

INGREDIENTS

- 40909 Broccoli Florets - 10oz
- 53103 Baby Criolla Potato - 6 pcs
- 40906 Brussel Sprouts Medium - 6oz
- 2 racks baby back pork ribs

Marinade:

- Carrots - 5 large, peeled and cut in small pieces
- 3 Onion, 5 garlic gloves, 3 shallots and 1 bunch of celery chopped
- 1 Tbsp crushed coriander seeds
- 2 Tbsp fennel seeds
- 2 Tbsp kosher salt
- 1 Tbsp chopped fresh rosemary
- 1 Tbsp chopped fresh oregano
- 1 Tbsp sugar
- 1 Tbsp thyme
- 3 bay leaves
- 7 crushed Juniper berry
- 1 tsp black pepper

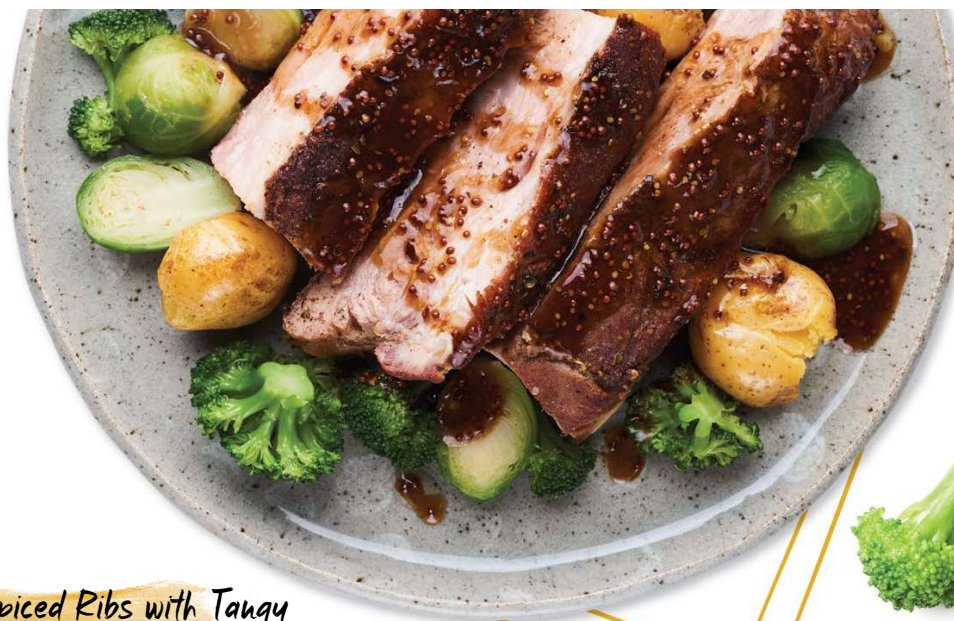
Sauce:

- 10102 Clovis Whole Grain Mustards - 3 Tbsp
- 14004 Extra Virgin Olive Oil - 1 Tbsp
- Apple juice - ¼ cup
- White wine vinegar - ¼ cup
- Oyster sauce - 3 Tbsp
- Dark brown sugar - 1 Tbsp

Fennel-Spiced Ribs with Tanqu Apple-Whole Grain Mustard Barbecue Sauce 6 servings

DIRECTIONS

- To make marinade, combine above ingredients for marinade.
- Place 2 racks of ribs in marinade and set aside for 48 hours.
- Pre-heat oven to 300°F. Remove ribs from marinade and place ribs in baking pan.
- Strain marinade and add half to the baking pan.
- Cover with foil and bake for 3 ½ hours.
- Remove ribs from oven, remove foil, transfer ribs to a platter.
- Strain the cooking juices into a pot.
- Reduce the juice by half.
- Once reduced, add the rest of the sauce ingredients. Whisk to combine.
- Grill ribs, turning and basting with sauce, until desired doneness.
- Serve with grilled broccoli, smashed baby criolla potatoes and brussel sprouts with remaining sauce alongside.



CONDIMENTS

White Toque imports Clovis Original Dijon mustards and vinegars for food service. In addition to the Clovis line, we have selected exclusive, all natural, condiments to enhance recipes including, Espelette pepper, cornichon and olive oil.

