



The Collection

Pastries & Ice creams
PROFESSIONAL RANGE

THE ART OF CREATION "À LA FRANÇAISE"



The art of creation "à la française"



Quality, know-how, respect for the consumer and the environment have been the strengths of our family business since 1961.

I share these values day after day with my colleagues, all driven by the same passion: to create high-quality desserts to delight our customers.

Food safety, regular and ambitious investment, certification of all our production facilities, a strong environmental and social commitment, ERHARD Pâtissier Glacier meets the expectations of the most demanding customers.

An independent, strong, structured, modern and innovative company, ERHARD Pâtissier Glacier is now a major European player in the world of desserts, thanks to the expertise of our pastry chefs, chocolate-makers, biscuit-makers and ice-cream makers working in our 6 production sites.

I'm convinced that this success is the result of our determination to surpass ourselves, to improve and to always come up with new ideas, as demonstrated by the many new products launched every year.

Excellence can never be taken for granted, and complacency will never be part of our culture.

DENIS ERHARD
CEO

High-quality ingredients

Production in France

Artisan know-how



All our products are made in **FRANCE**.



Our brioches and choux pastries are guaranteed **pure butter***.



Our ice creams (bulks and tubes) are made exclusively with **whole milk** produced by the COURBOT farm, located in Franche-Comté less than 20 kilometers from our production facility**, and with cream produced in **FRANCE**.
Our sorbets are **"full fruit"*** quality.



The essential colourings and flavourings used in our ice creams are **100% natural***.
Hydrogenated vegetable fats (partially or fully) are banned.



Our ice cream specialities are **moulded by hand**, without extrusion, to preserve the texture and taste of the ice cream.



Our ice creams are matured lasts **from 6 to 24 hours**.
The volume of our ice creams exceeds **560 grams per litre**, and the volume of our sorbets exceeds **650 grams per litre***.



All products in the range "Atelier ERHARD" are made with **eggs from hens raised outdoors**.



Our ganaches and mousses are made by our cream-makers and whipped up **the old-fashioned way**.



Ice creams

— 5 —

- 6 - The Artisan Ice Cream Collection
 - Ice creams
 - Sorbets
- 10 - The Charly collection
- 12 - Individual iced desserts
 - Premiums
 - Great classics
 - Regional ones
 - A taste of Asia
 - Little gourmands
- 19 - Iced desserts to share
 - Vacherins
 - Baked Alaska and kougloufs
 - Ice bars



Pastries

— 23 —

- 24 - Individual pastries
 - "Atelier ERHARD" desserts
 - Great classics
 - Choux pastry
- 31 - Desserts in bars
 - Premiums
 - Great classics
- 34 - Tropezians
- 36 - Brioches
- 38 - Doughnuts and beignets
 - Doughnuts
 - Mini doughnuts
 - Beignets
 - Mini beignets
- 43 - Gougères
- 45 - The festive pastries
 - Christmas
 - Easter

Logistical data

— 52 —





Ice creams



The Artisan Ice Cream Collection

Ice creams

- 7 -

Sorbets

- 9 -

ARTISAN ICE CREAM,

the must of artisanal quality, a very rewarding label on your menu.

A range of ice creams made with fresh whole milk from the COURBOT farm, in the heart of the Franche-Comté region, and sorbets with an intense flavour thanks to their high percentage of fruit, the 'full fruit' sorbets.

These excellent ingredients are used in large quantities to offer you ice creams and sorbets (650 grams per litre) with an intense flavour and dense texture.

The icing on the cake is an impressive choice of flavours, from the most classic to the most daring, to match your creativity!



ALMOND MILK Ice cream • V290137

AMARENA MARBLED Marbled ice cream with amarena sauce and cherry pieces • V290143

ARMAGNAC PRUNES Prune ice cream with Armagnac from the Périgord® Distillery • V290164

BANANA Ice cream • V290103

BERGAMOT Ice cream • V290105

BLACK SESAME Ice cream • V290203

BOURBON VANILLA Bourbon vanilla extract from Madagascar ice cream • V290201 (exists in 5L bulks • V290214)

CARAMEL BUTTER TOFFEE Caramel ice cream, pecan pieces and butterscotch chips with cream • V290113

CHARTREUSE Chartreuse flavoured ice cream • V290117

CHOCOLATE Dark chocolate ice cream • V290202 (exists in 5L bulks • V290219)

CHESTNUT Clément Faugier® Ardèche chestnut cream ice cream • V290204

CINNAMON Ice cream • V290110

COCO CHOCO Coconut ice cream marbled with hazelnut and cocoa paste and shredded coconut • V290107

COCONUT Ice cream • V290152

COFFEE Ice cream with 1% Colombian Arabica coffee • V290109

COOKIES Vanilla ice cream with vanilla-flavoured cocoa biscuit pieces • V290123

COTTON CANDY flavour Ice cream with milk chocolate dragees • V290170

FIR LIQUEUR Fir green ice cream • V290140

GENEPI Ice cream with Genepi liqueur • V290132

HAZELNUT Hazelnut paste ice cream • V290150

ISIGNY CREAM Isigny PDO cream ice cream • V290221

LAVENDER Ice cream with natural lavender flavouring • V290139

LEMON YUZU Lemon and yuzu ice cream • V290222

LICORICE Ice cream • V290165

MATCHA GREEN TEA Ice cream • V290179

MINT-CHOCOLATE Mint ice cream with chocolate chips • V290147



All flavours
are packed
in 2.5 L bulks,
is 1.625 kg.



Ice creams

NOUGAT Ice cream with nougat chips • V290154

ORGANIC CHOCOLATE Dark chocolate ice cream • V290212



ORGANIC VANILLA Ice cream • V290213



PISTACHIO Ice cream • V290160

REIMS PINK BISCUIT Biscuit ice cream • V290106

ROCHER style Milk chocolate and hazelnut ice cream with caramelised hazelnuts and dark chocolate flakes • V290167

ROSE Natural rose flavour ice cream • V290168

RUM-GRAPES Saint James® rum ice cream with rum-soaked grapes • V290200

SALTED BUTTER CARAMEL Butterscotch ice cream, salted with Guérande sea salt • V290112

SPECULOOS Speculoos ice cream from Belgium • V290177

STRACCIATELLA Ice cream • V290178

TIRAMISU style Mascarpone, marsala and coffee ice cream with chocolate preparation • V290180

VANILLA-MACADAMIA NUT Ice cream with pieces of caramelised macadamia nuts • V290193

VEGAN ALMOND Ice cream • V430086



VEGAN VANILLA Ice cream • V290215

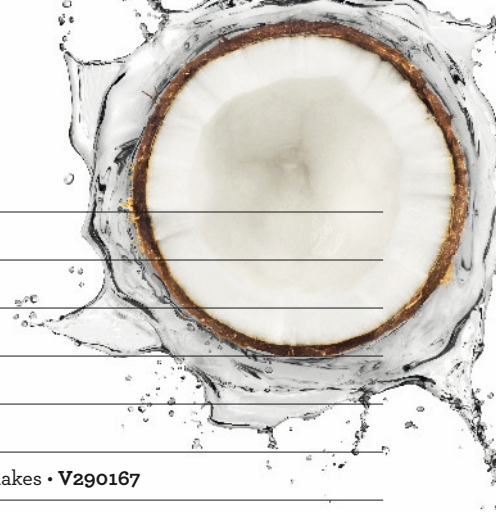


VERBENA Verbena alcohol ice cream • V290185

VIOLET flavour Ice cream • V290175

WALNUT Ice cream with caramelised walnut pieces • V290153

YOGURT Yoghurt ice cream from Laiterie de Saint Malo • V290186



All flavours
are packed
in **2.5 L** bulks,
is 1.625 kg.



Our ice cream production line in Etupes

*Just a few kilometres
from Montbeliard,
you'll find our brand-new ice-cream
production site.*

*Modern and bright, it's a place
where our staff feel good and give
their best.*

.....



