



# Traiteur *de* Paris






Made by Chefs for Chefs

2024 Foodservice *Collection*










- 10 – 27 Individual desserts
- 28 – 41 Sweet petits fours
- 42 – 49 Savoury canapés
- 50 – 57 Savoury accompaniments
- 58 – 59 Blinis & Pancakes

#### SYMBOLS KEY

-  New Product
-  "Express" Product
-  Vegan Product
-  Vegetarian Product
-  Available in Cash & Carry  
Packaging [See p. 62](#)

#### PREPARATION METHODS

-  Leave to defrost in the refrigerator
-  Reheat in professional oven
-  Reheat in microwave
-  Reheat in high-speed oven  
Oven at 250°C / C. = Convection / MW. = Microwave
-  Reheat in toaster
-  Enjoy while hot
-  Serve immediately

## *Our mission*



**Yann Le Moal**  
Executive Chef and Cofounder  
Traiteur de Paris

“

Our mission has always been to honor excellence in the culinary arts, which is why we continually strive to craft the very best products. With this in mind, our chefs have developed a range of products designed specifically for professionals and made in the purest French Patisserie-making tradition—but with a uniquely creative touch. And with deep-freezing they are just as excellent when they reach you, wherever in the world you happen to be.

I hope you enjoy!

”

# Our history

1996

## *Creation of a catering laboratory*

In their very first workshop, nestled several kilometres from Paris, Denis and Yann create a Premium catering offer for weddings, company cocktail parties and other Parisian receptions.

2000

## *A new workshop in La Guerche-de-Bretagne*

Traiteur de Paris acquired its first production site in La Guerche-de-Bretagne. This workshop of 7,800 m<sup>2</sup> is dedicated to making macarons, petits fours, canapés and miniature desserts.



2010

## *Growth through international expansion*

After meeting with resounding success in Europe, Traiteur de Paris mobilised new sales teams in the United States and Asia.



1995

## *The meeting of two passionate individuals*

Denis Pinault, a young entrepreneur, and Yann Le Moal, a Patisserie chef, met one another and these two wonderful people were naturally linked by a shared desire and ambition to enchant customers fond of gastronomy and the French art of living.

1999

## *The choice of deep-freezing*

In the face of growing success, they chose deep-freezing – the most natural storage technique – to support their customers in their development.

2006

## *A second workshop in Fécamp*

Traiteur de Paris acquired a second 12,000 m<sup>2</sup> production site in Fécamp, Normandy. 205 employees work every day to offer the very best in desserts and savoury side dishes, including chocolate fondants, entremets, gratins, and more.



2022

## *A third workshop in Pontivy*

A new 7,000 m<sup>2</sup> workshop in Pontivy, in the heart of Brittany, joined the Traiteur de Paris adventure. It is dedicated to the production of savoury loaves, cheesecakes, and puff pastry products.



# Made by Chefs for Chefs



The Traiteur de Paris development team, under the direction of Vincent Lemains and Yann Le Moal

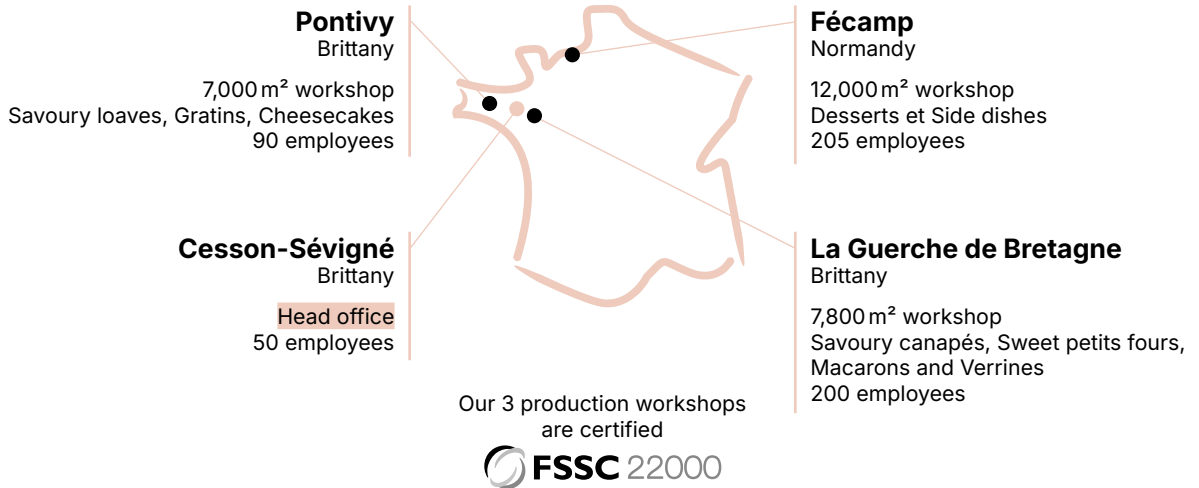
The Traiteur de Paris development team of **first-class** Patisserie Chefs develop their **creation to the most highest standard**, without compromising on **quality** or **choice of ingredients**.



- **Our Chefs** come from Restaurant, Hotels, and Catering profession
- 25 **Patisserie chefs trained** for our three workshops
- Decorated **by hand**

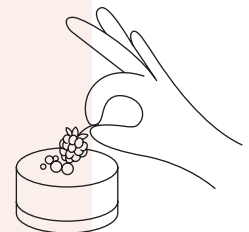


# 100% French production facilities



**Our teams give each creation the Traiteur de Paris signature:**

- ✓ Artisanal appearance of our products
- ✓ Bold, balanced flavour
- ✓ Hand-crafted finishing touches



# Our international operations

With the latest technologies and our in-depth knowledge of the deep freezing process, we can guarantee the excellence of the products we supply, both in France and **throughout the world**.



With an in-depth knowledge of international markets, **our 10 offices** in Europe, Asia and the United States are there for you to answer all your queries.



# Traiteur de Paris: passionately committed



**Denis Pinault**  
Founder and Chairman  
of Traiteur de Paris

“

Traiteur de Paris is above all **a story of Womens and Mens**. People have always been at the heart of our what we do, it is part of our DNA.

Our secret ingredient is putting heart into our work, and we want to share our passion for pastry with you.

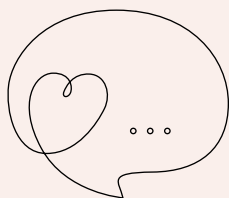
With both humility and determination, we aim to be **a modern company capable of taking on serious social projects** thanks to all our employees' commitment to our CSR policy.

”



## OUR DAILY *commitments*

Our CSR policy focuses on 3 key areas, to respect our commitment to a responsible and sustainable business:



#1

Building **lasting human relations**



#2

Continuing to improve the **quality of our recipes** and the **origin of our ingredients**



#3

Acting quickly **to reduce our environmental impact**



#1

## PEOPLE

### Our main concerns in building lasting human relations

- ✓ Ensure occupational health and safety
- ✓ Promote diversity and equal opportunities
- ✓ Support wellness and quality of life at work
- ✓ Develop employee skills



#2

## PRODUCTS

### Our main concerns in continuing to improve the quality of our recipes and the origin of our ingredients

- ✓ Prioritise French and local sourcing
- ✓ Support responsible agricultural production
- ✓ Share clear information with our customers
- ✓ Provide better information about food compliance and safety



#3

## THE ENVIRONMENT

### Our main concerns in reducing our environmental impact

- ✓ Encourage waste reduction and recycling
- ✓ Limit our consumption of water and energy
- ✓ Reduce food waste
- ✓ Protect biodiversity

→  
Find out more about our actions  
in our CSR Report here



# Individual desserts

A range of individual desserts inspired by iconic recipes of French Pâtisserie with a unique creative touch.