The latest version of Messenger and Facebook app must be installed on your device.

AUGMENTED
REALITY



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3D RECIPES




Clovis — FRANCE —

Clovis is a family owned and operated company based in Reims, France, since 1797.

Initially specializing in alcohol distillation, until beginning the production of vinegars and mustards. Clovis is now the only brand to manufacture and sell mustards and vinegar from Reims.

Our products are unique due to the distinct flavors produced by their proximity to the vineyards of the Champagne region.

OUR MUSTARD

The famous Dijon Mustard from Clovis is made from French mustards seeds and vinegar from Reims. Following precise recipes and generations of expertise, our Dijon and Whole Grain Mustards are meticulously created.

DIJON MUSTARD

Clovis Dijon mustard is a great classic in French cooking. Characterized by its very high mustard seed content, this mustard assures a powerful and hot taste. It can be widely used in the kitchen and is particularly adapted to different warm uses. It blends well with all dishes: meat, fish, vegetables, seafood, salads and sauces.

WHOLE GRAIN MUSTARD

A pleasant and very sweet mustard acquiring its flavor as a result of the maceration of the whole mustard seeds in the cider vinegar. It marvelously accompanies white meats, and a required ingredient in vinaigrettes.



10004
Clovis Original
Dijon Mustard



Traditional Dijon mustard miniatures to enhance an exclusive room service and condiment offering.

72/0.88oz

10008
Clovis All Natural
Dijon Mustard
Sulfite Free



A great option to use for preservative free recipes.

2/8.6lb

10009
Clovis Original
Dijon Mustard



Original Clovis Dijon mustard made with Brassica Juncea black and brown seeds. A smooth mustard delivering heat at the finish.

2/8.6lb

MUSTARD

Clovis is a family owned and operated company based in Reims, France, since 1797. Following rigorous recipes and know how, our Dijon and Whole Grain Mustards are meticulously elaborated, as much as in the choice of the raw material than the procedure.

10016
Clovis
Original Dijon
Mustard Stick



With these original Dijon Mustard portion packs, operators can feature a brand of distinction at an affordable cost.

500/0.35oz

10017
Clovis Tarragon
Mustard



This mustard stands out by a strict and exclusive use of tarragon leaves, which gives this mustard a soft delicate and natural taste. Clovis Tarragon Mustard enhances the flavors in mushroom dishes and can be used in vinaigrette.

6/2.2lb

10106
Clovis Whole
Grain Mustard



Whole grain Dijon miniatures are an exclusive offering in the market place.

72/0.88oz

10102
Clovis Whole
Grain Mustard



Old style mustard with whole seeds for spreads, crusts and sauces. Whole Grain Dijon mustard gives a crunch to your recipes.

2/8.16lb

CORNICHONS

White Toque's condiments have been selected to compliment each other. Try our unique French cornichon.

10202
Gherkins French
Recipe



These French recipe gherkins are handpicked and carefully selected for their crispness.

6/9.5lb

10213
French
Cornichon



Pasteurized gherkins in vinegar. Cornichons can be used for sandwiches and charcuterie plates.

3/9.37lb

OLIVE OIL

White Toque offers different types of oil for frying, cooking or creating dressings.

14004
Extra Virgin
Olive Oil



Extra virgin Spanish olive oil made with oils from the Arbequina, Picual and Hojiblanca varieties.

3/5L

14006
High Oleic
Sunflower Oil



Oil obtained from sunflower seeds with a high oleic acid content. It soaks less fat into foods, therefore reducing the number of calories.

1/20L

SEASONING

Grown exclusively in the village of Espelette (South West France), the Espelette pepper is a natural product known worldwide for its delicate aroma and flavor full of character.

17010
Espelette
Pepper Powder



The Espelette pepper profile is subtle with hints of fruits and light spice.

4/8.8oz



Clovis

FRANCE

VINEGARS

Reims is home to one of France's grandest cathedrals and the capital of the beautiful region of Champagne. It's no surprise then that it's also the site of France's premier vinegar manufacturers.