Sorbets

APRICOT	Sorbet full-fruit with 65% apricot • V300056
BANANA	Sorbet full-fruit with 45% bananas • V300059
BASIL	Sorbet • V300118
BLACKCURRANT	Sorbet full-fruit with 46% blackcurrant • V300061
BLOOD ORANGE	Sorbet full-fruit with 65% blood orange juice • V300092
BLUEBERRY	Sorbet full-fruit with 60% blueberry • V300090
CHERRY	Sorbet full-fruit with 45% cherry • V300062
COCONUT	Sorbet full-fruit with 48% coconut • V300091
DRAGON FRUIT	Sorbet full-fruit with 45% dragon fruit and 7% lime juice • V300134
GREEN APPLE	Sorbet full-fruit with 64% apple • V300097
LEMON	Sorbet full-fruit with 28% Sicilian lemon juice • V300114
LEMON BERGAMOT	Sorbet full-fruit with 18% lemon juice and 11% bergamot juice • V300135
LIME	Sorbet full-fruit with 21% lime juice from concentrate and lime pieces • V300067
LYCHEE	Sorbet full-fruit with 49% litchi • V300082
MANGO	Sorbet full-fruit with 45% Alphonso mango • V300083
MELON	Sorbet full-fruit with 50% melon • V300085
MIRABELLE	Sorbet full-fruit with 59% mirabelle plums • V300087
MOJITO	Rum and lime sorbet with mint flakes • V300124
ORANGE	Sorbet full-fruit with 50% orange juice • V300093
ORGANIC STRAWBERRY	Sorbet with 40% strawberry • V300127 
PASSION FRUIT	Sorbet full-fruit with 11% passion fruit juice from concentrate • V300078
PEACH	Sorbet full-fruit with 57% yellow peach purée • V300133
PEAR	Sorbet full-fruit with 59% pear • V300096
PINEAPPLE	Sorbet full-fruit with 58% pineapple juice • V300058
PINK GRAPEFRUIT	Sorbet full-fruit with 60% pink grapefruit juice • V300094
RASPBERRY	Sorbet full-fruit with 50% raspberry • V300112
RHUBARB	Sorbet full-fruit with 53% rhubarb • V300099
STRAWBERRY	Sorbet full-fruit with 55% Senga Sengana strawberries • V300113
STRAWBERRY- WILD STRAWBERRY	Sorbet full-fruit with 67% Senga Sengana strawberry and wild strawberry • V300074



All flavours
are packed
in **2.5 L** bulks,
is 1.625 kg.



Bulks



The Charly collection



RECONCILING A SWEET TOOTH WITH A BUDGET

These ice creams with their classic flavours are easy to scoop and very affordable.

COFFEE Ice cream • V010025

CHOCOLATE Ice cream with chocolate chips • V010026

STRAWBERRY Ice cream with 20% Senga Sengana strawberry • V010027

VANILLA Ice cream with natural vanilla flavouring • V010028

These flavours
are packed
in **5 L** bulks,
is 2.8 kg.



Iced desserts

Individual iced desserts

Premiums

- 13 -

Great classics

- 14 -

Regional ones

- 16 -

A taste of Asia

- 17 -

Little goumands

- 18 -



To enjoy
straight from
the freezer...



5 mn
Individual
specialities



20 mn
specialities
to share



25 mn
specialities
to share
in length

ERHARD OFFERS YOU

a very wide choice of individual iced desserts, which you can personalise and enhance with a few additional elements of your choice.

ERHARD's individual iced desserts are perfectly suited to the challenges of today's catering industry, thanks to their visual appeal, their 'homemade' appearance (thanks to the expertise of our ice-cream makers, who decorate each piece by hand), the fact that they don't need to be cut up, and their low portion costs.



**DUBAÏ CHOCOLATE
STYLE FINGER**

Pistachio ice cream with pistachio, white chocolate and kadaif bits, and dark chocolate icing.

8x55 g • 8x100 ml



**VANILLA CARAMEL
VACHERIN**

Vanilla ice cream, whipped cream, caramel coating and sauce, meringue and caramel chips.

8x75 g • 8x110 ml
V090311



**VANILLA RASPBERRY
VACHERIN**

Vanilla ice cream, whipped cream, red fruit coating, raspberry sauce, meringue and raspberry chips.

8x75 g • 8x110 ml
V090311



MANDARIN

Mandarin full-fruit sorbet and mandarin icing.

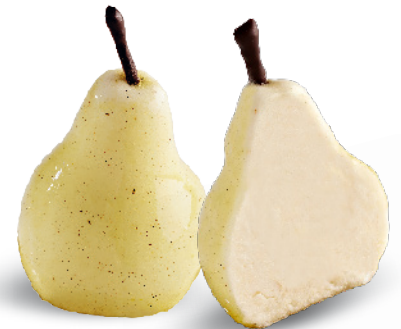
8x60 g • 8x95 ml
V090309



LEMON

Lemon full-fruit sorbet and lemon icing.

8x75 g • 8x115 ml
V090308



PEAR

Pear full-fruit sorbet and pear icing.

8x70 g • 8x90 ml
V090293



ROCHER-STYLE SPHERE

Hazelnut ice cream with caramelized hazelnuts, milk chocolate and hazelnut coating.

8x75 g • 8x120 ml
V090306



COCONUT-STYLE SPHERE

Coconut ice cream with caramelized almonds, white chocolate and coconut coating.

8x80 g • 8x120 ml
V090307



ICED NOUGAT

Nougat paste ice cream with nougat chips and red fruit sauce.

8x65 g • 8x100 ml
V090312





THRILL

Alphonso mango and raspberry full-fruit sorbets.

8x100 g • 8x150 ml
V090187

*Travel to Asia
with this well-born
individual!*

We appreciate the intensity of a full-fruit mango sorbet and the freshness of a full-fruit raspberry sorbet.



MANGO RED FRUITS ECLAIR

Full-fruit mango sorbet, marbled with a red fruit sauce, white chocolate ganache and white chocolate flakes.

8x65 g • 8x100 ml
V090304



PARIS-BREST-STYLE ECLAIR

Hazelnut ice cream, marbled with hazelnut chocolate sauce, chocolate ganache with gianduja hazelnuts and caramelised hazelnuts.

8x65 g • 8x95 ml
V090288



EXOTIC COCONUT FINGER

Coconut ice cream marbled with a mango and passion fruit sauce, full-fruit mango sorbet.

8x60 g • 8x100 ml
V090305



LEMON PIE-STYLE FINGER

Lemon ice cream with biscuit chunks, lemon coating and sauce, flambéed meringue.

8x65 g • 8x110 ml
V090289



No mystery,

our croquantin® is certainly the best in its class! A vanilla ice cream with Bourbon vanilla extract from Madagascar, a crispy meringue where it is needed, softy heart, manual molding by our ice cream makers, taste the difference!.

VANILLA CROQUANTIN®

Vanilla ice cream, hazelnut and caramelised almond brittle, with a meringue centre.

8x80 g • 8x135 ml
V090004



Our CROQUANTINS® VANILLE are also available in multi-portion format on page 22.

**NORWEGIAN FLAMBÉ**

Vanilla ice cream with rum-soaked raisins, meringue and rum-soaked sponge cake.

12x95 g • 12x160 ml
V090174

**SOUFFLÉ GRAND MARNIER®**

GRAND MARNIER® ice cream and sponge cake soaked in GRAND MARNIER® syrup. Cocoa powder decor.

8x90 g • 8x145 ml
V152520

**COCONUT FROST**

A coconut shell filled with coconut-flavoured ice cream and shredded coconut.

10x90 g • 10x170 ml
V090202



Regional ones



Add alcohol* to the kouglof well in front of gourmets!

*Alcohol abuse is dangerous for health.



KOUGLOFS are also available in multi-portion format page 21.



KOUGLOF MARC DE GEWURZTRAMINER

Gewurztraminer marc ice cream with macerated grapes.

8x75 g • 8x145 ml
V090057



KOUGLOF RUM-GRAPES

Saint James® rum ice cream with macerated grapes.

8x75 g • 8x145 ml
V090247

•
Ideal after a good sauerkraut or a delicious pork knuckle,

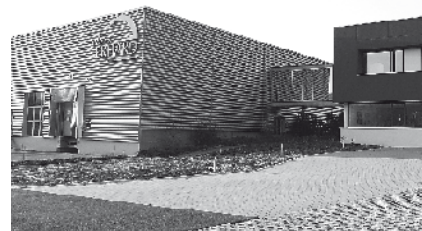
Kouglof au Marc de Gewurztraminer is without doubt the most extroverted of the Alsace wines, a nectar combining power, delicacy and complexity. It goes wonderfully well with the macerated grapes and light sponge cake that accompany it!

•

KOUGLOF MARC DE GEWURZTRAMINER

Gewurztraminer marc ice cream with macerated grapes and sponge cake.

8x90 g • 8x180 ml
V090060



Ice cream maker know-how in the heart of Alsace.

In the heart of the verdant valley of Masevaux, nestled between the green plain and the bell tower of the village church, is where our ice cream factory is located.