## *Our product advantages*

- ✓ Decorated by hand
- ✓ Great freedom of presentation
- ✓ Assembling of all our creams and biscuits, in our workshops

## ∇ *Our commitments*



**Rainforest Alliance-**  
**certified Chocolate**

\*except for the decors



**Free-range**  
**eggs**

\*except during the  
avian crisis period



**Additives**  
**free**



**Artificial flavourings**  
**free**



**Palm oil**  
**free**









## Fondants

2024 Foodservice *Collection*





### 000380 • Premium Chocolate Fondant


- 22% dark chocolate (min 58% cocoa)
- Judged as the market's most balanced product in the mouth by the latest sensory panel (June 2023)
- Can be enjoyed cold (simply defrost) or hot (less than one minute in a microwave or high-speed oven)
- 5-day secondary use-by date

20 items | 90 g | 1.800 Kg | 70×40 mm **C&C**

 12 min  
180°C

 40/50 sec  
750W

 35 sec 250°C  
C.60% - MW.80%

 2 hr  
+4°C

Keeps for 5 days  
at +4°C





### 004262 • Valrhona® Chocolate Fondant

- 22% Valrhona® dark chocolate (70% cocoa)
- Well-known brand name for your dessert menus
- Can be enjoyed cold (simply defrost) or hot (less than one minute in a microwave)

20 items | 90 g | 1.800 Kg | 70×40 mm **C&C**

 16 min  
180°C

 40/50 sec  
750W

 2 hr  
+4°C


Keeps for 5 days  
at +4°C





### 000419 • Chocolate Fondant (100 g)


- 8% dark chocolate (Min 58% cocoa)
- Lactose-free recipe
- Can be enjoyed cold (simply defrost) or hot (less than one minute in a microwave or high-speed oven)
- 5-day secondary use-by date

20 items | 100 g | 2.000 Kg | 70×44 mm

 12 min  
185°C

 50/55 sec  
750W

 55 sec 250°C  
C.60% - MW.80%

 2 hr  
+4°C

Keeps for 5 days  
at +4°C



Watch our Chocolate Fondant  
video here!



## Fondants

2024 Foodservice *Collection*



### 006625 • Salted Caramel & Chocolate Fondant

- 18% dark chocolate (min 58% cocoa)
- Gourmet centre with 7% salted butter caramel made with Guérande salt
- Combination of popular, gourmet flavours
- Can be enjoyed cold (simply defrost) or hot (less than one minute in a microwave)

20 items | 100 g | 2.000 Kg | 70×44 mm

14 min 180°C | 40/50 sec 750W | 2 hr +4°C | Keeps for 5 days at +4°C



### 006521 • Chocolate Fondant 60 g

- 8% dark chocolate (min 58% cocoa)
- 60 g size suited to on-board catering
- Can be enjoyed cold (simply defrost) or hot (less than one minute in a microwave or high-speed oven)
- 5-day secondary use-by date

40 items | 60 g | 2.400 Kg | 60×36 mm

12 min 180°C | 50 sec 750W | 35 sec 250°C C.60% - MW.80% | 2 hr +4°C | Keeps for 5 days at +4°C



### 006107 • Vegan Chocolate & Hazelnut Fondant

- Highest chocolate content on the market: 23% dark chocolate (min 58% cocoa)
- Distinctive taste of roasted hazelnuts, provided by the hazelnut powder in the dessert and the hazelnut pieces in the topping
- Vegan to reflect new consumer trends
- 5-day secondary use-by date

20 items | 90 g | 1.800 Kg | 70×40 mm

12 min 180°C | 2 hr +4°C | Keeps for 5 days at +4°C



Serving suggestion



## San Sebastian cheesecake

### *Roasted pineapple with passion fruit juice*

#### ↳ *Recipe*

1. Arrange the shiny piece of roasted pineapple.
2. Plate the entremet.
3. Carefully arrange a few coconut lace crepes here and there.
4. Finish with some fresh lime zest.




## Cheesecakes


2024 Foodservice *Collection*



### 006607 • Premium Cheesecake

- Fromage frais and lemon on an all-butter crumble base lightly flavoured with cinnamon
- Baked for more than 30 minutes in an oven to guarantee its creaminess
- 72-hour secondary use-by date


20 items | 90 g | 1.800 Kg |  70×40 mm **C&C**


 4 hr | Keeps for 3 days  
+4°C | at +4°C



### 006633 • San Sebastian Cheesecake

- Creamy vanilla fromage frais with cream and mascarpone, caramelised on top when baked
- Inspired by an iconic Basque recipe
- Short ingredient list: just 9 high-quality ingredients


20 items | 95 g | 1.900 Kg |  70×42 mm **C&C**


 3 hr | Keeps for 48 hr  
+4°C | at +4°C



### 004710 • Red Berry Cheesecake

- Light fromage frais and a compote with real pieces of red fruit (18%)
- All-butter crumble with ground almonds
- 72-hour secondary use-by date

16 items | 90 g | 1.440 Kg |  70×40 mm

 4 hr | Keeps for 3 days  
+4°C | at +4°C



Watch the video of our Cheesecake range here!



## Entremets

2024 Foodservice *Collection*



### 005563 • Le Truffon

- Dark chocolate ganache and mousse (58% fair trade cocoa) with a centre of meringue
- Premium dessert already hand-decorated with dark chocolate shavings
- Vegetarian recipe (just 9 high-quality ingredients)

16 items

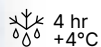
85 g

1.360 Kg



70×38 mm

**C&C**



4 hr  
+4°C

Keeps for 48 hr  
at +4°C



### 005565 • Gianduja Shortbread

- Creamy Gianduja and dark chocolate (fair trade cocoa) on an all-butter crumble with ground almonds
- Premium dessert already hand-decorated in the Mendiante style (almonds, roasted hazelnuts and pistachios)
- Vegetarian recipe

16 items

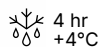
90 g

1.440 Kg



70×28 mm

**C&C**



4 hr  
+4°C

Keeps for 48 hr  
at +4°C



### 004711 • Coconut & Mango Shortbread

- Light fromage blanc mousse with a mango and passion fruit compote (20%) and a sprinkling of grated coconut
- All-butter coconut crumble base ensuring integrity for takeaway
- 72-hour secondary use-by date

16 items

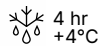
90 g

1.440 Kg



70×40 mm

**C&C**



4 hr  
+4°C

Keeps for 3 days  
at +4°C



Serving suggestion


## Entremets



2024 Foodservice *Collection*



### 006576 • Caramel Delight Shortbread

- Creamy salted butter caramel Guérande salt on a ground almond crumble with a hint of caramel
- A gourmet dessert with a balance of textures: crunchy crumble, light mousse and smooth cream
- Premium dessert already hand-decorated with its light caramel mousse and a sprinkling of crumble pieces