Clovis' vinegars respect the true tradition of vinegar makers. Raw material is selected with the utmost attention: great vinegar comes from great grapes, like the ones from Reims, land of Champagne. Oak barrel aged for at least 2 months, and up to 24 months.

Vinegar plays a very important role in cooking and ingredients for salad dressing and marinades. Vinegar may also serve as a base for glazes and sauces.

8 FLAVORS AVAILABLE:

- Red Wine Vinegar
- White Wine Vinegar
- Cider Vinegar
- Modena Balsamic Vinegar
- Aged Cherry Vinegar
- Organic Cider Vinegar
- Raspberry Vinegar
- Champagne Vinegar



11204 Organic Cider Vinegar with the Mother



The blending of different apple varieties gives the cider from Normandy its dry crisp character. Clovis uses this organic cider to produce a vinegar with a deeper and more complex true apple perfume.

2/5L

11001 Vinegar Aged Red Wine



Clovis red wine vinegar is oak barrel aged for 6 months. Adds rich, subtle flavor to salad dressings and sauces.

2/5L

11003 Vinegar White Wine



White wine vinegar adds a superior taste to salads, raw vegetables and fries.

2/5L

11010 Vinegar Cider



Sweet and fruity, this vinegar is made from the high-quality cider of Normandy orchard apples.

2/5L

11101 Vinegar Balsamic Modena



The caramelization of the grape results in a deep rich, slightly sweet flavor, perfect for any application.

2/5L

11104 Balsamic Glaze



Balsamic vinegar from Italy slowly reduced to a nicely balanced, thickened sauce. Allows consistency in flavor, texture, and color resulting in a time saver for chefs.

12/250ml

11201 Vinegar Aged Sherry



Provençal sherry wine, oak-barrel aged for at least two years. Outstanding rich flavor.

2/5L

11203 Vinegar Raspberry



Red wine with a touch of raspberry juice. Ideal for sophisticated salads, deglazing and marinades.

2/5L

11301 Vinegar Champagne



Oak barrel-aged champagne results in a delicate, crisp, acidic vinegar with vanilla overtones.

2/5L



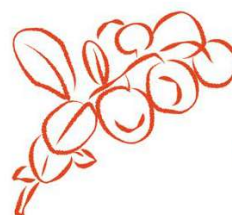
INGREDIENTS

- 20201 Raspberry Bonne Maman
- 13 oz jar Flour – 8oz
- Baking powder – 1 tsp
- Salted butter cut into small cubes
- 2oz Sugar – 3.15oz
- Dry lavender – 1 ½ tsp
- Buttermilk – 9oz
- Icing sugar – 1oz

Buttermilk scones
12 servings

DIRECTIONS

- Mix the dry ingredients, then add the butter and the buttermilk stirring slowly to make a soft dough.
- Briefly knead the dough on a floured surface, then lightly roll out about ¼ inch thick.
- Cut scones with a 2 ½ inch pastry cutter and place on a greased baking sheet.
- Brush the top of each scone with a little extra buttermilk then bake in oven for 10-12 min at 390°F.
- Cool on a wire rack then dust with icing sugar.
- Serve with Raspberry Bonne Maman preserve.



JAMS & JELLIES

Every ingredient in Bonne Maman Preserves and Jellies could easily be found in Grandmother's kitchen pantry. This world renown, all natural quality line keeps gaining popularity in the market place. We now offer full food service solutions from the Andros group, including fruit purées, baking jams, compotes, coulis and IQF Fruits.



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Bonne Maman®

Simple Ingredients, Homemade Taste

**TRADITIONAL FRENCH RECIPE
MADE WITH 4 SIMPLE INGREDIENTS:**

Fruit, Sugar, Lemon Juice and Fruit Pectin.

No high fructose corn syrup.

No preservatives.

No additives or colors.



20001
Strawberry
Bonne Maman



Bonne Maman jams are made of quality fruits selected at the peak of their maturity.
60/1oz

20003
Apricot
Bonne Maman



Bonne Maman Apricots are harvested in the Rhone Valley - France.
60/1oz

20005
Orange
Marmalade
Bonne Maman



A fruit-first marmalade made with cane sugar, Bonne Maman does not contain high fructose corn syrup.
60/1oz

PRESERVES & JAMS

The secret of Bonne Maman Preserves and Jellies is simple - our ingredients. Made from the same time-honored traditional French recipes used to create the brand, our preserves and jellies feature only the finest quality fruit and 100% all-natural ingredients.