As the group's production site and head office, it's from this historic factory that our finest iced kouglofs, vacherins and yule logs are made.

.....



ICED MOCHIS

Mochi, a Japanese delicacy filled with red bean paste, has been revisited by our ice-cream makers in collaboration with Koichi IWATA, the Japanese mochi expert.

Our assets? An authentic, very fine rice paste, respectful of Japanese tradition, and our ice creams and sorbets in exotic or more classic flavours combined to offer you an original dessert, ideal for creating a mouth-watering plate.



SALTED BUTTER CARAMEL WITH GUERANDE SALT

Butter caramel ice cream, salted with Guérande salt, surrounded by cooked sweet rice dough.

20x35 g • V090260



DARK CHOCOLATE

Belgian dark chocolate ice cream surrounded by cooked sweet rice dough.

20x35 g • V090261



LEMON YUZU

Lemon yuzu ice cream surrounded by cooked sweet rice dough.

20x35 g • V090294



STRAWBERRY

Strawberry ice cream surrounded by cooked sweet rice dough.

20x35 g • V090263



DRAGON FRUIT

Full-fruit pitahaya (dragon fruit) and lime sorbet surrounded by sweet cooked rice dough.

20x35 g • V090303



LYCHEE

Lychee ice cream surrounded by cooked sweet rice dough.

20x35 g • V090295



MANGO

Mango from India sorbet surrounded by cooked sweet rice dough.

20x35 g • V090264



BLUEBERRY

Blueberry ice cream surrounded by cooked sweet rice dough.

20x35 g • V090265



COCONUT

Coconut ice cream surrounded by cooked sweet rice dough.

20x35 g • V090266



PISTACHIO

Pistachio ice cream surrounded by cooked sweet rice dough.

20x35 g • V090296



SAKURA

Cherry blossom flavoured ice cream surrounded by cooked sweet rice dough.

20x35 g • V090262



BLACK SESAME

Black sesame ice cream surrounded by cooked sweet rice dough.

20x35 g • V090267



MATCHA GREEN TEA

Japanese matcha green tea ice cream surrounded by cooked sweet rice dough.

20x35 g • V090268



VANILLA

Vanilla ice cream surrounded by cooked sweet rice dough.

20x35 g • V090269



YOGHURT

Yoghurt ice cream surrounded by cooked sweet rice dough.

20x35 g • V090302



Cups selection

An absolutely irresistible recipe

inspired by the famous "caramel toffee peanuts" created across the Atlantic!

CARAMEL WIFE PEANUT

Peanut and chocolate ice cream, roasted salted peanuts and salted butter caramel sauce.

62 g • 100 ml
V270022



BANANA IN MADNESS

Costa Rican banana ice cream, butterscotch sauce and cookie pieces.

63 g • 100 ml
V270019



VANILLA CRUNCH MACADAMIA

Vanilla ice cream, salted caramel sauce and caramelized macadamia nuts.

61 g • 100 ml
V270021



DYNAMITE CHOCOLATE

Dark chocolate sorbet from Santo Domingo, chocolate sauce and dark chocolate pieces.

71 g • 100 ml
V270020



VANILLA

Vanilla ice cream.

60 g • 100 ml
V270027

LEMON

Blue lemon sorbet.

60 g • 100 ml
V270028

STRAWBERRY

Strawberry sorbet.

60 g • 100 ml
V270029





Iced desserts to share

Vacherins

- 20 -

Baked Alaska and Kouglofs

- 21 -

Ice bars

- 22 -



VACHERINS, BAKED ALASKA, ICED NOUGATS...

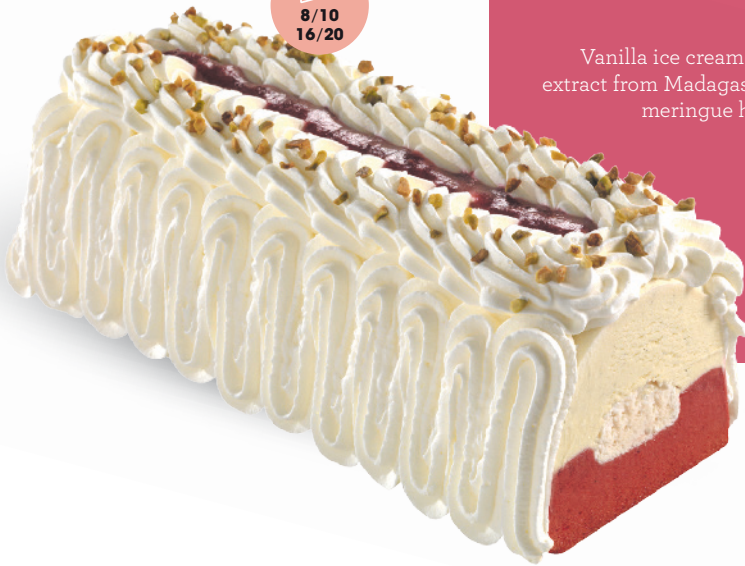
our ice-cream makers make and decorate these great classics by hand in our factory in Masevaux, at the foot of the Ballon d'Alsace.

As a provider of turnkey solutions, ERHARD Pâtissier Glacier adapts to your needs with a range of ready-to-serve iced desserts, the portion cost of which you manage according to your objectives. We also offer a whole range of multi-portion desserts, with decorations that you can personalise as you wish. Whipped cream, fruit and that's it!

Vacherins

The VACHERINS exist in individual format on page 13.

8/10
16/20



VANILLA-RASPBERRY VACHERIN

Vanilla ice cream with Bourbon vanilla extract from Madagascar, raspberry sorbet, meringue heart, chantilly cream, raspberry sauce.

800 g • 1 700 ml
V110053

1 600 g • 3 400 ml
V110052

A beautiful dessert.

With his generous size and the immaculate white of its whipped cream, this great classic with a very authentic visual offers an alliance of flavours as reassuring as subtle, with its vanilla ice cream with Bourbon vanilla extract from Madagascar and its raspberry full fruit sorbet!



8/10



VANILLA-STRAWBERRY VACHERIN

Vanilla ice cream with Madagascar Bourbon vanilla extract and Senga Sengana strawberry, meringue heart, chantilly cream, strawberry sauce.

750 g • 1 700 ml
V110051

8/10

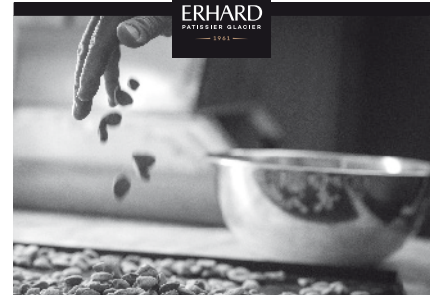


VANILLA-BLACKCURRANT VACHERIN

Vanilla ice cream with Bourbon vanilla extract from Madagascar, blackcurrant from France sorbet, meringue heart, chantilly cream, blackcurrant sauce.

800 g • 1 750 ml
V110055

ERHARD
PATISSIER GLACIER
— 1941 —



Our production site in Masevaux

In our factory in Masevaux, at the foot of the Ballon d'Alsace, our ice-cream makers produce highly sophisticated recipes requiring a highly experienced workforce, a place where line conveyors and other automatic machines have no place!

MASEVAUX is also the place where the famous Japanese mochis filled with ice cream and sorbet are made.



The Baked Alaska,

a timeless dessert that appeals to the greatest number! Our Madagascar Bourbon vanilla ice cream really makes the difference, and its sponge cake soaked in rum syrup gives it a welcome lightness at the end of a meal.

VANILLA BAKED ALASKA

Bourbon vanilla ice cream from Madagascar, flambeed Italian meringue, sponge cake punched with rum syrup.

900 g • 2000 ml
V120047



Remember to flaming it with rum*!

*Alcohol abuse is dangerous for health.



VANILLA-RASPBERRY BAKED ALASKA

Vanilla ice cream with Bourbon vanilla extract from Madagascar, raspberry sorbet, flambeed Italian meringue, sponge cake punched with GRAND MARNIER® extract syrup.

950 g • 1700 ml
V110048



The **KOUGLOFS** exist in individual format on page 16.

Delivered in its mold with a cocoa sachet. Put the mold under hot water and then pierce it for easy release.



KOUGLOF MARC DE GEWURZTRAMINER

Gewurztraminer marc ice cream with macerated grapes.

840 g • 1500 ml
V120018

KOUGLOF RUM-GRAPES

Rum ice cream with macerated grapes.

