

# 61716 - Emotions Petit Fours

French inspired bite-size luxury desserts, our delicious assortments of sweets are the perfect delectable party or gathering treat. Made in France, our Emotion Petits Fours will introduce your customers to some of the most classical French patisseries: chocolate tart, pistachio square, Hazelnut choux, Tangerine Tart, Eclairs, Raspberry Tarts, Opera, Lemon Tart. 59 pc per tray, ...



### MARKETING

assortment of petits fours. 7 lemon tarts - 7 operas - 7 raspberry tarts - 5 coffee eclairs - 5 chocolate eclairs - 7 tangerine tarts - 7 pistachio squares - 7 hazelnut choux - 7 chocolate tarts

### PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
61716		13187670615674		2/59 CT			
Brand		Brand Owner		GPC Description			
Pasquier		Galaxy Desserts		Desserts (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
10.34 LBR	3.52 LBR	No	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To	
15.75 INH	11.73 INH	7.61 INH	0.81 FTQ	10x13	364 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

Keep frozen (see date on side of pack) Once thawed, do not refreeze. After defrosting, keep 24 hours in the refrigerator. ---UNIT UPC: 640445310328---

### 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 - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - C
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

about 30 Servings per container

**Serving Size** 28.0 GR

**Amount Per Serving**  
**Calories** 100

% Daily Value\*

**Total Fat** 6 g 8%

Saturated Fat 3.5 g 18%

Trans Fat 0 g

**Cholesterol** 30 mg 10%

**Sodium** 35 mg 2%

**Total Carbohydrates** 9 g 3%

Dietary Fiber 2%

Total Sugars 7 g

Includes 7 g Added Sugars %

**Protein** 2 g

Vitamin D 0.3 mcg 2%

Calcium 20 mg 2%

Iron 0.9 mg 4%

Potassium 60 mg 2%

\* 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.

### INGREDIENTS

Ingredients: Water, Sugar, Eggs, Butter, Wheat flour, Cream, Almonds, Raspberries, Egg yolk, Glucose syrup (wheat), Mandarin concentrate, Egg whites, Cocoa butter, Hazelnut and almond praline (sugar, hazelnuts, almonds), Chocolate (cocoa mass, sugar, cocoa butter, soy lecithin), Chocolate (cocoa mass, sugar, cocoa butter, soy lecithin, natural vanillapowder), Dark chocolate (cocoa mass, sugar, cocoa butter, soy lecithin), Cocoa mass, Vegetable fats and oils (palm kernel, palm, shea, sunflower), Cornstarch, Lactose and milk proteins, Invert sugar, Lemon concentrate, low-fat cocoa powder, Milk, Chopped pistachios, Coffee extract (wheat), Whey (milk), Skim milk, Modified cornstarches, Modified manioc starch, Salt, Wheat starch, Citrus fibers, Pectins, Carrageenans, Semi-skim milk, Instant coffee, Agar-agar, Caramelized sugar, Xanthan gum, Sodium alginate, Natural flavors, Soy lecithin, Citric acid, Raising agents (sodium carbonates, diphosphates), Lactose, Colors (turmeric oleoresin, spirulina extract), Sorbitol (wheat), Mono and Diglycerides of fatty acids, Polyglycerol esters of fatty acids, Milk fat, Ethyl alcohol, Lemon and mandarin essential oils

Pasquier

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### PREPARATION & COOKING SUGGESTIONS

Remove the product from its packaging before thawing. Defrost for 5 hours in the refrigerator.

### SERVING SUGGESTIONS

Remove the product from its packaging before thawing. Defrost for 5 hours in the refrigerator.

### MORE INFORMATION