20007
Wild Blueberry
Bonne Maman



Distinctive 1 oz glass jar for an elegant presentation.
60/1oz

20008
Raspberry
Bonne Maman



All natural, GMO free certified and free of preservatives.
60/1oz

20009
Cherry
Bonne Maman



The #1 imported brand in the US and Canada, Bonne Maman is nut free and gluten free.
60/1oz

20018
Fig
Bonne Maman



A great accompaniment for cheese plates.
60/1oz

20019
Raspberry
80% Blend
Bonne Maman



Bonne Maman homemade style preserves contain no artificial colors or additives.
60/1oz

20101
Honey
Bonne Maman



Orange blossom honey presented in a unique 1oz. glass jar.
60/1oz

20200
Grape Jelly
Bonne Maman



Grape jelly made from Italian muscat grape is a twist to concord grape.
60/1oz

20029
Orange Marmalade
Packets
Bonne Maman



Bonne Maman now comes in a convenient 0.5oz stick for lunch boxes, airline service and grab and go.
100/0.5oz

20030
Strawberry
Packets
Bonne Maman



7 layer aluminum pouch guaranteeing the same quality preserve as the glass jar.
100/0.5oz

20031
Apricot Packets
Bonne Maman



With Bonne Maman portion packs, operators can feature a brand of distinction at an affordable cost.
100/0.5oz

20032
Raspberry Mix
Packets Bonne
Maman



Squeeze it and no need for utensils to spread Bonne Maman on your favorite bread or pastry.
100/0.5oz

20104
Honey Packet
Bonne Maman



Use our Honey portion pack as a natural sweetener. (100% Orange blossom honey.)
100/0.5oz

20040
Strawberry
Bonne Maman



Delicious large chunks of fruits give Bonne Maman its homemade texture and bite.
6/13oz

20041
Apricot
Bonne Maman



Bonne Maman fruits are picked when ripe for optimal taste, acidity and sweetness.
6/13oz

20042
Orange
Marmalade
Bonne Maman



Heady aromas of an orange grove paired with a natural and fresh taste.
6/13oz

20043
Wild Blueberry
Bonne Maman



Wild blueberries in a velvety sweet gel creates an entirely delightful and robust blueberry experience.
6/13oz

20201
Raspberry
Bonne Maman



Bonne Maman raspberry preserve is smooth and easy to spread on toast and pastries.
6/13oz

20202
Fig Bonne
Maman



Made with ripened and tender figs, our fig preserve is perfect for savory as well as sweet combinations.
6/13oz

20203
Peach
Bonne Maman



Just sweet enough, with a refreshingly crisp flavor-finish making this preserve memorable.
6/13oz

20204
Grape
Bonne Maman



Bonne Maman Muscat Grape jelly is rich in fruit flavor and contains no high fructose corn syrup, additives or coloring.
6/13oz

20205
Cherry
Bonne Maman



With chunks of cooked cherries throughout, these preserves are as close as you'll get to homemade.
6/13oz

20206
Blackberry Jelly
Bonne Maman



Nearly addictive for its complex and multi-layered taste, our Blackberry preserve rings true for a one-of-a-kind bold fruit tang.
6/13oz

20207
Redcurrant
Jelly
Bonne Maman



Milder and brighter in taste than Blackcurrant, our Redcurrant Jelly adds a spark of fruity zest to even the simplest dish.
6/13oz

20208
Plum
Bonne Maman



Chunks of mature Damson plums are lightly sweetened for a remarkable breakfast accompaniment or recipe enhancer.
6/13oz





20400
Raspberry
Jam Bulk
Andros Chef



From the makers of Bonne Maman, Andros Bulk Jam Spreads are all-natural, made with select fruits and beet sugar.
4/4lb

20401
Strawberry
Jam Bulk
Andros Chef



French imported strawberry jam for bakery filling, topping.
4/4lb

20402
Apricot
Jam Bulk
Andros Chef



Apricot jam in bulk packaging, convenient for breakfast buffets and pastry applications.
4/4lb

SELLING MATERIAL

The perfect display to showcase the Bonne Maman products with an authentic and high end look.