840 g • 1500 ml
V120016



*A dessert
that makes no secret of its
sweetness*

with its hazelnut flakes and caramelised
almonds, or how to reincarnate a great
classic in a 'homemade' version.

CROQUANTIN® BAR

Vanilla ice cream, hazelnut and caramelised
almond brittle, with a meringue centre.

1,100 g • 2,300 ml
V110041



The CROQUANTIN®
exist in individual
format
on page 15.



ICED NOUGAT BAR

Montélimar nougat ice cream with
pieces of caramelized hazelnuts and
pistachios, raisins, candied bigarreaux,
orange peel.

600 g • 1,150 ml
V110060





Pastries





Individual pastries

« Atelier ERHARD »
desserts

- 25 -

Great classics

- 28 -

Choux pastry

- 30 -



DESSERTS ADAPTED TO THE CHALLENGES OF TODAY'S CATERING INDUSTRY

ERHARD Pâtissier Glacier offers you a very wide choice of individual pastries, ready to serve without the need for specialised labour, or which you can personalise and enhance with a few additional elements of your choice.

In our production site in Thurey-Le-Mont, we have remained true to tradition, with a selection of ingredients and production methods similar to those used by traditional pastry chefs.

ERHARD's individual pastries are perfectly suited to the challenges of today's catering industry, thanks to the expertise of our Master Pastry Chefs who decorate each piece by hand, the absence of cutting and controlled portion costs.

MILK CHOCOLATE FINGER

Milk chocolate mousse, ganache, coating and feuilletine, hazelnut sponge cake.

8 x 85 g
V061171



Chef Jérôme

This range of individual pastries offers a wide choice of flavours, textures, colours and shapes. It offers our customers the widest possible range of new products to meet the demands of even the most demanding palates.



COFFEE MOKA FINGER

Ecuadorian coffee mousseline cream, almond sponge cake, Ecuadorian coffee whipped cream and caramelized hazelnuts chips.

8 x 75 g
V061188



DARK CHOCOLATE FINGER

Dark chocolate mousse, hazelnut dark chocolate coating, dark chocolate ganache, dark chocolate feuilletine, hazelnut sponge cake.

8 x 90 g
V061179



The iconic Arc de Triomphe is brought to life here in this delicately balanced dessert, combining an intense chocolate mousse with a delicious heart. A culinary work of art to savour.

ARC

Chocolate mousse, raspberry and strawberry compote, praline and hazlnut crisp, almond sponge cake.

8 x 80 g
V061234



4h



48h



PYRAMID

Chocolate mousse, candied mandarin preparation, praline and hazlnut crisp, almond sponge cake.

8 x 75 g
V061235



4h



48h



GIANDUJA COFFEE

Coffee mousse, coffee frosting, milk chocolate feuilletine, hazelnut gianduja, almond sponge cake and pecan inclusions.

8 x 70 g
V061174



4h



48h



BLACK FOREST

Dark chocolate mousse, vanilla mousse, cocoa sponge cake with alcohol-soaked morello cherries, dark chocolate coating and icing.

8 x 90 g
V061180





RASPBERRY ROSE

Pink-raspberry mousse, raspberry compote, almond sponge cake and icing.

8 x 80 g
V061160



*Mignonne,
allons voir si la rose...*

our pastry chefs are also poets! A beautiful hymn to femininity and indulgence.



BOLCHOI VANILLA-RED BERRIES

Vanilla mousse, red fruits compote, almond sponge cake and cherry flavoured icing.

8 x 95 g  | 
V061158 4h | 48h



CHOCOLATE-VANILLA ROSE

Dark chocolate mousse, vanilla cream, cocoa sponge cake, chocolate coating and sesame crisp.

8 x 80 g  | 
V061161 4h | 48h



BOLCHOI PEAR-CARAMEL

Caramel mousse, pear compote, almond sponge cake and caramel coating.

8 x 95 g  | 
V061159 4h | 48h



Great classics



LEMON TARTELET

Lemon creamy, shortbread biscuit, ladyfinger and vanilla whipped cream.

8 x 75 g
V061190



4h



48h



RED FRUITS ROSE

Raspberry mousse, red berries compote, ladyfinger.

16 x 70 g
V071089



6h



48h



The perfect end-of-year pastry

With Mont Blanc inviting itself to the tables of the best restaurants!

Its 'homemade' visuals and ultra delicious composition make it an addictive dessert to add to your menu straight away!

MONT BLANC

Chestnut vermicelli, vanilla cream and shortbread biscuit.

8 x 65 g
V061177



4h



48h



A trendy dessert that's not short on style!

Its secret resides in its famous crunchy meringue, accompanied by a no less light mascarpone whipped cream. You can decorate it with a red fruit compote and fresh raspberries to make it extra crunchy!

PAVLOVA READY TO FILL

Whipped cream with mascarpone, meringue..

16 x 45 g
V061102



4h



0h





CHOCOLATE FLAVOURED MOKA

Buttercream flavoured chocolate,
sponge cake soaked in syrup,
chocolate glitter.

12 x 95 g  | 
V061035



COFFEE MOKA

Buttercream coffee, sponge cake
soaked in syrup, caramelized
hazelnut pieces.

12 x 95 g  | 
V061034



RUM BABA

Savarin sponge cake soaked in rum
syrup, vanilla whipped cream, and half
a candied cherry.

12 x 152 g
V061008

 | 
3h | 48h

It's a must,

the king of desserts in the
trendiest brasseries and
restaurants! Rich in rum, as soft
as you like...

Serve with a bottle of rum for
those who love rum* with baba!



WONDERFUL CHOCOLATE

Meringues garnished with chocolate
ganache, decorated with chocolate
ganache and chocolate flakes.

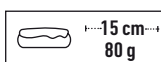
12 x 90 g  | 
V061036



Choux pastry

ECLAIRS

Lunch



CHOCOLATE

Chocolate cream, pure butter choux pastry, chocolate icing.

40 x 80 g | 4h | 48h
V061203



COFFEE

Coffee cream, pure butter choux pastry, coffee icing.

40 x 80 g | 4h | 48h
V061204



VANILLA

Vanilla cream, pure butter choux pastry, vanilla icing.

40 x 80 g | 4h | 48h
V061205

Available in blister



CHOCOLATE

Chocolate cream, pure butter choux pastry, chocolate icing.

2 x 70 g | 4h | 48h
V061203



COFFEE

Coffee cream, pure butter choux pastry, coffee icing.

2 x 70 g | 4h | 48h
V061204



VANILLA

Vanilla cream, pure butter choux pastry, vanilla icing.

2 x 70 g | 4h | 48h
V061205

PARIS-BREST



PARIS-BREST PREMIUM

Almond/hazelnut praline cream, pure butter choux pastry, flaked almonds.

24 x 80 g | 4h | 48h 7.5 cm
V061217





Desserts in bars

Premiums

- 32 -

Great classics

- 33 -



- 1 - made in France
- 2 - Perfect consistency after defrosting
- 3 - Easy to cut

7 ADVANTAGES

- 4 - "Clean" ingredients
- 5 - Eggs from free-range hens
- 6 - Refined decorations
- 7 - Many new recipes



VIOLET BLACKCURRANT

Violet-flavoured mousse, blackcurrant compote and almond sponge cake.

700 g
V011087

A combination of two fine flavours

from the world of macarons, revisited by our pastry chefs in this original dessert.



HAZELNUT MILK CHOCOLATE

Hazelnut sponge cake, milk chocolate ganache, milk chocolate and praline crunch, rocher-style icing, with hazelnut chips.

800 g
V011083



TIRAMISU

Mascarpone mousse, coffee and Marsala syrup, sponge cake.

800 g
V011085



PAVLOVA

Vanilla mousse, strawberry sauce and meringue.

700 g
V011090



OPERA

Coffee buttercream, almond sponge soaked in coffee syrup, dark chocolate ganache, dark chocolate icing.

800 g
V011086



3 CHOCOLATES

Praline crisp, white chocolate, milk chocolate and dark chocolate mousses, almond sponge cake and dark chocolate icing.

800 g
V011081



CHOCOLATE CRISP

Dark chocolate mousse, praline crisp and cocoa sponge cake.

750 g
V011080



STRAWBERRY

Vanilla mousse, strawberry compote and almond, and lemon sponge cake.

700 g
V011088



PEAR CARAMEL

Salted butter caramel mousse, pear compote, almond sponge cake, caramel compote, caramel icing with caramel chips.

700 g
V011082



EXOTIC FRUITS YUZU

Exotic fruit compote, yuzu mousse, coconut and lime sponge cake, icing.