16 items | 90 g | 1.440 Kg |  70×38 mm



 4 hr | Keeps for 24 hr  
 +4°C | at +4°C



### 004786 • Il Cappuccino

- Cream infused with cream and coffee, light milk foam with a sprinkling of cocoa on an all-butter cocoa crumble
- Gourmet dessert with a balance of textures: crunchy crumble, light mousse and smooth cream
- 72-hour secondary use-by date


16 items | 95 g | 1.520 Kg |  60×50 mm **C&C**

 4 hr | Keeps for 3 days  
 +4°C | at +4°C



### 005570 • Red Berry Charlotte

- Light vanilla mousse, red fruit compote and sponge cake with a sprinkling of icing sugar
- An individual version of a classic French dessert
- The least sweet of all our desserts (28% less sugar than our average dessert)

16 items | 80 g | 1.280 Kg |  70×40 mm

 4 hr | Keeps for 24 hr  
 +4°C | at +4°C



## Entremets

2024 Foodservice *Collection*



### 004787 • Lemon Meringue Shortbread

- Tart lemon cream with semi-candied lemon zest on an all-butter crumble with ground almonds
- Premium dessert already hand-decorated with a dome of Italian meringue and slivered almonds
- 72-hour secondary use-by date

16 items

90 g

1.440 Kg



70×40 mm

**C&C**

🌡️ 4 hr  
+4°C

Keeps for 3 days  
at +4°C



Serving suggestion




## Entremets


2024 Foodservice *Collection*



### 000207 • L'Opéra

- Joconde sponge soaked in coffee, coffee buttercream, dark chocolate ganache and cocoa icing
- An iconic French dessert made in the pastry-making tradition (11 steps of preparation alternating between sponge and cream)
- Finished in a refined, streamlined style allowing for great freedom of presentation


16 items | 65 g | 1.040 Kg |  110×28×24 mm


 3 hr | Keeps for 24 hr  
+4°C | at +4°C



### 005316 • Chocolate & Hazelnut Rocher

- A very rich dessert: over 35% chocolate and multi-textured (chocolate crisp and mousse, hazelnut cocoa sponge)
- The chocolate crisp makes this dessert ideal for takeaway
- 72-hour secondary use-by date


16 items | 65 g | 1.040 Kg |  110×25×25 mm


 3 hr | Keeps for 3 days  
+4°C | at +4°C



### 006745 • Layered Chocolate Slice

- Chocolate cream and mousse (60% fair trade cocoa) with lace crepe pieces on a cocoa Joconde sponge
- A premium, elaborate dessert that leaves plenty of room for creativity in the presentation

16 items | 65 g | 1.040 Kg |  110×28×24 mm

 3 hr | Keeps for 24 hr  
+4°C | at +4°C


# Tart


2024 Foodservice *Collection*





## 006244 • Apple Tarte Tatin

- All-butter shortcrust pastry, French Gala apples (61%) and caramel
- A short ingredients list: just 8 high-quality ingredients
- Express product: 1 minute 15 sec in a high-speed oven

16 items | 120 g | 1.920 Kg |  100x25 mm

 10 min 180°C  
still in its mould

 1 min 15 sec 750W  
still in its mould

 1 min 15 sec 250°C  
C.70% - MW.70%

Keeps for 48 hr  
at +4°C



Serving suggestion




## Snacks

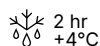
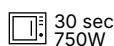
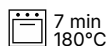
2024 Foodservice *Collection*



### 006108 • "Le Gourmand" - Chocolate & Banana Fondant

- Chocolate cake (58% fair trade cocoa) and banana (24%) sprinkled with a cocoa crumble
- Suitable for on-the-go consumption: keeps well after defrosting, Parisian briochette format
- Can be enjoyed cold (simply defrost) or hot (30 seconds in a microwave)
- 5-day secondary use-by date

20 items | 95 g | 1.900 Kg |  70x40 mm



Keeps for 5 days  
at +4°C



Serving suggestion

## Mini Desserts

2024 Foodservice *Collection*



Serving suggestion


## Mini Desserts

2024 Foodservice *Collection*



### 000020 • Mini Cheesecake

- Fromage frais and lemon on an all-butter crumble base lightly flavoured with cinnamon
- Baked for more than 30 minutes in an oven to guarantee its creaminess
- 20 g size, perfect served with coffee
- 72-hour secondary use-by date

48 items | 20 g | 0.960 Kg |  40×40 mm



 2 hr | Keeps for 24 hr  
 +4°C | at +4°C



### 004653 • Mini Cannelé

- Mini rum cannelé, an iconic product from the Bordeaux region
- 17 g size, perfect served with coffee
- Short list of ingredients: just 7 high-quality ingredients
- Can be enjoyed cold (simply defrost) or hot (5 to 10 minutes in an oven)


80 items | 17 g | 1.360 Kg |  30×50 mm



 2 hr | Keeps for 4 days  
 +4°C | at +4°C



### 004279 • Mini Chocolate Fondant

- 8% dark chocolate (60% fair trade cocoa)
- 30 g size, perfect served with coffee
- 5-day secondary use-by date

48 items | 30 g | 1.440 Kg |  40×36 mm

 5/10 min |  15/20 sec | Keeps for 5 days  
200°C | 750W | at +4°C

# Sweet petits fours

A range of premium sweet petits fours and miniature desserts, designed for all your needs (end of meal, sweet breaks).



**Signature petits fours**



**Thematic petits fours**



**Reference petits fours**

## *Our product advantages*

- ✓ Quick to prepare by defrosting
- ✓ All our mignardises are finished by hand
- ✓ Taste quality preserved thanks to deep-freezing

## ↘ *Our commitments*



**French wheat  
flour**



**Hand-finished  
products**



**Additives  
free**



**Colourings  
free**








## Signature petits fours

2024 Foodservice *Collection*



### 005571 • Haute Couture Petits Fours

- Our most elaborate and refined tray: 8 recipes inspired by the finest French desserts
- Preserved by a protective cover
- Ready to serve in its elegant presentation tray

48 items | 13 g | 0.650 Kg |  390×296×62 mm

- 6 new style Monts-Blancs**, hazelnut financier, chestnut cream, decorated with a tiny touch of mascarpone Chantilly cream.
- 6 Praline Choux**, decorated with praline cream and chopped hazelnut.
- 6 Hazelnut and Lemon Lingots**, hazelnut sponge, lemon cream, lemon zest jelly, decorated with meringue.
- 6 Opéras**, featuring an elegant coffee buttercream decoration.
- 6 Red Berry Domes**, decorated with whole pistachio nuts.
- 6 Tarte Tatin Style Cinnamon Financiers**, decorated with delicately piped Chantilly cream and sprinkled with cinnamon.
- 6 Chocolate Pyramids**, cocoa sponge, chocolate crisp, chocolate mousse, coated with chopped hazelnuts and milk chocolate.
- 6 Exotic Spirals**, crumble, mango compote, vanilla mousse.

 2 hr | Keeps for 24 hr  
 +4°C | at +4°C



Ready to serve on their **elegant presentation tray**.  
Premium items with **special protective cover**.