30109
Bonne Maman
Wooden Rack



Wooden rack holds three 1 oz jars.
1/50un

30105
Bonne Maman
Wire Rack



Wire rack holds four 1 oz jars.
1/50un

30104
Bonne Maman
Display Rack



Display rack holds 30 1 oz jars.
1/1un

INGREDIENTS

- 51752 Cooked IQF Golden Quinoa - 1 bag
- 40502 Peeled Fava Beans - 1 bag
- 40909 Broccoli Florets - 1 bag
- 41006 Grilled Yellow Pepper Halves - 1 bag
- 41007 Grilled Red Pepper Halves - 1 bag
- 41909 IQF Oven Roasted Tomato Quarters - 1 bag
- 40305 Parisian Carrots - 1 bag
- 40001 Extra Fine Green Beans - 1 bag
- 11003 White Wine Vinegar - 7 Tbsp
- 10102 Whole Grain Mustard - 2 Tbsp
- 14004 Extra Virgin Olive Oil - 1 cup
- Fresh Rosemary - 10oz
- French Thyme - 10oz
- Shallots - 1 pc
- Salt and Pepper

Quinoa Salad 20 servings

DIRECTIONS

- Defrost 1 bag of quinoa for 30 minutes at room temperature.
- Mix together: Fava Beans, Broccoli, Yellow and Red Pepper cut in pieces, Roasted Tomatoes, Parisian Carrot, Extra Fine Green Bean.
- Chop the rosemary and thyme.
- Mince 1 shallot.
- Make vinaigrette by combining white wine vinegar, whole grain mustard, olive oil, salt and pepper and whisk together.
- Add vinaigrette to the salad and serve.

VEGETABLES

White Toque's line of gourmet vegetables are selected from the highest grade of specialty vegetables. Our vegetables are blanched and individually quick frozen to retain texture, flavor and nutrients.

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40303
Whole Baby
Carrots



Product of Belgium, extra fine and very tender whole young baby carrots.
12/2lb

40305
Parisian Carrots



Parisian carrots are grown naturally round-shaped with a sweet taste. A bright orange carrot which will enhance any soup or salad.
12/2lb

VEGETABLES

White Toque has a full selection of imported and domestic frozen specialty vegetables. They are easy to prepare, stable in price and have a better consistency and yield over fresh vegetable

40001
Extra Fine
Green Beans



Grown in Brittany, France these tiny whole green beans are blanched and ready to use. Crispy and flavorful, they make great salads.
10/2.2lb

40002
Very Fine Green
Beans



Steam and shock in ice water they keep their bright green color and are ready to sauté.
10/2.2 lb

40007
Yellow Wax
Beans
Very Fine



Blanched and frozen less than 4 hours after the harvest. Our beans have more nutrients than refrigerated fresh beans.
10/2.2lb

40012
Yellow Wax
Beans
Extra Fine



Haricot Beurre is the French name for these buttery, succulent and tender yellow whole beans.
12/2lb

40014
Very Fine/Fine
Green Beans



Very fine and fine (2-3 sieve) green beans with a delicate taste.
12/2lb



40110
Brittany Blend



A blend of 2 sieves haricot verts, and yellow wax beans mixed with young baby carrots.
12/2lb

40200
Artichoke
Quarters Egypt



Blanched and ready to use on pizzas, in salads, as a side dish or in a dip. Other pack sizes available.
10/2.2lb | 1/22lb (No. 40201)

40202
Small Artichoke
Bottoms



Tender artichoke harvested at maturity, trimmed and turned by hand, then blanched and frozen. 1.5" diameter bottoms (+/- 1/3").
10/2.2lb

40204
Medium
Artichoke
Bottoms



Our most popular and versatile size. Ideal for slicing or as a side. 2.5" diameter (+/- 1/3").
10/2.2lb

40209
Large Artichoke
Bottoms



A full size bottom great for stuffing. 2 3/4" in diameter.
10/2.2lb

40210
Artichoke
Bottom Diced



Artichoke bottoms diced 1/3 x 1/3 of an inch. Excellent for dip recipes or artichoke spread, very tender.
1/22lb