700 g
V011084



RASPBERRY LEMON

Lemon mousse, raspberry compote, and almond and lemon sponge cake.

700 g
V011089



Pastries



Tropéziennes



ICONIC

This famous dessert is available here in a variety of versions:
individual or shared, regular or savoury...
Always delicious and always soft with their 100% pure butter brioche!



VANILLA MINI TROPÉZIENNE

Brioche, vanilla crème pâtissière, decorative sugar.

40 x 30 g
V0101150



PISTACHIO MINI TROPÉZIENNE

Brioche, pistachio crème pâtissière, decorative sugar and pistachio powder.

40 x 30 g
V0101151



HAZELNUT MINI TROPÉZIENNE

Brioche, hazelnut crème pâtissière, decorative sugar and chopped, toasted almonds.

40 x 30 g
V0101152



REGULAR TROPÉZIENNE

Brioche pur butter with a pastry garnishing and decorated with sugar.

500 g 6 x 650 g
V501032 V501028 6 x 900 g
V501029



REGULAR SMALL TROPÉZIENNE

Pure butter brioche, pastry garnish..

36 x 85 g
V501026 8h | 72h

Available in blister



VANILLA MINI TROPÉZIENNE

Brioche, vanilla crème pâtissière, decorative sugar.

6 x 30 g
V0101147



RASPBERRY PETITE TROPÉZIENNE

Brioche, raspberry crème pâtissière, decorative sugar.

6 x 30 g
V0101148



SPECULOOS MINI TROPÉZIENNE

Brioche, speculoos crème pâtissière, decorative sugar and speculoos crumbs.

6 x 30 g
V0101149



RASPBERRY TROPÉZIENNE

Pure butter brioche with a pastry filling garnished with raspberries and decorated with pink sugar.

500 g
V501033



STRACIATELLA TROPÉZIENNE

Pure butter brioche with a pastry filling garnished with chocolate shavings and decorated with chocolate flakes and decorating sugar.

500 g
V501034



Pastries



Brioches



IF YOU'RE AN ABSOLUTE FAN, ERHARD BRIOCHES
HAVE LOTS TO OFFER:

- Made with pure butter from FRANCE*.
- Baked in a rotary oven for an even distribution of heat.
- Deep-freezing means you can serve a fresh, soft brioche at any time.

* Unless exception.

Brioches



The perfect solution!

Ready in just 3 minutes in the oven at 180°C (without defrosting), or after 3 hours at room temperature, the brioche is an ideal base for breakfast, or for making a wide range of desserts, such as French toast or a Polish brioche.

PURE BUTTER BRIOCHE

280 g
V121005

3 PURE BUTTER BRIOCHES

3 x 280 g
31000



CANDIED FRUIT & ORANGE BLOSSOM BUTTER BRIOCHE

380 g
V121013



SUGAR BUTTER BRIOCHE

380 g
V121012





Doughnuts and beignets

Doughnuts

- 39 -

Mini doughnuts

- 40 -

Beignets

- 41 -

Mini beignets

- 42 -



OUR DOUGHNUTS AND MINI DOUGHNUTS
HAVE MORE THAN ONE TRICK UP THEIR SLEEVE!

A dough that's been kneaded and leavened, with fillings that contain
no preservatives or artificial colouring.

Behind this glazed doughnut

hides a sustainable development approach. The cocoa used is certified by the Rainforest Alliance, one of the world's largest sustainable development programmes for cocoa, coffee and tea.

DOUGHNUT CHOCONUT

Cocoa-hazelnut filling, chocolate flavor glaze, lines.

60 g
40760



2-3h

Doughnuts



DOUGHNUT DARKY

Chocolate flavoured glaze, chocolate sprinkles.

55 g
40756



DOUGHNUT PARTY

Vanilla flavoured white glaze, multi-colored sprinkles.

55 g
40759



DOUGHNUT MILKY

Milk chocolate flavoured glaze, hazelnut pieces.

55 g
40757



DOUGHNUT PINKY

Strawberry flavoured pink glaze, white sprinkles.

55 g
40758



DOUGHNUT VANILLA CREAM

Fourrage saveur vanille, glaçage blanc, stries.

70 g
40761



DOUGHNUT STRAWBERRY

Strawberry filling, pink strawberry flavor glaze, lines.

70 g
40762



DOUGHNUT SUGAR

Coated sugar decoration.

50 g
40753



Mini Doughnuts



1h

MINI DOUGHNUT STRAWBERRY

Strawberry filling, pink glaze,
chocolate sprinkles, chocolat.

24 g
40842

It looks great

with its bright pink icing and
contains a strawberry filling
guaranteed not to contain
any artificial flavouring.



MINI DOUGHNUT CHOCONUT

Cocoa-hazelnut filling,
chocolate flavoured glaze,
multi-colored sprinkles.

24 g
40840



MINI DOUGHNUT MILKY

Milk chocolate flavoured glaze.

18 g
40851



MINI DOUGHNUT SUGAR

Caster sugar
decoration.

18 g
40849



MINI DOUGHNUT VANILLA CREAM

Vanilla flavoured filling,
vanilla flavoured white glaze,
pink sprinkles.

24 g
40841



MINI DOUGHNUT WHITY

Vanilla flavoured
white glaze, pink
sprinkles.

20 g
40853





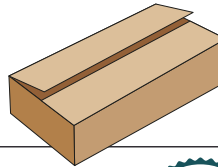
2-3h

Packaging available

| tray of 10 pieces



| box of 40 pieces



Cocoa

Soft and fluffy!

With a dough that's been kneaded and leavened so that it absorbs less fat when cooked, and a filling that contains no preservatives or artificial colouring, this beignet has more than one thing going for it.

CHOCO-HAZELNUT

Cocoa-hazelnut filling.

40 x 75g 10 x 75g
70225 60584



REGULAR

40 x 55g
70221



APRICOT

Apricot filling.

40 x 75g 10 x 75g
70223 60582



RASPBERRY

Raspberry filling.

40 x 75g 10 x 75g
70224 60583



APPLE

Apple filling.

40 x 75g 10 x 75g
70222 60581



Mini beignets



Packaging available

| blister pack of 4



| blister pack of 8



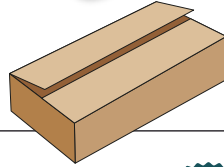
| blister pack of 10



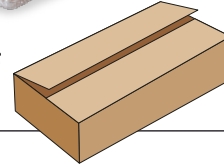
| blister pack of 12



| 4 trays of 35 pieces = 140 pieces



| box of 140 pieces



CARAMEL

Caramel filling.

Blister

4 x 25g	8 x 25g	10 x 25g	12 x 25g
45034	45004	45014	45024

Trays

140 x 25g
45308

Box

140 x 25g
45204



WHITE CHOCOLATE flavoured

White chocolate flavoured filling.

Blister

4 x 25g	8 x 25g	10 x 25g	12 x 25g
45036	45006	45016	45026

Trays

140 x 25g
45310

Box

140 x 25g
45215



DARK CHOCOLATE flavoured

Dark chocolate flavoured filling.

Blister

4 x 25g	8 x 25g	10 x 25g	12 x 25g
45037	45007	45017	45027

Trays

140 x 25g
45311

Box

140 x 25g
45216



CHOCO-HAZELNUT flavoured

Chocolate-hazelnut flavoured filling.

Blister

4 x 25g	8 x 25g	10 x 25g	12 x 25g
45030	45001	45010	45020

Trays

140 x 25g
45301

Box

140 x 25g
45201



RASPBERRY

Raspberry filling.

Blister

4 x 25g	8 x 25g	10 x 25g	12 x 25g
45031	45002	45011	45021

Trays

140 x 25g
45302

Box

140 x 25g
45202



RED FRUITS

Red fruits filling.

Blister

4 x 25g	8 x 25g	10 x 25g	12 x 25g
45035	45005	45015	45025

Trays

140 x 25g
45309

Box

140 x 25g
45214



REGULAR

Blister

4 x 19g	8 x 19g	10 x 19g	12 x 19g
45033	45000	45013	45023

Trays

140 x 19g
45304

Box

140 x 19g
45200



APPLE

Apple filling.

Blister

4 x 25g	8 x 25g	10 x 25g	12 x 25g
45032	45003	45012	45022

Trays

140 x 25g
45303

Box

140 x 25g
45203

CHOCOLATE LOVERS SELECTION

Chocolate-hazelnut flavoured, dark chocolate flavoured and white chocolate flavoured filling.

Blister
12 x 75g
45029



SPECULOOS

Speculoos filling.