## Signature petits fours

2024 Foodservice *Collection*



### 004183 • Art Deco Petits Fours

- Tray halfway between tradition and modernity: exotic, sure-to-please recipes, with iconic and geometric shapes
- More petits fours per recipe (8 × 6 recipes) for your biggest catering events

48 items

11 g

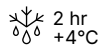
0.550 Kg



390×296×50 mm

C&C

- a. **8 Mini Choux**, crumble sprinkles, caramel cream, milk chocolate.
- b. **8 Cocoa Sponges**, fleur de sel salted chocolate crisp, chocolate cream.
- c. **8 Spiral Crumbles**, raspberry jelly, vanilla mousse.
- d. **8 Coconut Sponges**, coconut mousse, strawberry jelly, buttercream.
- e. **8 Coconut Financiers**, almonds, mango and passion fruit compote, coconut flavoured buttercream.
- f. **8 Merveilleux**, chocolate and hazelnut coating, Gianduja chocolate mousse, chopped hazelnuts.



2 hr  
+4°C

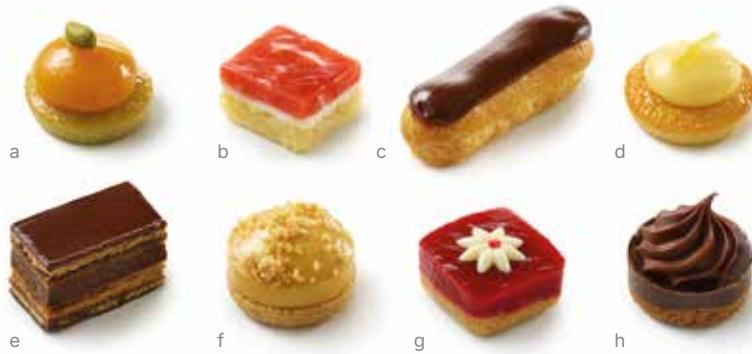
Keeps for 24 hr  
at +4°C



Serving suggestion

## Signature petits fours

2024 Foodservice *Collection*



### 004182 • Tradition Petits Fours

- Tray of well-known and popular petits fours (éclair, opéra, almondine, fraisier, etc.)
- Larger petits fours (14 g)
- Easy-to-handle petits fours for commercial catering

48 items

14 g

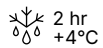
0.695 Kg



390×296×50 mm

C&C

- 6 Pistachio Financiers**, apricot jelly, pistachio.
- 6 Almond Sponge Biscuits**, vanilla mousse, strawberry compote.
- 6 Éclairs**, Chocolate Creme Patissiere, chocolate icing.
- 6 Almondines with lemon zest**, lemon cream, semi-candied lemon zest.
- 6 Opéras**, coffee-soaked sponge, coffee buttercream, chocolate ganache, chocolate icing.
- 6 Caramel Crumbles**, caramel cream, sprinkled with caramel crumble.
- 6 Raspberry Crumbles**, raspberry compote, decorated with white chocolate.
- 6 Chocolate Crumbles**, chocolate ganache, chocolate mousse.



2 hr  
+4°C

Keeps for 24 hr  
at +4°C




## Signature petits fours

2024 Foodservice *Collection*





### 000135 • Saint-Germain Petits Fours

- Vegetarian recipes tray
- Petits fours protected by a protective cover
- Larger petits fours (14 g)

48 items | 14 g | 0.685 Kg |  390×296×62 mm

- 6 Fraisières**, joconde sponge, strawberry jelly, buttercream, strawberry compote.
- 6 Almondines with lemon zest**, lemon cream, lemon and orange zest.
- 6 Three Chocolate Squares**, cocoa joconde sponge, chocolate crisp, milk chocolate mousse, chocolate ganache, white chocolate mousse.
- 6 Financiers**, apricot jelly, chopped pistachios.
- 6 Cocoa Crumbles**, dark chocolate ganache, dark chocolate cream.
- 6 Caramel and Cinnamon Financiers**, Tarte Tatin style apple compote, chopped almonds.
- 6 Raspberry Cheesecakes**, lemon cheesecake, raspberry jelly.
- 6 Opéras**, coffee-soaked joconde sponge, coffee buttercream, chocolate ganache, chocolate icing.

 2 hr | Keeps for 24 hr  
 +4°C | at +4°C



Ready to serve on their **elegant presentation tray**.  
Premium items with **special protective cover**.





## Signature petits fours

2024 Foodservice *Collection*



### 004185 • Montmartre Petits Fours

- Tray of must-have petits-fours (financiers, mini sponges, choux pastries, mini tarts, etc.)
- Petit four size within market standards (11 g)
- Easy-to-handle petits fours for commercial catering

48 items

11 g


0.540 Kg



390×296×50 mm

**C&C**

- a. **6 Lemon Crumbles**, lemon cream, lemon and orange zest.
- b. **6 Hazelnut Sponges**, praline cream, almonds.
- c. **6 Lime Financiers**, coconut panna cotta, raspberry jelly.
- d. **6 Caramel Financiers**, milk chocolate and caramel cream, caramelised pecans.
- e. **6 Choux Buns**, vanilla cream, icing sugar.
- f. **6 Mini Bourdaloue Tarts**, almond cream, pear, toasted almonds.
- g. **6 Cocoa Financiers**, chocolate mousse, cocoa crumble.
- h. **6 Exotic Squares**, vanilla mousse, mango jelly.

 2 hr | Keeps for 24 hr  
+4°C | at +4°C




## Thematic petits fours

2024 Foodservice *Collection*




### 000149 • Chocolate Passion Petits Fours

- Tray dedicated to chocolate lovers: Between 13% and 25% chocolate on average in each of our petits fours
- Ideal for your end-of-year events
- Larger petits fours (14 g)

48 items | 14 g | 0.680 Kg |  390×296×62 mm

- 12 Crunchy Chocolate-Caramel Financiers:** cocoa financier, dark chocolate disc, salted caramel chocolate ganache.
- 12 Gianduja Praline Slices:** hazelnut financier, praline crisp, Gianduja cream, nuts.
- 12 Triple Chocolate Slices:** cocoa joconde sponge, chocolate crisp, milk chocolate cream, white chocolate icing.
- 12 Chocolates, Viennese Coffee Style:** cocoa crumble, chocolate and coffee cream, white chocolate mousse, cocoa powder.

 2 hr | Keeps for 24 hr  
+4r°C | at +4°C

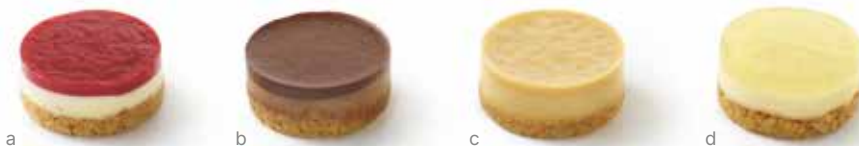


Serving suggestion




## Reference petits fours

2024 Foodservice *Collection*




### 006322 • Mini Cheesecakes Assortment

- Assortment of 4 mini cheesecakes inspired by our best-selling recipe
- Easy-to-handle petits fours for commercial catering thanks to their crumble base

48 items | 20 g | 1.000 Kg |  390×296×50 mm

- a. **12 Raspberry Cheesecakes.**
- b. **12 Chocolate Cheesecakes.**
- c. **12 Caramel Cheesecakes.**
- d. **12 Lemon Cheesecakes.**

 3 hr | Keeps for 24 hr  
+4°C | at +4°C



Serving suggestion



## Reference petits fours

2024 Foodservice *Collection*



### 006909 • Verrines Pâtisseries Assortment

- Complementary assortment of 4 new recipes inspired by Pâtissier desserts
- 30 g size suitable for all uses (petits fours, coffee with miniature desserts, sweet breaks)
- Hand-decorated, ready to serve
- Transparent verrines made of recyclable PET plastic

36 items | 30 g | 1.080 Kg | 390×296×62 mm

- 9 Chocolate and Chantilly Cream Verrines:** dark chocolate and Chantilly whipped cream, sprinkled with cocoa powder.
- 9 Exotic Mango and Passion Fruit Verrines:** all-butter crumble, candied mango compote, coconut blancmange, passion fruit and coconut.
- 9 Black Fruit Panna Cotta Verrines:** Panna Cotta, red and red berry coulis.
- 9 Vanilla and Caramel Verrines:** salted butter caramel cream, all-butter crumble with a touch of caramel, vanilla cream and caramelised pecans.