40212
Artichoke
Quarters Peru



Artichoke quarters from Peru are citric acid free; a smaller fruit than its cousin from Egypt, it is very tender.
10/2.2lb

40216
Petite Artichoke
Hearts w/ Stem



Egyptian artichoke heart with stem on and trimmed. Delicious side dish and perfect for upscale pizzas.
5/2.2lb

40401
Spinach Leaves



Compressed and portion controlled whole spinach leaves in 1.75oz puck (50gr). 15% moisture removed for an excellent yield. Ready to sauté.
10/2.2lb

40406
Spinach
Chopped



Chopped Spinach. Excellent foodservice form at a competitive price. Bright green color. Product of Spain.
12/3lb

40502
Peeled Fava Beans



Shell-less, peeled, blanched and quick frozen, fava beans are a popular ingredient in Mediterranean cuisine for salads, tartars, hummus and vegetarian dishes.
10/2.2lb

40601
French Peas
Extra Fine



Petit Pois means tiny peas. Sweet, tender and delicious, they are more flavorful with a better snap than usual garden peas.
10/2.2lb

40909
Broccoli Florets



Tender, flavorful and easy to prepare our Broccoli florets are glazed with water to keep them from crumbling.
12/2lb

40911
Pearl Onions



Sweet and flavorful frozen pearl onions perfect for caramelizing. Product of the Netherlands.
12/2lb

40906
Brussel Sprouts
Medium



Prepare them roasted, sautéed, fried or shaved. 1" to 1 1/4" diameter.
12/2lb





The Latin community is growing

faster than any other group in the U.S. market, soon to represent 20% of the total United States population. Latin cuisine embraces a wide variety of dishes. Each country has its own set of diverse menus and many of them are well integrated in American cuisine.

LA TOCA BLANCA

was created in 2012 for the Latin foodservice industry. Our Latin line of specialty products has been created to answer a need from this growing industry.

La Toca Blanca proudly supplies you with:

• PLANTAIN • YUCA • TOSTONES
• GANDULES • AREPAS • EMPANADAS

And more unique products.



40819 Sliced Sweet Plantain



Popular vegetable in the Latin Caribbean and tropical regions. Pairs well with meat, fish and spicy dishes or served as appetizers or desserts. Prefried, ready-to-bake or sauté.

4/6lb

40825 Tostones/ Patacones



Pre-fried. Excellent as a side dish or appetizer, with dip or as a base for hors d'oeuvres and tapas.

6/3lb

CARIBBEAN VEGETABLES

La Toca Blanca, White Toque's Latin brand, has been developed to answer a need of specialty product for the Latin foodservice industry. Our Caribbean vegetables are carefully curated and individually quick frozen to retain their unique flavor.

40828 Yuca Raw Frozen



Also known as Cassava, Tapioca or Manioc. Substitute for potato or rice. Boiled, fried or puréed.

6/5lb

40829 Whole Sweet Plantain



Can be sliced long side, in cylinder or cut in the middle and stuffed with meat, pork, chicken or seafood.

4/6lb

40834 Cassava/Pre- cooked Yuca



Convenient and ready to use in any recipe such as yuca fries, steamed yuca, purée etc... 100% yield.

4/5lb

40833 Jumbo Tostones/ Patacones



Pre-fried. Excellent as a side dish, as an appetizer, with dip or as a base for hors d'oeuvres and tapas.

6/3lb

40846 Hawaiian Tostones/ Patacones



Unique toston, crispy with a sweet flavor. Ideal as a side dish.

6/3lb

40860
Green Pigeon
Peas



Selected, blanched and frozen IQF. Unique variety of peas well known in Caribbean cuisine. Famous dish "Arroz con Gandules".
12/2lb

40890
Cassava/Yuca
Stick-Fries



Intense gold color. Crispy texture on the outside, soft and spongy inside. Great alternative to french fries.
10/2.2lb

40891
Cassava/Yuca
Croquette



Intense gold color. Crispy texture on the outside, soft and spongy inside. Par-fried in vegetable oil.
12/2.2lb

40892
Cassava/Yuca
Mini-Bites



Intense gold color. Crispy texture on the outside, soft and spongy inside. Par-fried in vegetable oil.
13/2.2lb

50195
Plantain Baskets



Delicious green plantain basket, perfect for hors d'oeuvres.
8/14ct





oven-roasted tomato • oven-roasted fig • oven-roasted apricot

Harvested at peak, our fruits are oven-roasted slowly at low heat to concentrate their natural sweetness.

