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004723
12 November 2020
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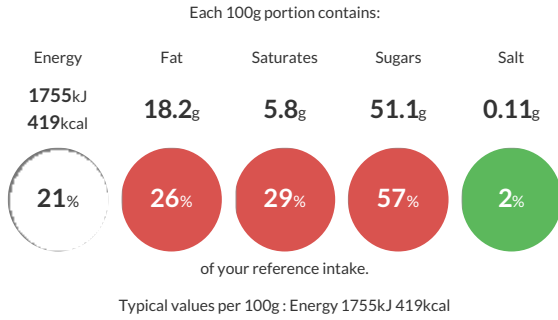
RIVE DROITE MACARONS

Short Product Name:

2x 6 Toffee macarons 2x 6 Pistachio macarons, flavored 2x 6 Vanilla macarons 2x 6 Raspberry macarons 2x 6 Chocolate macarons 2x 6 Lemon macarons

Traded Unit GTIN: **3700478517747** Internal GTIN: **3700478517747** Supplier : **Traiteur De Paris** Suppliers Product Code : **004723**

Reference Intake



Nutritional Information

Typical Values	Per 100g
Energy	1755kJ 419kCal
Carbohydrates	53g
of which sugars	51.1g
Fat	18.2g
of which saturates	5.8g
Fibre	3.2g
Protein	9.1g
Salt	0.11g

Allergy Information

Key: **Contains** **May Contain**



Dietary Information

Key: **Suitable for**



Allergen Statement

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

General ingredients:

Sugar, **ALMOND** powder 18,6%, icing sugar, **EGG** white 13,2%, almond paste 6,8% (**ALMONDS**, sugar, water, inverted glucose syrup), cream (**MILK** cream, stabiliser: carrageenans.), water, cream of salted butter caramel 3,1% (sugar, cream (**MILK** cream, stabiliser: carrageenans.), salted butter with Guérande salt (**MILK**)), butter (**MILK**), dark chocolate coating [58% cocoa] 2,8% (cocoa paste, sugar, cocoa butter, emulsifier: **SOYA** lecithin.), raspberry 2,6%, semi-candied lemon zest preparation 1,6% (sugar, lemon zest, lemon pulp, lemon juice, acidity regulator: citric acid., antioxidant: ascorbic acid.), concentrates (red beet, carrot, apple, hibiscus), **PISTACHIO** paste 0,4%, inverted sugar, milk chocolate coating 0,3% (sugar, whole **MILK** powder, cocoa butter, cocoa paste, emulsifier: **SOYA** lecithin., natural vanilla flavour), cocoa powder 0,3%, lemon juice 0,1%, lemon juice from concentrate 0,1%, colours: betacarotene - plain caramel., gelling agent: pectins - agar, potato starch, exhausted vanilla seeds 0,08%, Bourbon vanilla extract 0,05%, thickener: xanthan gum., spirulina extract, lemon essential oil 0,03%, natural flavour.

Specific ingredients:

Caramel macaron :

Icing sugar, **ALMOND** powder 21%, cream of salted butter caramel 16% (sugar, cream (**MILK** cream, stabiliser: carrageenans.), salted butter with Guérande salt (**MILK**)), **EGG** white 14.8%, sugar, dark chocolate coating [58% cocoa] (cocoa paste, sugar, cocoa butter, emulsifier: **SOYA** lecithin.), cream (**MILK** cream, stabiliser: carrageenans.), milk chocolate coating (sugar, whole **MILK** powder, cocoa butter, cocoa paste, emulsifier: **SOYA** lecithin., natural vanilla flavour), butter (**MILK**), lemon juice from concentrate, colour: plain caramel., thickener: xanthan gum.

Pistachio macaron :

Icing sugar, **ALMOND** powder 21.5%, **EGG** white 14.7%, sugar, almond paste 11.5% (**ALMONDS**, sugar, water, inverted glucose syrup), butter (**MILK**), cream (**MILK** cream, stabiliser: carrageenans.), **PISTACHIO** paste 2.5%, water, lemon juice from concentrate, spirulina extract, colour : betacarotene., natural flavour 0.1%, thickener: xanthan gum.

Vanilla macaron :

Icing sugar, **ALMOND** powder 22.5%, **EGG** white 15.9%, sugar, almond paste 11.3% (**ALMONDS**, sugar, water, inverted glucose syrup), butter (**MILK**), cream (**MILK** cream, stabiliser: carrageenans.), exhausted vanilla seeds 0.4%, lemon juice from concentrate, Bourbon vanilla extract 0.2%, thickener: xanthan gum.

Raspberry macaron :

Icing sugar, **ALMOND** powder 22.9%, sugar, **EGG** white 14.4%, raspberry 13.5%, concentrates (red beet, carrot), lemon juice from concentrate, gelling agent: pectins - agar., potato starch, thickener: xanthan gum.

Chocolate macaron :

Icing sugar, **ALMOND** powder 20.4%, **EGG** white 13.5%, cream (**MILK** cream, stabiliser: carrageenans.), sugar, dark chocolate coating [58% cocoa] (cocoa paste, sugar, cocoa butter, emulsifier: **SOYA** lecithin.) 11.3%, cocoa powder 2.1%, inverted sugar, concentrates (red beet, carrot, apple, hibiscus), thickener: xanthan gum.

Lemon macaron :

Icing sugar, **ALMOND** powder 21%, **EGG** white 14.8%, sugar, almond paste 12.4% (**ALMONDS**, sugar, water, inverted glucose syrup), semi-candied lemon zest preparation 8.5% (sugar, lemon zest, lemon pulp, lemon juice, acidity regulator: citric acid., antioxidant: ascorbic acid.), butter (**MILK**), lemon juice 0.8%, lemon juice from concentrate, colour: betacarotene., lemon essential oil 0.1%, thickener: xanthan gum.