

MACARON

Suggestions for storing Macarons

RECEIVING: Once the products are delivered to you, immediately store in freezer between (-16) - (-20)°C

DEFROSTING: Take the boxes out of freezer and put in the refrigerator at 2°C to 7°C for 4 hours before selling the product

SHOP STORAGE OR DISPLAY TEMPERATURE:
Boxes of macarons must be kept in the refrigerator at (+2) - (+7)°C

Opening the box straight out the fridge will cause the humidity to condensate, the shell will get too moist and crumbly.

SHELF LIFE: From delivery date 12 months in the freezer at (-16) - (-20)°C. From defrosting date 10 days at (+2) - (+7)°C , RH 70%

PACKING SIZE: 30 pcs. per Tray
MOQ: 60 pcs. per order
*Remark, do not refreeze a defrosted macaron.

MACARON SHELL



FMAC 0111
BERRY PINK



FMAC 0110
COFFEE BROWN



FMAC 0109
CARAMEL YELLOW



FMAC 0108
VANILLA WHITE



FMAC 0107
PEA GREEN



FMAC 0104
PASSION YELLOW



FMAC 0101
ROSE PINK



FMAC 0099
CHOCOLATE BROWN



FMAC 0103
BABY PINK



FMAC 0100
VIOLET



FMAC 0102
LEMON YELLOW



FMAC 0105
TEA GREEN

Unique size	: Dia. 4.3 cm.
Packing	: 100 pcs. per box and per flavor
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life	: 365 days from manufacturing date
Shelf life	: 30 days after defrosted

Allergen information:
Contains: Egg, tree nut and may contain traces of soybean, wheat, peanut, milk and sesame in process

MACARON

CONTAINS : Milk, egg, treenut, and may contain traces
of soybean, wheat, peanut, and sesame in process.



FMAC 0088
GREEN TEA
Matcha flavored ganache
from Aichi Prefecture, Japan



FMAC 0089
EARL GREY
Ganache flavored with an
infusion of earl grey tea



FMAC 0082
CHOCOLATE
Venezuela dark chocolate
ganache 60%



FMAC 0086
RASPBERRY
Ganache with raspberry
fruit and red fruit notes



FMAC 0084
ROSE
Ganache flavored with rose extract
from the Ispahan Rose from
the Middle East breeded in Europe.



FMAC 0093
COFFEE
Ganache flavored with
an infusion of roasted coffee



FMAC 0092
SALTED CARAMEL
Butter cream caramel flavored
with touch of Fleur de sel de
Guerande, Western France.



FMAC 0094
CHOCOLATE BANANA
Chocolate ganache
with fresh banana notes



FMAC 0175DT
THAI TEA
White chocolate ganache
with a sweet & milky
thai tea blended.



FMAC 0186
MULBERRY
White chocolate ganache
with a rich mulberry
fruit puree.



FMAC 0187
MANGO & COCONUT
Mango ganache with a
hint of coconut flavor.



FMAC 0188
BANANA CARAMEL
A strong flavor of banana
caramel with white
chocolate ganache.

MACARON

CONTAINS : Milk, egg, treenut, and may contain traces
of soybean, wheat, peanut, and sesame in process.



FMAC 0083
VIOLETTE
Ganache flavored
with violette extract notes



FMAC 0085
LEMON
Sour cream ganache
flavored with lemon zest



FMAC 0087
PASSION FRUIT
Chocolate ganache with
fresh passion fruit



FMAC 0091
VANILLA
Ganache flavored with
Madagascar Vanilla notes



FMAC 0090
PISTACHIO
Ganache flavored
with Pistachio



FMAC 0095
STRAWBERRY
Ganache with strawberry
fruit and red fruit notes



FMAC 0176DT
BANANA MILK
Milky banana ganache
with a little crunchy yellow
sugar on macaron shell



FMAC 0177DT
MANGO JASMINE
A full flavor of mango with
a hint of Jasmine flower
on the top note.



FMAC 0178DT
COCONUT LIME
Sweet and creamy coconut
ganache with a slightly
lime taste



FMAC 0189
PANDAN
White chocolate ganache
with the full flavor pandan
leaves infused in the cream.



FMAC 0190
TARO
Ganache of creamy
Taro paste



FMAC 0191
RICEBERRY
White chocolate ganache
blended with Thai rice
berry powder.