Then the fruits are individually quick frozen to keep their intense flavor, gourmet appearance and natural texture.

PRODUCT BENEFITS:

TASTE

- Unique flavor and texture
- Better than sundried tomatoes, canned tomatoes and imported fresh tomatoes
- No vinegar: Real taste of tomato

USE BENEFITS:

- Multiple usages: Same ingredient in different recipes
- Time and cost savings with homemade style
- Portion Control: No need to thaw out entire pack, use only what is needed Available year-round for a consistent quality and price

APPLICATIONS:

- Salads
- Pastas
- Appetizers
- Soups
- Sandwiches
- Sauces
- Panini
- Cheese plate

CLEAN-LABEL:

- No artificial colorings or preservatives (no sulfites)
- No GMO
- No added sugar
- Gluten free & Vegan friendly

www.vegetalsolutions.com



GRILLED AND ROASTED VEGETABLES

White Toque's selection of grilled and roasted vegetables are prepared with the utmost attention to detail. Each vegetable is cut, diced, sliced and prepared to preserve its natural aromas and to give your recipe a boost in flavor and look.

41904

Oven-roasted
Marinated
Cherry Tomato



Flavored with garlic, salt and oregano these cherry tomatoes are produced in Turkey and make a fantastic pizza topping. Other pack sizes available.

1/22lb | 6/2.2lb (No. 41905)

41908

Oven-roasted
Red Tomato
Diced



Easily replaces fresh tomatoes. Semi-dried in oven, marinated and IQF deep-frozen.

6/2.2lb

41909

Oven-roasted
Tomato Quarters
IQF



Oven dry tomato then marinated, bringing exceptional texture and flavor to your preparation.

6/2.2lb

41910

Oven-roasted
Red Tomatoes /
Turkey in Tray



Marinated in grapeseed oil, with garlic and oregano, these oven roasted tomatoes are all natural and much more tender than sundried.

4/3lb

41902

Mixed Grilled
Vegetables



Peppers, eggplants and zucchinis are harvested at the peak of their maturity. Grilled and frozen for pasta, pizzas and paninis. Other pack sizes available.

4/2.2lb | 4/6.6lb (No. 41917)

41006

Grilled Yellow
Pepper Halves



Yellow pepper marked for a just-grilled look, without oil.

5/2.2lb

41007

Grilled Red
Pepper Halves



Red pepper halves, ready to eat. Season and finish in the oven for an easy antipasta.

5/2.2lb

41103
Grilled Zucchini
Slices



Cut lengthwise, low moisture, marked for a grilled look (no oil added). Season and finish in the oven for use in salads, sandwiches and antipasti.
4/2.2lb

41903
Roasted Yellow
Tomatoes



Bright and colorful. Flavored with garlic, salt and oregano. Add to salads, pizzas, or sandwiches.
4/3lb

41203
Grilled
Eggplant



Thin, grilled eggplant slices, product of Italy. 5mm thick. Ideal for lasagna, roll or simply as an antipasti.
5/2.2lb

41205
Cut Grilled
Eggplant



3/4" x 3/4" cut slices of grilled eggplant. Use as a topping for pizzas, in sandwiches or in salads.
1/22lb

41913
Roasted Red
Tomatoes /
USA in tray



Processed in California, carefully selected at the pick of their maturity and roasted for hours at low temperature to retain all their flavor and texture.
4/3lb

41915
Roasted Tricolor
Tomatoes
(With Oil)



Yellow and green tomatoes are more rare than the red. This colorful blend of roasted tomatoes is unique and exclusive.
4/3lb

42001
Vegetables
Fries



These carrot and parsnip fries, pre-fried in sunflower oil, are deliciously crunchy. The vegetables give the fries a slightly sweet taste.
4/4.4lb

MUSHROOMS

White Toque's mushrooms are collected in season, then sorted, graded, hand cleaned, and individually quick frozen. Frozen mushrooms retain as much flavor as fresh, but unlike dry mushrooms, frozen mushrooms do not need to be re-hydrated and are available year round.

