla & Blueberry

16-18 g / 0.56-0.63 oz/pc  
36 pcs x 2 trays  
L: 55 mm, 2.17 in  
W: 25 mm, 0.98 in  
H: 27 mm, 1.06 in



## Caramel & Mango

16-18 g / 0.56-0.63 oz/pc  
36 pcs x 2 trays  
L: 55 mm, 2.17 in  
W: 25 mm, 0.98 in  
H: 27 mm, 1.06 in



## Black Currant & White Chocolate

16-18 g / 0.56-0.63 oz/pc  
36 pcs x 2 trays  
L: 55 mm, 2.17 in  
W: 25 mm, 0.98 in  
H: 27 mm, 1.06 in



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

# "Les Petitclairs"

## Pistachio & Cherry

16-18 g / 0.56-0.63 oz/pc

36 pcs x 2 trays

L: 55 mm, 2.17 in

W: 25 mm, 0.98 in

H: 27 mm, 1.06 in



## Chocolate & Passion Fruit

16-18 g / 0.56-0.63 oz/pc

36 pcs x 2 trays

L: 55 mm, 2.17 in

W: 25 mm, 0.98 in

H: 27 mm, 1.06 in



## Lemon & Raspberry

16-18 g / 0.56-0.63 oz/pc

36 pcs x 2 trays

L: 55 mm, 2.17 in

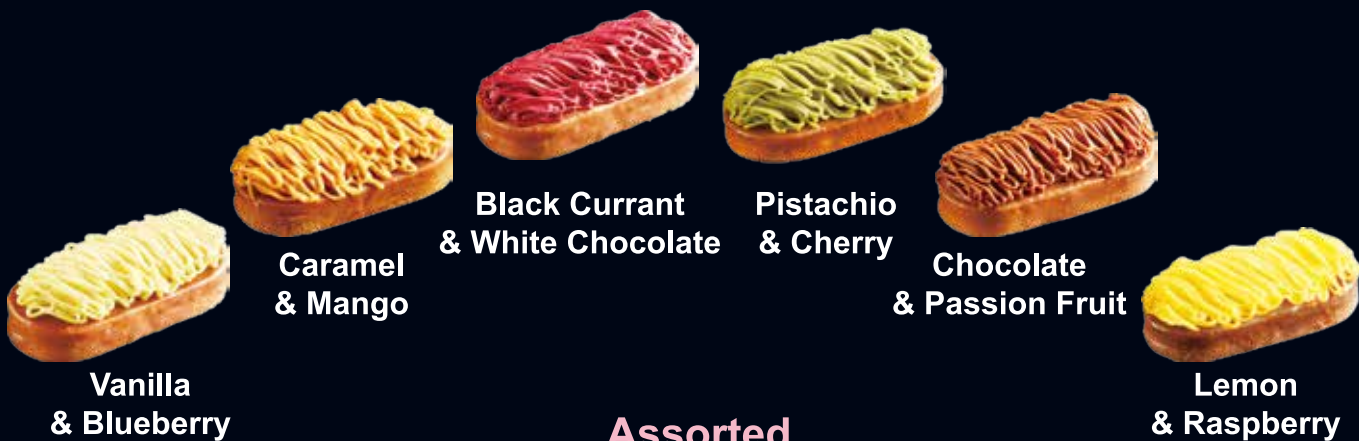
W: 25 mm, 0.98 in

H: 27 mm, 1.06 in



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

(Serving instruction: Defrost at +4°C/39°F for 4 hours in its original sealed packaging, to be consumed immediately after defrosting.)



Vanilla  
& Blueberry

Caramel  
& Mango

Black Currant  
& White Chocolate

Pistachio  
& Cherry

Chocolate  
& Passion Fruit

Lemon  
& Raspberry

**Assorted**  
**“Les Petitclairs”**  
**36pcs/tray**



*“Les Petitclairs”*