

# 13019 - Red Velvet French Macarons Gluten Free



Red Velvet French Macarons At Duverger we believe in nature and we believe in people. The best confections start with the best unprocessed ingredients. You will not find a single trace of artificial flavoring or coloring in Duverger products; not even so-called "natural" compounds or premixes. At Duverger we pride ourselves in baking with only fresh raw ingredients.



### MARKETING

Red Velvet French Macarons We are 100% all-natural and all our macarons are handmade with the highest quality ingredients in a Gluten Free facility. Our products do not contain any artificial colors, preservatives, flavorings or compounds.

## Nutrition Facts

12 Servings per container

**Serving Size** 1.0 EA

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**Amount Per Serving**

**Calories** **80**

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% Daily Value\*

<b>Total Fat</b> 5 g	<b>6%</b>
Saturated Fat 1.27 g	<b>6%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 5 mg	<b>6%</b>
<b>Sodium</b> 10 mg	<b>0%</b>
<b>Total Carbohydrates</b> 10 g	<b>4%</b>
Dietary Fiber 1 g	<b>2%</b>
Total Sugars 9 g	
Includes 9 g Added Sugars	<b>%</b>

**Protein** 1 g

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Vitamin D 0.01 mcg	0%
Calcium 2.8 mg	0%
Iron 0.28 mg	2%
Potassium 37 mg	0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
321-72	10851091004517	6/12 CT				
Brand	Brand Owner	GPC Description				
Duverger	Duverger	Biscuits/Cookies (Frozen)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.88 LBR	3.02 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
12.375 INH	6.75 INH	5.25 INH	0.25 FTQ	18x10	348 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

### HANDLING SUGGESTIONS

Frozen one (1) year Refrigerated 5-7 days---UNIT  
 UPC: 851091004510---

### ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared';  
 INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients';  
 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - C
- Fish - N
- Shellfish - N
- Crustaceans - N

### INGREDIENTS

Cane Sugar, Almond Flour, Cream Cheese (Pasteurized, Cultured Milk and Cream, Salt, Stabilizers: Xanthan and/or Carob and/or Guar Gums), Cage Free Eggs, Butter (Pasteurized Cream), Rice Flour, Natural Color (Vegetable/Fruit Extract), Cocoa Powder, Vanilla Paste.

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### PREPARATION & COOKING SUGGESTIONS

n/a

### SERVING SUGGESTIONS

1 macaron per serving bakeries, cafes, catered occasion, sports games, or any small- or large-scale events

### MORE INFORMATION