Blister

4 x 25g	8 x 25g	10 x 25g	12 x 25g
45038	45008	45018	45028

Trays

140 x 25g
45312

Box

140 x 25g
45212



Pastries

Gougères

A SPECIALTY MADE IN THE VILLAGE
OF TAILLY, IN THE HEART OF BURGUNDY.

Comté PDO, faithful to the tradition or truffle flavoured.
To each his own region, to each his own gougère!

Gougères

Discover our famous ready-to-heat cheese gougères. The perfect side dish for an aperitif, that will delight everyone.

60 CHEESE GOUGÈRES

Deep-frozen.

430 g • 60 pieces

V521015

Gencod 3428420060478



60 EMMENTAL CHEESE AND TOMATO GOUGÈRES

Deep-frozen.

430 g • 60 pieces

V521022 • Gencod 3428420062595





Pastries



Festive pastries

Christmas

- 46 -

Easter

- 50 -

Butter cream mini yule logs



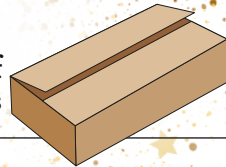
Packaging | blister pack
available of 2



| blister pack
of 4



| box of
32 pieces



The timeless

chocolate-flavoured
buttercream mini
yule log combines
deliciousness and
lightness thanks to its
sponge cake punched
with rum syrup.

CHOCOLATE FLAVOURED BUTTER CREAM MINI LOG

Chocolate flavoured buttercream,
sponge cake punched with rum syrup.

2 x 80 g 4 x 80 g 32 x 80 g
V091057 V091063 V091069



CHOCOLATE FLAVOURED BUTTER CREAM MINI LOG

Chocolate flavoured buttercream,
sponge cake soaked in vanilla
syrup.

32 x 65 g
V101225



CAFFEE BUTTER CREAM MINI LOG

Coffee buttercream, sponge cake
soaked in coffee syrup.

2 x 80 g 4 x 80 g 32 x 80 g
V091053 V091059 V091065



GANACHE BUTTER CREAM MINI LOG

Chocolate ganache, sponge cake soaked in syrup.

2 x 80 g 4 x 80 g 32 x 80 g
V091058 V091064 V091070



PRALINE BUTTER CREAM MINI LOG

Praline butter cream, sponge cake soaked in syrup.

2 x 80 g 4 x 80 g 32 x 80 g
V091055 V091061 V091067



VANILLA BUTTER CREAM MINI LOG

Vanilla butter cream, sponge cake soaked in vanilla syrup.

2 x 80 g 4 x 80 g 32 x 80 g
V091056 V091062 V091068



ORANGE LIQUEUR BUTTER CREAM MINI LOG

Orange liqueur butter cream, sponge cake
punched with natural orange alcoholate syrup.

2 x 80 g 4 x 80 g 32 x 80 g
V091054 V091060 V091066



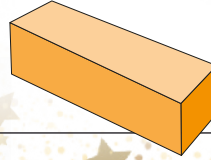


Butter cream yule logs

Packaging available | blister



| folding carton



VANILLA BUTTER CREAM LOG

Vanilla butter cream, sponge cake soaked in vanilla syrup.

Blister 500 g
6/8 portions
V081018

Blister 750 g
8/10 portions
V081024

Folding carton 750 g
8/10 portions
V081189

The generosity
of butter cream yule logs for traditional celebrations.

PRALINE BUTTER CREAM LOG

Praline butter cream, sponge cake soaked in syrup.

Blister 500 g
6/8 portions
V081017

Blister 750 g
8/10 portions
V081023

Folding carton 750 g
8/10 portions
V081188



GANACHE BUTTER CREAM LOG

Chocolate ganache, sponge cake soaked in syrup.

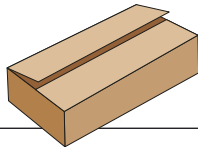
Blister 500 g
6/8 portions
V081015

Blister 750 g
8/10 portions
V081021



Other flavors are available on request.

Packaging available | box of 5 pieces



Butter cream Roulades



CHOCOLATE BUTTER CREAM ROULADE

Chocolate ganache, sponge cake and soaking syrup.

1,200 g
V111040



COFFEE BUTTER CREAM ROULADE

Coffee buttercream, sponge cake and soaking syrup.

1,200 g
V111039



ORANGE ALCOHOLATE BUTTER CREAM ROULADE

Butter cream with natural orange alcoholate, sponge cake and soaking syrup.

1,200 g
V111042



PRALINE BUTTER CREAM ROULADE

Praline buttercream, sponge cake and soaking syrup.

1,200 g
V111043



VANILLA BUTTER CREAM ROULADE

Vanilla buttercream, sponge cake and soaking syrup.

1,200 g
V111044



Ideal

for creating yule logs in the size of your choice, with a personalised decoration.



Mousse mini yule logs



Packaging available | blister pack of 2



28

All the flavours of Alsace

can be found in this Black Forest yule log with its famous amarena cherries.

BLACK FOREST MINI LOG

Vanilla mousse, milk chocolate mousse, cocoa sponge cake sprinkled with chocolate chips, whipped cream and inclusions of Amarena.

2 x 95 g
V091113

28 x 95 g
V091112



EXOTIC MINI LOG

Mango passion lime mousse, raspberry pomegranate preparation, sponge cake and feuillantine.

2 x 90 g 28 x 90 g
V091117 V091116



RED BERRIES MINI LOG

Red fruit mousse, red fruit compote, sponge cake and feuillantine.

2 x 90 g 28 x 90 g
V091119 V091118



CRISPY MINI LOG

Chocolate mousse, milk chocolate mousse, almond sponge cake and feuillantine.

2 x 95 g 28 x 95 g
V091115 V091114

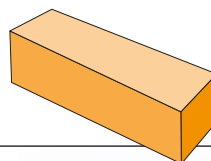
Mousse yule logs



Packaging available | blister



| folding carton



CRUNCHY LOG

Mousse and creamy chocolate, crunchy, cocoa glaze, almond sponge cake.

Blister 520 g Blister 800 g Folding carton 800 g
6/8 portions 8/10 portions 8/10 portions
V081289 V081288 V081287



EXOTIC LOG

Mango passion lime mousse, red fruit mousse, raspberry and pomegranate preparation, sponge cake and crispy.

Blister 430 g Blister 650 g Folding carton 650 g
6/8 portions 8/10 portions 8/10 portions
V081295 V081294 V081293





Mousse yule logs



CANDY APPLE LOG

Vanilla mousse, cinnamon caramel apple compote, crumble biscuit and sponge cake.

Blister 530 g 6/8 portions V081302
Blister 800 g 8/10 portions V081301

The great mix

between apple, caramel and cinnamon... a delight !



BLACK FOREST LOG

Vanilla mousse, chocolate mousse, sponge cake with cocoa soaked in syrup, whipped cream, amarena inclusions.

Blister 500 g 6/8 portions V081292
Blister 750 g 8/10 portions V081291
Folding carton 750 g 8/10 portions V081290



CAPPUCCINO LOG

Vanilla mousse, coffee mousse, coffee sponge cake, feuillantine and decorative biscuit.

Blister 360 g 6/8 portions V081306
Blister 580 g 8/10 portions V081305



RED BERRIES LOG

Red fruit mousse, red fruit compote, sponge cake and feuillantine.

Blister 470 g 6/8 portions V081298
Blister 700 g 8/10 portions V081297
Folding carton 700 g 8/10 portions V081296



MILK CHOCOLATE - PASSION - LIME LOG

Milk chocolate mousse, lime passion fruit creamy, milk chocolate creamy with inclusion of pecan chips, sponge cake and crispy.

Blister 570 g 6/8 portions V081304
Blister 850 g 8/10 portions V081303



MONT BLANC LOG

Vanilla mousse, chestnut mousse, chestnut cream, inclusion of broken chestnuts and sponge cake.

Blister 470 g 6/8 portions V081300
Blister 710 g 8/10 portions V081299



Easter



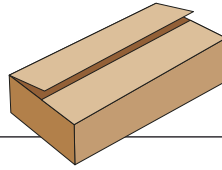
Individual desserts

Packaging available

> blister pack of 2

> blister pack of 4

> box of 72 pieces



A great classic

of festive pastries, with a chocolate-flavoured buttercream topped with a syrup-soaked sponge cake.

CHOCOLATE FLAVOURING EASTER NEST

Chocolate flavoured buttercream, sponge cake soaked in syrup, chocolate glitter.