5 hr | Keeps for 24 hr  
+4°C | at +4°C



### 005575 • Sweet Verrines Assortment

- Assortment of 4 popular gourmet recipes
- 30 g size suitable for all uses (petits fours, coffee with miniature desserts, sweet breaks)
- Hand-decorated, ready to serve
- Transparent verrines made of recyclable PET plastic

36 items | 30 g | 1.080 Kg | 390×296×62 mm

- 9 Vanilla and Raspberry Sweet Verrines:** all-butter crumble with ground almonds, light mousse made with fromage blanc and natural vanilla, raspberry jelly, whole raspberry and chopped pistachios.
- 9 Tiramisu Style Sweet Verrines:** coffee-soaked cocoa sponge, mascarpone mousse, Chantilly cream, cocoa powder.
- 9 Lemon Meringue Sweet Verrines:** all-butter crumble with ground almonds, lemon cream, Italian meringue, semi-candied lemon zest.
- 9 Chocolate Sweet Verrines:** milk chocolate mousse, chocolate sauce, dark chocolate mousse, cocoa crumble.

5 hr | Keeps for 24 hr  
+4°C | at +4°C





Serving suggestion



# Savoury canapés

A range of premium savoury petits fours and canapés, designed for all your needs (cocktails, appetisers).



**Signature trays**



**Thematic tray**



**Reheatable trays**

## *Our product advantages*

- ✓ Quick to prepare by defrosting or just 14 minutes in a professional oven
- ✓ All our canapés are finished by hand
- ✓ Taste quality preserved thanks to deep-freezing

## ∇ *Our commitments*



**The promise of taste**



**Hand-finished products**



**Additives free**



**Artificial flavourings free**







## Signature trays

2024 Foodservice *Collection*



### 006967 • Prestige Canapés

- Our most elaborate and refined tray of 54 canapés: 9 surf 'n' turf and vegetarian recipes
- Rigorously selected ingredients: foie gras, salmon, prawns, sea and vegetarian recipes, Comté PDO cheese, etc.
- Canapé size within market standards (10 g)

54 items

10 g

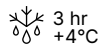
0.540 Kg



390×296×50 mm

C&C

- 6 Comté Lingots**, PDO Comte, walnuts and stewed red onion compote.
- 6 Navettes with peas**, peas, Emmental, almonds and cranberries.
- 6 Crumbles**, foie gras and mango jelly.
- 6 Nordic Bread Slices**, prawns and lemon and mandarin cream.
- 6 Mini Loaves**, olive, tomato and mozzarella.
- 6 Crab squares**, crab, avocado and pumpkin seeds.
- 6 Mini Buckwheat Loaves**, duck breast and shallot and chive cream.
- 6 Multigrain Club Sandwiches**, carrot, courgette and Parmesan cream.
- 6 Blinis**, smoked salmon with lemon, chive cream and soya bean.

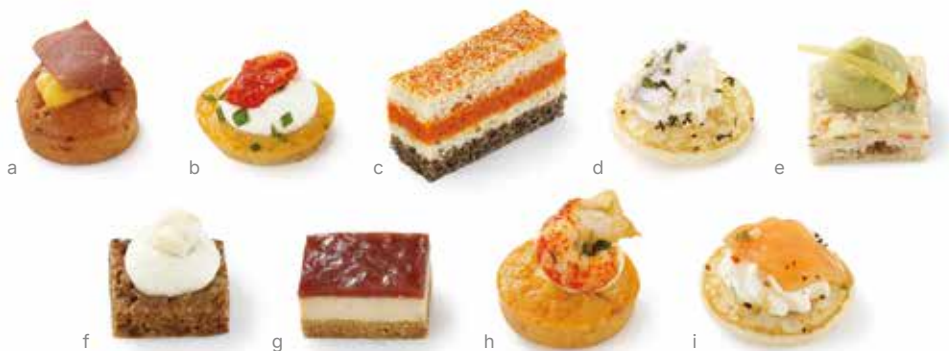


3 hr  
+4°C

Keeps for 24 hr  
at +4°C

## Signature trays

2024 Foodservice *Collection*



### 000089 • Tradition Canapés

- Tray of 54 must-have savoury canapés (duck breast, salmon, crab, etc.)
- Canapé size within market standards (10 g)

54 items

10 g

0.540 Kg



390×296×50 mm

C&C

- 6 Loaves**, onion, bitter orange chutney, smoked duck breast.
- 6 Financiers**, tomato, goat's cheese cream, marinated tomato and chives.
- 6 Black Bread Slices**, mustard chicken rillettes, sweet pepper tapenade, white sandwich bread and paprika.
- 6 Blinis**, horseradish-lemon cream, marinated anchovy, pink peppercorns, dill.
- 6 Nordic Bread Slices**, soft crab, avocado mousse, lemon zest.
- 6 Biscuits**, walnuts, Roquefort-walnut cream and a Roquefort cube.
- 6 Biscuits**, caramel, foie gras cream and fig jelly.
- 6 Loaves**, sweet pepper, shellfish flavoured cream, marinated crayfish.
- 6 Blinis**, lemon cream, smoked salmon, mixed spices.



3 hr  
+4°C

Keeps for 24 hr  
at +4°C



Serving suggestion


## Signature trays

2024 Foodservice *Collection*





### 006315 • Bistrot Canapés

- Tray of 48 original pieces with innovative combinations of sweet and savoury flavours
- Larger pieces (14 g)

48 items | 14 g | 0.710 Kg |  390×296×50 mm

- 8 Caesar Salad Style Club Sandwiches**, Emmental loaf, chicken Parmesan rillettes, batavia cream.
- 8 Hazelnut Loaves**, Bresaola, thyme & lemon cream.
- 8 Mint & Coriander Loaves**, green pea hummus, squash seeds.
- 8 Cumin Financiers**, carrot cream, goat's cheese and 5-berry pepper.
- 8 Poppy & Sesame Shortbreads**, citrus cream, smoked salmon and blueberry flowers.
- 8 Sweet Pepper Financiers**, aubergine caviar, tomato jelly and marinated mozzarella.

