



*"Non-Azo Macarons"
Hand Crafted*



LA ROSE NOIRE
Gérard Dubois
RE

TM

Non-Azo Macarons

Banana

15-17 g/0.53-0.60 oz./pc

Ø: 40 mm, 1.57 in

H: 27 mm, 1.06 in



Hazelnut

15-17 g/0.53-0.60 oz./pc

Ø: 40 mm, 1.57 in

H: 27 mm, 1.06 in



Cherry

15-17 g/0.53-0.60 oz./pc

Ø: 40 mm, 1.57 in

H: 27 mm, 1.06 in



Speculoos

15-17 g/0.53-0.60 oz./pc

Ø: 40 mm, 1.57 in

H: 27 mm, 1.06 in



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

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

Non-Azo Macarons

Milk Chocolate

15-17 g/0.53-0.60 oz./pc
Ø: 40 mm, 1.57 in
H: 27 mm, 1.06 in



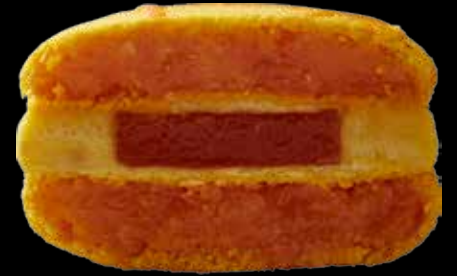
Pistachio

15-17 g/0.53-0.60 oz./pc
Ø: 40 mm, 1.57 in
H: 27 mm, 1.06 in



Mango

15-17 g/0.53-0.60 oz./pc
Ø: 40 mm, 1.57 in
H: 27 mm, 1.06 in



Coconut

15-17 g/0.53-0.60 oz./pc
Ø: 40 mm, 1.57 in
H: 27 mm, 1.06 in



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

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

Non - Azo Macarons

Serving Instruction: Defrost at +4°C for 8 hours in its original packaging before serving.



Banana



Hazelnut



Cherry



Speculoos



Milk Chocolate



Pistachio



Mango



Coconut



Assorted
Non - Azo Macarons
48 pcs / tray
2 trays / box