2 x 75 g 4 x 75 g 72 x 75 g
V071010 V071015 V071017



VANILLA EASTER NEST

Vanilla buttercream, sponge cake soaked in syrup, toasted flaked almonds.

2 x 75 g 4 x 75 g 72 x 75 g
V071012 V071025 V071026



COFFEE EASTER NEST

Coffee buttercream, sponge cake soaked in syrup, caramelized hazelnut pieces.

2 x 75 g 4 x 75 g 72 x 75 g
V071011 V071014 V071018



NATURAL ORANGE ALCOHOLATE EASTER NEST

Cream with natural orange alcoholate butter, sponge cake punched with natural orange alcoholate syrup, toasted flaked almonds.

2 x 75 g 4 x 75 g 72 x 75 g
V071013 V071035 V071027



PRALINE EASTER NEST

Praline butter cream, sponge cake soaked in syrup, caramelized hazelnut pieces.

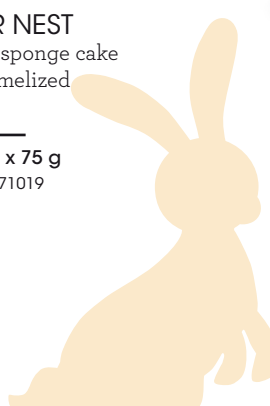
2 x 75 g 4 x 75 g 72 x 75 g
V071009 V071016 V071019



CHOCOLATE EGG

Milk and white chocolate mousse, sponge cake soaked in syrup.

Carton of 12 x 55 g • V071095





Easter

Desserts to share

Available in blister



VANILLA EASTER NEST

Vanilla butter cream, sponge cake soaked in vanilla syrup and caramelized hazelnut chips.

600 g • 6/8 portions
V071064



CHOCOLATE EASTER NEST

Chocolate-flavoured buttercream, sponge cake soaked in vanilla-flavoured syrup and caramelized hazelnut chips.

600 g • 6/8 portions
V071068



COFFEE EASTER NEST

Coffee butter cream, sponge cake soaked in coffee syrup and caramelized hazelnut chips.

600 g • 6/8 portions
V071067



ORANGE LIQUEUR EASTER NEST

Butter cream with orange liqueur, sponge cake soaked in syrup with natural orange alcoholate and caramelized hazelnut chips.

600 g • 6/8 portions
V071065



PRALINE EASTER NEST

Praline butter cream, sponge cake soaked in syrup and caramelized hazelnut chips.

600 g • 6/8 portions
V071066



L O G I S T I C S D A T A

VIF CODE	EAN	REFERENCE	UNIT WEIGHT	UNIT VOLUME	SIZE IN MM		PALLETISATION			
					Unit LxH	Box LxH	Unit/Box	Box/Layer	Layer/Pallet	Unit/Pallet
ICE CREAMS										
BULK										
All references 2,5 L					175 x 150 x 135	394 x 300 x 146	4	8	12	384
All references 5 L					345 x 150 x 135	394 x 300 x 146	2	8	12	192
INDIVIDUAL ICED DESSERTS										
PREMIUMS										
	3428420025262	Dubai chocolate-style finger	8 x 55g	8 x 100 ml	378 x 204 x 84	378 x 204 x 84	1	11	22	242
V090284	3428420009422	Vanilla raspberry vacherin	8 x 85g	8 x 155ml	373 x 210 x 84	373 x 210 x 84	1	11	22	242
V090283	3428420009415	Vanilla caramel vacherin	8 x 85g	8 x 145ml	373 x 210 x 84	373 x 210 x 84	1	11	22	242
V090312	3428420024104	Iced nougat	8 x 65g	8 x 100 ml	373 x 213 x 84	373 x 213 x 84	1	11	22	242
V090309	3428420024128	Mandarin	8 x 60g	8 x 95 ml	373 x 210 x 84	373 x 210 x 84	1	11	22	242
V090308	3428420024111	Lemon	8 x 75g	8 x 115 ml	373 x 210 x 84	373 x 210 x 84	1	11	22	242
V090306	3428420024135	Rocher-style sphere	8 x 75g	8 x 120 ml	60 x 60 x 20	373 x 210 x 84	1	11	22	242
V090307	3428420024142	Coconut-style sphere	8 x 80g	8 x 120 ml	60 x 60 x 20	373 x 210 x 84	1	11	22	242
V090289	3428420009477	Lemon pie-style finger	8 x 65g	8 x 110ml	373 x 210 x 84	373 x 210 x 84	1	11	22	242
V090305	3428420024067	Exotic coconut finger	8 x 60g	8 x 100 ml	373 x 210 x 84	373 x 210 x 84	1	11	22	242
V090288	3428420009460	Paris-Brest-style eclair	8 x 65g	8 x 95ml	373 x 210 x 84	373 x 210 x 84	1	11	22	242
V090304	3428420024074	Mango red fruits eclair	8 x 65g	8 x 100 ml	373 x 210 x 84	373 x 210 x 84	1	11	22	242
GREAT CLASSICS										
V090187	3428420081954	Thrill	8 x 100g	8 x 150ml	373 x 210 x 79	373 x 210 x 79	1	11	25	275
V090004	3428420080162	Vanilla Croquantin®	8 x 80g	8 x 135ml	373 x 210 x 79	373 x 210 x 79	1	11	25	275
V090202	3428420082166	Coconut frost	10 x 90g	10 x 160ml	391 x 134 x 143	391 x 134 x 143	1	18	12	216
V152520	3428420004403	Soufflé Grand Marnier®	8 x 90g	8 x 145ml	373 x 210 x 79	373 x 210 x 79	1	11	25	275
V090174	3428420082142	Norwegian flambé	12 x 95g	12 x 160ml	411 x 343 x 96	411 x 343 x 96	1	6	19	114
V090293	3428420009514	Pear	8 x 70g	8 x 90 ml	365 x 198 x 85	373 x 210 x 84	1	11	22	242
REGIONAL ONES										
V090060	3428420080186	Kouglof marc de Gewurztraminer	8 x 90g	8 x 180 ml	373 x 210 x 79	373 x 210 x 79	1	11	25	275
V090247	3428420019728	Kouglof rum-grapes	8 x 75g	8 x 145 ml	373 x 210 x 79	373 x 210 x 79	1	11	25	275
V090057	3428420080483	Kouglof marc de Gewurztraminer	8 x 75g	8 x 145 ml	373 x 210 x 79	373 x 210 x 79	1	11	25	275
A TASTE OF ASIA - All references			20 x 35g		230 x 161 x 89	230 x 161 x 89	1	24	20	480
LITTLE GOURMANDS - All references			-	12 x 100 ml	68 x 68 x 66	221 x 151 x 142	12	25	13	3 900
TRICOLORS CUPS - All references			-	12 x 100 ml	68 x 68 x 66	221 x 151 x 142	12	25	12	3 600
ICED DESSERTS TO SHARE										
VACHERINS										
V110055	3428420070668	Vanilla-blackcurrant vacherin	800g	1 750 ml	301 x 168 x 115	301 x 168 x 115	1	16	7	112
V110051	3428420070620	Vanilla-strawberry vacherin	750g	1 700 ml	301 x 168 x 115	301 x 168 x 115	1	16	16	256
V110053	3428420070644	Vanilla-raspberry vacherin	800g	1 700 ml	301 x 168 x 115	301 x 168 x 115	1	16	16	256
V110052	3428420070637	Vanilla-raspberry vacherin	1 600g	3 400 ml	546 x 156 x 122	546 x 156 x 122	1	9	14	126
BAKED ALASKA AND ROUGLOFS										
V120047	3428420008821	Vanilla baked Alaska	900g	2 000 ml	321 x 161 x 95	334 x 333 x 297	6	6	6	216
V110048	3428420070743	Vanilla-raspberry baked Alaska	950g	1700 ml	301 x 168 x 115	301 x 168 x 115	1	16	7	112
V120018	3428420002034	Kouglof marc de Gewurztraminer	840g	1500 ml	224 x 224 x 93	685 x 235 x 203	6	5	9	270
V120016	3428420002812	Kouglof rum-grapes	840g	1500 ml	224 x 224 x 93	685 x 235 x 203	6	5	9	270
ICE BARS										
V110041	3428420070729	Croquantin® bar	1 100g	2 300 ml	546 x 156 x 122	546 x 156 x 122	1	9	14	126
V110060	3428420070712	Iced nougat bar	600g	1 150 ml	285 x 160 x 100	285 x 160 x 100	1	20	16	320
PASTRIES										
INDIVIDUAL PASTRIES										
"ATELIER ERHARD" DESSERTS										
V061171	3428420058055	Milk chocolate finger	8 x 85g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061179	3428420058062	Dark chocolate finger	8 x 90g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061188	3428420058765	Coffee moka finger	8 x 75g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061180	3428420058109	Black forest	8 x 90g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061174	3428420058079	Pecan coffee	8 x 70g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061160	3428420058000	Raspberry rose	8 x 80g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061159	3428420057997	Bolchoi pear caramel	8 x 95g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061158	3428420057980	Bolchoi vanilla red berries	8 x 95g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061161	3428420058017	Chocolate vanilla rose	8 x 80g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061234	3428420064100	Arc	8 x 80g	373 x 210 x 84	373 x 210 x 84	1	11	22	242	
V061235	3428420064117	Pyramid	8 x 75g	373 x 210 x 84	373 x 210 x 84	1	11	22	242	
GREAT CLASSICS										
V061190	3428420058802	Lemon tartelet	8 x 75g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V061177	3428420058208	Mont Blanc	8 x 65g	373 x 210 x 79	373 x 210 x 79	1	11	22	242	
V071089	3760086153393	Raspberry rose	16 x 70g	424 x 381 x 89	424 x 381 x 89	1	5	20	100	
V061102	3760086152884	Pavlova ready to fill	16 x 45g	424 x 381 x 89	424 x 381 x 89	1	5	20	100	
V061036	3760122883802	Wonderful chocolate	12 x 90g	395 x 297 x 103	395 x 297 x 103	12	7	16	1 344	
V061035	3760086153331	Chocolate flavoured moka	12 x 95g	395 x 297 x 103	395 x 297 x 103	1	8	16	128	
V061034	3760086153225	Coffee moka	12 x 95 g	396 x 296 x 69	396 x 296 x 69	1	8	26	208	
V061008	3760122881655	Rum baba	12 x 15g	395 x 297 x 103	395 x 297 x 103	1	8	16	128	