 3 hr | Keeps for 24 hr  
 +4°C | at +4°C



Serving suggestion




## Thematic tray

2024 Foodservice *Collection*





### 000096 • Vegetarian Canapés

- Tray of 54 pieces and 6 vegetarian recipes with elaborate formats and combinations
- Piece size within market standards (10 g)

54 items | 10 g | 0.540 Kg |  390×296×50 mm **C&C**

- 9 Burgers**, coriander-yuzu cream, soya bean, teriyaki sauce, golden sesame seeds.
- 9 Club Sandwiches with vegetables**, green sandwich bread, vegetable cream, multigrain sandwich bread.
- 9 Onion Loaves**, raspberry flavoured mascarpone mousse, walnuts and cranberries.
- 9 Tomato Financiers**, ricotta cream, mozzarella ball and marinated tomato.
- 9 Blinis**, spicy cream with sweet pepper, roasted and marinated sweet peppers.
- 9 Spinach Loaves**, mascarpone cream, edamame beans, squash seeds.

 3 hr | Keeps for 24 hr  
 +4°C | at +4°C



Serving suggestion




## Reheatable trays

2024 Foodservice *Collection*



### 004866 • Rivoli Canapés

- Innovative 48-piece tray with canapés to be served hot
- Larger pieces (16 g)

48 items | 16 g | 0.760 Kg |  390×296×50 mm **C&C**


- 12 Butternut Squash Mini Loaves**, Emmental, onion and pumpkin seeds.
- 12 Gougères**, cheese puffs made with choux pastry and Comté cheese, filled with cheese sauce containing Comté PDO cheese.
- 12 Potato Röstis**, spinach cream and marinated artichoke.
- 12 Mini-Croques Multigrain Sandwiches**, tomato, mozzarella and basil and rocket pesto.

 14 min 170°C |  | Keeps for 24 hr at +4°C





### 000046 • Mini Quiches Assortment

- Assortment of 5 mini quiche recipes
- Slightly curved with a crispy texture for easy handling
- Easy to prepare thanks to its oven-safe tray

75 items | 18 g | 1.350 Kg |  291×257×94 mm **C&C**

- 15 Goat's cheese and honey mini quiches.**
- 15 Spinach and salmon mini quiches.**
- 15 Mediterranean veg and tomato mini quiches.**
- 15 3-cheese (blue cheese, Emmental, goat's cheese) and walnut mini quiches.**
- 15 Cep, parsley and garlic mini quiches.**

 20/25 min 170°C in their tray |  | Keeps for 24 hr at +4°C

# Accompaniments

A range of sure-to-please savoury accompaniments, versatile and easy to use.



**Potato gratins & side dishes**



**Vegetable side dishes**

## *Our product advantages*

- ✓ Mise-en-place simplified, less than 3 minutes in a professional oven
- ✓ Great freedom in plating and presentation

## ∇ *Our commitments*



**Short list  
of ingredients**



**Multiple  
uses**



**More than 52%  
potato in our gratins**



**More than 30%  
vegetables in our tarte  
tatin and mousseline**



## Potato gratins


2024 Foodservice *Collection*




### 006321 • Premium Potato Gratin

- Gratin of French potatoes (58%), cream and Emmental cheese
- Short ingredient list: just 6 ingredients (excluding garlic, salt and pepper seasoning)
- Homogeneous, artisanal finish: slices of firm potato from France
- 48-hour secondary use-by date

20 items | 100 g | 2.000 Kg |  70×50 mm

 20 min  
180°C

 3 min 20 sec  
750W

 2 min 45 sec 250°C  
C.10% - MW.90%

Keeps for 48 hr  
at +4°C



## Potato gratins

2024 Foodservice *Collection*




### 005088 • Potato Gratin (120 g)

- Gratin of potatoes (56%), cream and a mixture of mozzarella
- Homogeneous, artisanal finish: slices of firm potato from France
- 48-hour secondary use-by date

40 items


120 g


4.800 Kg

 70×60 mm

**C&C**

 20 min  
180°C

 3 min 20 sec  
750W

 3 min 05 sec 250°C  
C.10% - MW.90%

Keeps for 48 hr  
at +4°C




### 004353 • Potato Gratin with White Summer Truffles


- Gratin of potatoes (58%), cream, Emmental cheese, Tuber aestivum 1% and flavoured
- Recipe developed for major events and celebrations
- Homogeneous, artisanal finish: slices of firm potato from France


20 items

100 g

2.000 Kg

 70×50 mm

 20 min  
180°C

 3 min 20 sec  
750W

Keeps for 24 hr  
at +4°C




### 005412 • Potato and Cep Gratin

- Gratin of potatoes (52%), cream, Emmental cheese and ceps
- Recipe developed for major events and year-end celebrations
- Homogeneous, artisanal finish: slices of firm potato from France

20 items

100 g

2.000 Kg

 70×50 mm

 20 min  
180°C

 3 min 20 sec  
750W

Keeps for 24 hr  
at +4°C

## Potato accompaniments

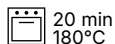
2024 Foodservice *Collection*



### 006739 • Potato Waffle

- Waffle made with French potatoes (41%), French milk, whole eggs, French Emmental cheese and onions
- Short ingredient list: just 8 ingredients (excluding chive, salt and pepper seasoning)
- Flat base for a multitude of uses and variations (accompaniments, burger bases, brunches and buffets)

48 items | 85 g | 4.080 Kg | 70×40 mm



20 min  
180°C



2 min 15 sec 250°C  
C.30% - MW.80%

Keeps for 48 hr  
at +4°C



Serving suggestion





## The Potato Waffle *Avocado Toast version*

### Recipe

1. Reheat your waffle in a professional or quick-bake oven.



20 min  
180°C



2 min 15 sec 250°C  
c.30% - MW.80%

2. Arrange your waffle and top with a spoonful of fresh guacamole.
3. Thinly slice half a ripe avocado, arrange the slices on the guacamole and sprinkle with chopped chives.
4. Finish with the « œuf parfait » and season.



## Vegetable accompaniments

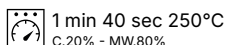
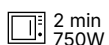
2024 Foodservice *Collection*



### 000470 • Asparagus & Parmesan Mousse

- Asparagus purée (21%), green asparagus (9%), pea purée and Parmesan
- Quick to prepare: 1 minute and 40 seconds in a high-speed oven
- Short ingredient list: just 9 ingredients (excluding salt and pepper seasoning)

20 items | 70 g | 1.400Kg | 60×40 mm



Keeps for 24 hr  
at +4°C

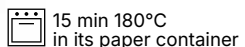


### 000462 • Mediterranean Vegetable Tatin

- All-butter flaky tart with Mediterranean vegetables (62% sweet peppers, onions, courgettes, tomatoes, aubergines)
- Vegetarian recipe
- Can be used in two ways: as a starter or as an accompaniment
- 5-day secondary use-by date

18 items | 80 g | 1.440g | 90×20 mm

**C&C**



Keeps for 5 days  
at +4°C



Serving suggestion

# Blinis & Pancakes

A range of blinis and pancakes – essential bases that can be customised and adapted for all uses.



**Blinis**



**Pancakes**

## *Our product advantages*

- ✓ Preparation simplified, defrosted in just one hour
- ✓ Natural product without controversial ingredients
- ✓ Packed in several bags, adapted for all your reception sizes

## ∇ *Our commitments*



**Short list  
of ingredients**



**Additives  
free**



**Flavour enhancers  
free**


## Blinis & Pancakes

2024 Foodservice *Collection*



### 000018 • Mini Blinis Ø 4 cm

- 40 mm-diameter plain mini blinis, ready for your choice of topping
- Crowd-pleasing base for a variety of savoury recipes
- Easy packaging with 6 sachets of 30 blinis
- Defrost for 1 hour


180 items | 4.5 g | 0.810 Kg |  40×10 mm


 1 hr | Keeps for 48 hr  
+4°C | at +4°C



### 000001 • Mini Blinis Ø 5.5 cm

- 55 mm-diameter plain blinis, ready for your choice of topping
- Crowd-pleasing base for a variety of savoury recipes
- Easy packaging with 6 sachets of 16 blinis
- Defrost for 1 hour


96 items | 8 g | 0.810 Kg |  55×10 mm




 1 hr | Keeps for 48 hr  
+4°C | at +4°C



### 000190 • Pancakes

- 90 mm-diameter pancakes ready for your choice of topping
- Recipe with fromage frais for a softer, more melt-in-the-mouth texture
- Ideal diameter for using in two ways: breakfast and gourmet dessert

80 items | 25 g | 2.000 Kg |  90×10 mm



 15 sec |  1 hr |  A few seconds | Keeps for 48 hr  
800W | +4°C | in the toaster | at +4°C



# Product information table

2024 Foodservice *Collection*




Traiteur *de* Paris

Product Code	Description	UBD (days)	Secondary UBD (days)	Pack Size	Net Weight / Case (Kg)	Nb of cases / layer	Nb of layers	Nb of cases / Pallet	Dietary Information		Page	
<b>Individual desserts</b>												
<b>▾ Fondants</b>												
000380	Premium Chocolate Fondant	730	5	20	1.800	8	25	200	✓	×	13	
004262	Valrhona® Chocolate Fondant	730	5	20	1.800	8	25	200	✓	×	13	
000419	Chocolate Fondant	730	5	20	2.000	8	25	200	✓	×	13	
006625	Salted Caramel & Chocolate Fondant	730	5	20	2.000	8	25	200	✓	×	14	
006521	Chocolate Fondant 60 g	730	5	40	2.400	16	14	224	✓	×	14	
006107	Vegan Chocolate & Hazelnut Fondant	730	5	20	1.800	8	25	200	✓	✓	14	
<b>▾ Cheesecakes</b>												
006607	Premium Cheesecake	730	3	20	1.800	14	20	280	✓	×	16	
006633	San Sebastian Cheesecake	730	2	20	1.900	8	25	200	✓	×	16	
004710	Red Berry Cheesecake	730	3	16	1.440	8	25	200	×	×	16	
<b>▾ Entremets</b>												
005563	Le Truffon	730	2	16	1.360	8	25	200	✓	×	18	
005565	Gianduja Shortbread	730	2	16	1.440	8	30	240	✓	×	18	
004711	Coconut & Mango Shortbread	730	3	16	1.440	8	30	240	×	×	18	
006576	Caramel Delight Shortbread	547	1	16	1.440	8	25	200	×	×	20	
004786	Il Cappuccino	730	3	16	1.520	8	25	200	×	×	20	
005570	Red Berry Charlotte	730	1	16	1.280	8	25	200	×	×	20	
004787	Lemon Meringue Shortbread	730	3	16	1.440	8	25	200	×	×	21	
000207	L'Opéra	547	1	16	1.040	8	30	240	×	×	23	
005316	Chocolate & Hazelnut Rocher	730	3	16	1.040	8	30	240	✓	×	23	
006745	Layered Chocolate Slice	730	1	16	1.040	8	30	240	×	×	23	
<b>▾ Tart</b>												
006244	Apple Tarte Tatin	547	2	16	1.920	12	13	156	✓	×	24	
<b>▾ Snacks</b>												
006108	"Le Gourmand" - Chocolate & Banana Fondant	730	5	20	1.900	16	13	208	✓	×	25	
<b>▾ Mini Desserts</b>												
000020	Mini Cheesecake	547	1	48	0.960	8	35	280	✓	×	26	
004653	Mini Cannelé	547	4	80	1.360	12	16	192	✓	×	26	
004279	Mini Chocolate Fondant	730	5	48	1.440	8	25	200	✓	×	26	

## INDEX

- Secondary UBD: number of days at +4°C
- Pack Size: number of unit per pack
- Cases: Number of serving or selling units
- SU: Sales Unit
- RU: Retail Unit (= pack)

## SYMBOLS KEY



-  New
-  Vegetarian
-  Vegan



# Product information table

2024 Foodservice *Collection*

Traiteur *de* Paris

Product Code	Description	UBD (days)	Secondary UBD (days)	Pack Size	Net Weight / Case (Kg)	Nb of cases / layer	Nb of layers	Nb of cases / Pallet	Dietary Information		Page
											
<b>Sweet petits fours</b>											
↳ <b>Signature petits fours</b>											
005571	Haute Couture Petits Fours	547	1	48	0.650	8	24	192	x	x	31
004183	Art Deco Petits Fours	547	1	48	0.550	8	35	280	x	x	32
004182	Tradition Petits Fours	547	1	48	0.695	8	35	280	x	x	33
000135	Saint-Germain Petits Fours	547	1	48	0.685	8	24	192	✓	x	34
004185	Montmartre Petits Fours	547	1	48	0.540	8	35	280	x	x	35
↳ <b>Thematic petits fours</b>											
000149	Chocolate Passion Petits Fours	730	1	48	0.680	8	35	280	x	x	36
↳ <b>Reference petits fours</b>											
006322	Mini Cheesecakes Assortment	547	1	48	1.000	8	35	280	x	x	37
<b>N</b> 006909	Verrines Pâtisseries Assortment	547	1	36	1.080	8	24	192	x	x	39
005575	Sweet Verrines Assortment	547	1	36	1.080	8	24	192	x	x	39
004723	Rive Droite Macarons	730	20	72	0.864	8	25	200	✓	x	40
006317	Rive Gauche Macarons	730	20	72	0.828	8	25	200	✓	x	40
<b>Savoury canapés</b>											
↳ <b>Signature canapés</b>											
<b>N</b> 006967	Prestige Canapés	365	1	54	0.540	8	35	280	x	x	45
000089	Tradition Canapés	365	1	54	0.540	8	35	280	x	x	46
006315	Bistrot Canapés	365	1	48	0.710	8	35	280	x	x	47
↳ <b>Thematic canapés</b>											
000096	Vegetarian Canapés	547	1	54	0.540	8	35	280	✓	x	48
↳ <b>Reheatable canapés</b>											
004866	Rivoli Canapés	547	1	48	0.760	8	35	280	x	x	49
000046	Mini Quiches Assortment	547	1	75	1.350	12	16	192	x	x	49
<b>Savoury Accompaniments</b>											
↳ <b>Potato gratins &amp; accompaniments</b>											
006321	Premium Potato Gratin	730	2	20	2.000	8	25	200	✓	x	52
005088	Potato Gratin	730	2	40	4.800	8	15	120	✓	x	53
004353	Potato Gratin with White Summer Truffles	730	1	20	2.000	8	25	200	✓	x	53
005412	Potato & Mushroom Gratin	730	1	20	2.000	8	25	200	✓	x	53
<b>N</b> 006739	Potato Waffle	730	2	48	4.080	8	15	120	✓	x	54
↳ <b>Vegetable accompaniments</b>											
000470	Asparagus & Parmesan Mousse	730	1	20	1.400	8	25	200	x	x	57
000462	Mediterranean Vegetable Tatin	547	5	18	1.440	12	16	192	✓	x	57
<b>Blinis &amp; Pancakes</b>											
000018	Mini Blinis Ø 4 cm	730	2	180	0.810	8	30	240	✓	x	59
000001	Mini Blinis Ø 5.5 cm	730	2	96	0.810	8	30	240	✓	x	59
000190	Pancakes	730	2	80	2.000	8	20	160	✓	x	59