VIF CODE	EAN	REFERENCE	UNIT WEIGHT	SIZE IN MM		PALLETISATION			
				Unit LxH	Box LxH	Unit / Box	Box / Layer	Layer / Pallet	Unit / Pallet
CHOUX PASTRY									
Lunch eclairs - All references			40 x 80g	401 x 200 x 271	401 x 200 x 271	1	12	7	84
V061217	3428420059755	Paris-Brest premium	24 x 80 g	396 x 296 x 102	396 x 296 x 102	1	8	16	128
PASTRIES TO SHARE									
DESSERTS IN BARS - All references			-	367 x 104 x 72	379 x 220 x 228	6	10	8	480
TROPÉZIENNES									
V0101150	3422828041701	Mini tropézienne vanilla	40 x 30 g	301 x 246 x 117	301 x 246 x 117	1	12	15	180
V0101151	3422828041718	Mini tropézienne pistachio	40 x 30 g	301 x 246 x 117	301 x 246 x 117	1	12	15	180
V0101152	3422828041725	Mini tropézienne hazelnut	40 x 30 g	301 x 246 x 117	301 x 246 x 117	1	12	15	180
V501026	3428420054811	Little tropézienne	36 x 80g	393 x 293 x 191	393 x 293 x 191	1	8	7	56
V501028	3428420054835	Regular tropézienne - medium format	6 x 650g	255 x 253 x 69	528 x 268 x 226	6	6	8	288
V501029	3428420054842	Regular tropézienne - big format	6 x 900g	360 x 320 x 500	528 x 268 x 226	6	6	7	252
V0101147	3422828041671	Mini tropézienne vanilla in blister	6 x 30 g	186 x 137 x 50	396 x 296 x 156	12	8	11	1056
V0101148	3422828041688	Petite tropézienne raspberry in blister	6 x 30 g	186 x 137 x 50	396 x 296 x 156	12	8	11	1056
V0101149	3422828041695	Petite tropézienne speculoos in blister	6 x 30 g	186 x 137 x 50	396 x 296 x 156	12	8	11	1056
TROPÉZIENNE IN BLISTER - All references			500g	220 x 220 x 69	478 x 238 x 256	6	7	7	294
BRIOCHES									
V121005	3760122881945	Pure butter brioche	280g	135 x 215 x 84	566 x 222 x 260	12	7	7	588
31000	3760122887060	3 Pure butter brioches	3 x 280g	135 x 215 x 84	566 x 222 x 260	4	7	7	196
V121012	3428420059311	Sugar butter brioche	380g	214 x 214 x 82	438 x 226 x 346	8	7	5	280
V121013	3428420059312	Candied fruit & orange blossom butter brioche	380g	214 x 214 x 82	438 x 226 x 346	8	7	5	280
DOUGHNUTS & FRITTERS									
Doughnuts x 48 pieces - All references			-	388 x 288 x 180	388 x 288 x 180	1	8	10	80
Mini doughnuts x 135 pieces - All references			-	388 x 288 x 180	388 x 288 x 180	1	8	10	80
Beignets x 40 pieces - All references			40 x 75g	388 x 288 x 180	388 x 288 x 180	1	8	10	80
Beignets x 10 pieces - All references			10 x 75g	274 x 193 x 90	388 x 288 x 190	4	8	9	288
Mini beignets x 4 pieces - All references			4 x 25g	155 x 80 x 55	262 x 170 x 260	12	21	7	1 764
Mini beignets x 8 pieces - All references			8 x 25g	185 x 130 x 62	388 x 288 x 190	12	8	10	960
Mini beignets x 10 pieces - All references			10 x 25g	225 x 130 x 62	534 x 231 x 260	16	7	7	784
Mini beignets x 12 pieces - All references			12 x 25g	200 x 172 x 60	406 x 350 x 260	16	6	7	672
Mini beignets x 140 pieces - All references			140 x 25g	388 x 288 x 190	388 x 288 x 190	1	8	10	80
Mini beignets x 140 pieces - All references			140 x 25g	433 x 307 x 183	433 x 307 x 183	1	6	10	60
GOUGÈRES									
V521011	3428420057003	60 cheese gougères	430g	400 x 320 x 40	404 x 294 x 389	10	8	5	400
V521022	3428420062595	60 emmental cheese tomato gougères	430g	400 x 320 x 40	404 x 294 x 389	10	8	5	400
THE FESTIVE PASTRIES									
CHRISTMAS									
Butter cream yule logs - small format - All references			500g	242 x 137 x 102	500 x 392 x 110	6	4	14	336
Butter cream yule logs - big format - All references			750g	343 x 137 x 100	546 x 358 x 117	4	4	14	224
Butter cream mini yule logs x 2 pieces - All references			2 x 80g	165 x 135 x 67	408 x 342 x 150	12	6	12	864
Butter cream mini yule logs x 4 pieces - All references			4 x 80g	198 x 191 x 85	596 x 396 x 95	6	4	18	432
Butter cream mini yule logs x 32 pieces - All references			32 x 80g	596 x 396 x 95	596 x 396 x 95	1	4	18	72
Butter cream Roulades - All references			5 x 1200g	598 x 398 x 101	598 x 398 x 101	1	4	15	60
Mousse yule logs in folding carton - All references			-	300 x 110 x 90	308 x 237 x 187	4	12	10	480
Mousse yule logs - big format - All references			-	343 x 137 x 100	546 x 358 x 117	4	4	14	224
Mousse yule logs - small format - All references			-	242 x 137 x 102	500 x 392 x 110	6	4	14	336
Mousse mini yule logs x 28 pieces - All references			-	596 x 396 x 95	596 x 396 x 95	1	4	18	72
Mousse mini yule logs x 2 pieces - All references			-	165 x 135 x 67	408 x 342 x 150	12	6	12	864
EASTER									
Individual desserts									
Easter nests x 2 pieces - All references			2 x 75g	180 x 90 x 65	400 x 335 x 135	12	6	12	864
Easter nests x 4 pieces - All references			4 x 75g	195 x 195 x 55	594 x 204 x 216	6	4	19	432
Easter nests x 72 pieces - All references			72 x 75g	598 x 398 x 180	598 x 398 x 180	1	4	10	40
V071095	3760086150927	Chocolat egg	12 x 55g	415 x 351 x 72	415 x 351 x 72	1	6	25	150
Desserts to share									
Easter nests in blister - All references			600g	233 x 231 x 84	476 x 246 x 257	6	6	7	252



ERHARD PÂTISSIER GLACIER

7, rue du Stade
68290 Masevaux, France

Telephone: +33 (0)3 89 38 07 50

Fax: +33 (0)3 89 38 07 51

contact@erhard-desserts.com