## Product information table

2024 Cash & Carry *Collection*

Traiteur de Paris

Product Code	Description	UBD (days)	Secondary UBD (days)	Pack Size	Net Weight RU (kg)	Outer (No. RU / SU)	Net Weight SU (kg)	Pallet 80x120				Dietary Information	Page	
								Nb of cases /layer	Nb of layers	SU / Pallet	RU / Pallet			
<b>Individual desserts</b>												☑	☑	
004914	Premium Chocolate Fondant	730	5	10	0.900	10	9.000	8	6	48	480	✓	×	13
004262	Valrhona® Chocolate Fondant	730	5	20	1.800	1	1.800	8	25	200	200	✓	×	13
000247	Premium Cheesecake	730	3	10	0.900	10	9.000	8	6	48	480	✓	×	16
(N) 006817	San Sebastian Cheesecake	730	2	10	0.950	10	9.500	8	6	48	480	✓	×	16
005564	Le Truffon	730	2	8	0.680	8	5.440	8	6	48	384	✓	×	18
005566	Gianduja Shortbread	730	2	8	0.720	10	7.200	8	6	48	480	✓	×	18
(N) 004711	Coconut & Mango Shortbread	730	3	16	1.440	1	1.440	8	30	240	240	×	×	18
004924	Il Cappuccino	730	3	8	0.760	8	6.080	8	6	48	384	×	×	20
004915	Lemon Meringue Shortbread	730	3	8	0.720	8	5.760	8	6	48	384	×	×	21
(N) 006108	"Le Gourmand" - Chocolate & Banana Fondant	730	5	20	1.900	1	1.900	16	13	208	208	✓	×	25
<b>Sweet petits fours</b>														
004056	Art Deco Petits Fours	547	5	48	0.550	5	2.750	8	6	48	240	×	×	32
004312	Tradition Petits Fours	547	3	24	0.330	10	3.300	8	6	48	480	×	×	33
004313	Montmartre Petits Fours	547	3	48	0.540	5	2.700	8	6	48	240	×	×	35
004867	Rive Droite Macarons	730	2	36	0.432	10	4.320	8	6	48	480	✓	×	40
<b>Savoury canapés</b>														
(N) 006998	Prestige Canapés	365	5	54	0.540	5	2.700	8	6	48	240	×	×	45
(N) 000102	Tradition Canapés	365	3	54	0.540	5	2.700	8	6	48	240	×	×	46
000109	Vegetarian Canapés	547	3	54	0.540	5	2.700	8	6	48	240	✓	×	48
005546	Rivoli Canapés	547	2	48	0.760	5	3.800	8	6	48	240	×	×	49
000046	Mini Quiches Assortment	547	2	75	1.350	1	1.350	12	16	192	192	×	×	49
<b>Savoury Accompaniments</b>														
005486	Potato Gratin	730	5	12	1.440	4	5.760	13	6	78	312	✓	×	53
000462	Mediterranean Vegetable Tatin	547	3	18	1.440	1	1.440	12	6	72	72	✓	×	57



# Close to you ↘

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Our 10 offices in Europe, Asia and the United States are there for you to answer all your query.

## A Customer Service Team Always at Your Side

Our team in Rennes is ready to answer all your questions and help you track your orders.

## High Performance Logistics

We always hold permanent stocks of our products at a place near you, to ensure you get the best possible service.

# Practical Products Designed Just For You

## *Canapé Selections*

To enjoy our savory canapés at their best, make sure you follow the instructions set out below.



1. Open the pack

2. Cut the plastic film

3. Remove the plastic film

4. Leave to defrost at +4°C  
2–3 hr, depending on product

## *Desserts*

Our desserts are packed in compartmented trays to protect them during transport. Desserts: take out of tray and remove rhodoid ribbon prior to defrosting.

## Product information table

2024 Cash & Carry *Collection*

Traiteur de Paris

Product Code	Description	UBD (days)	Secondary UBD (days)	Pack Size	Net Weight RU (kg)	Outer (No. RU / SU)	Net Weight SU (kg)	Pallet 80x120				Dietary Information		Page
								Nb of cases /layer	Nb of layers	SU / Pallet	RU / Pallet			
<b>Individual desserts</b>														
004914	Premium Chocolate Fondant	730	5	10	0.900	10	9.000	8	6	48	480	✓	×	13
004262	Valrhona® Chocolate Fondant	730	5	20	1.800	1	1.800	8	25	200	200	✓	×	13
000247	Premium Cheesecake	730	3	10	0.900	10	9.000	8	6	48	480	✓	×	16
<b>(N)</b> 006817	San Sebastian Cheesecake	730	2	10	0.950	10	9.500	8	6	48	480	✓	×	16
005564	Le Truffon	730	2	8	0.680	8	5.440	8	6	48	384	✓	×	18
005566	Gianduja Shortbread	730	2	8	0.720	10	7.200	8	6	48	480	✓	×	18
<b>(N)</b> 004711	Coconut & Mango Shortbread	730	3	16	1.440	1	1.440	8	30	240	240	×	×	18
004924	Il Cappuccino	730	3	8	0.760	8	6.080	8	6	48	384	×	×	20
004915	Lemon Meringue Shortbread	730	3	8	0.720	8	5.760	8	6	48	384	×	×	21
<b>(N)</b> 006108	"Le Gourmand" - Chocolate & Banana Fondant	730	5	20	1.900	1	1.900	16	13	208	208	✓	×	25
<b>Sweet petits fours</b>														
004056	Art Deco Petits Fours	547	5	48	0.550	5	2.750	8	6	48	240	×	×	32
004312	Tradition Petits Fours	547	3	24	0.330	10	3.300	8	6	48	480	×	×	33
004313	Montmartre Petits Fours	547	3	48	0.540	5	2.700	8	6	48	240	×	×	35
004867	Rive Droite Macarons	730	2	36	0.432	10	4.320	8	6	48	480	✓	×	40
<b>Savoury canapés</b>														
<b>(N)</b> 006998	Prestige Canapés	365	5	54	0.540	5	2.700	8	6	48	240	×	×	45
<b>(N)</b> 000102	Tradition Canapés	365	3	54	0.540	5	2.700	8	6	48	240	×	×	46
000109	Vegetarian Canapés	547	3	54	0.540	5	2.700	8	6	48	240	✓	×	48
005546	Rivoli Canapés	547	2	48	0.760	5	3.800	8	6	48	240	×	×	49
000046	Mini Quiches Assortment	547	2	75	1.350	1	1.350	12	16	192	192	×	×	49
<b>Savoury Accompaniments</b>														
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