52001
Whole Porcini



One of the tastiest mushrooms also called Cepas (*Boletus Edulis*), our porcini are best served sliced and sautéed after a quick blanch.
5/2.2lb

52002
Whole Porcini
Grade A
(Europe)



Considered to be the king of mushrooms, porcini are also the most well known. Save preparation time with this excellent quality of individually quick frozen porcini mushrooms.
5/2.2lb

52005
Porcini Cubes



Meaty and flavorful with a smooth, creamy texture. 100% *Boletus Edulis* selection, this cut is great for sauces.
5/2.2lb

52008
Boletus Luteus
Pieces



Boletus Luteus is a product of Chile; a yellow meat mushroom. Its full flavor makes it ideal for sauces.
5/2.2lb

52104
Mushroom Mix
10% Porcini



Mix featuring 55% baby oyster mushrooms, 35% golden nameko, 10% porcini cubes. Ready to sauté and perfect for mushroom risottos.
10/2.2lb





Cooking healthy recipes and meals doesn't have to be difficult or time-consuming!
These healthy veggie creams/dips/sauces/bases/ingredients will please everyone.

- Ambient Storage
- Shelf Life: 3 years

VEGETABLE SPREADS:

Thanks to their revolutionary concept, the Salsiamo (veggie creams/spreads/dips/sauces) have no sour taste perfectly matching with a wide range of recipes and dishes. We have created Salsiamo spreads to apply to every kind of cuisine: fusion or traditional, fast food or restaurant.

MARINATED VEGETABLES:

- No sour taste when baked, no yield of water during the cooking process, paramount to keeping the pizza crust deliciously crunchy.
- A great seasoning that pairs well with tomato and mozzarella cheese.
 - Keeps its original texture after cooking (soft mushrooms and crunchy artichokes) for the perfect bite.
- Ready-to-eat as antipasti and ready to use as an ingredient.

Benefits:

- Gluten free • Eco packaging • Vegan • GMO free
- Allergens free • Milk & dairy free

MADE IN ITALY



16004 Sautéed Sliced Mushrooms



Seasoned mushrooms in sunflower oil.
 Perfect for pizza topping.
 6/3.7lb

16005 Seasoned Artichokes Quarters



Quarters artichokes "alla Casalinga" packed in a convenient pouch.
 6/3.7lb

16006 Artichoke Spread



Use as a topping, sauce, dip, spread or as a base to create your own dish.
 6/28oz

16007 Asparagus Spread



Thanks to our eco-pouches, we naturally preserve all the texture and the taste of the best vegetables.
 6/28oz

16008 Mushroom Spread



Use our spread range to boost your own recipes.
 6/28oz

16009 Roasted Red Pepper Spread



Ready to use as an ingredient. No sour taste for a wide range of recipes.
 6/28oz



INGREDIENTS

- 55218 Moulard Duck Magret - 1 pc
- 53210 Individual Potato au Gratin - 1 pc
- 40001 Extra Fine Green Beans - 1.5 oz
- 16008 Mushroom Spread - 1 Tbsp
- 61006 IQF Pitted Morello Cherry - 5 pcs
- 20205 Bonne Maman Cherry - 1 Tbsp
- Glace de Veau - 3 oz
- Salt and Pepper

Duck Magret, Potato Gratin 1 Serving

DIRECTIONS

- Score the duck magret's skin without cutting into the meat.
- Season both sides with salt and pepper.
- Preheat a castiron pan for 2 min over medium-high until hot but not smoking.
- Place duck magret fat side down on pan. Cook for 3 min. Turn the duck magret, cover and cook for an additional 3 min.
- Insure the fat is golden and crispy before removing from the pan. Place duck magret on sheet pan and place in a preheated 375°F oven for 5 to 6 min.
- Remove duck magret from oven, and allow to rest for 15 min.
- Preheat the oven at 350°F and put the potato gratin in for 11 minutes.
- Prepare the extra fine green beans as per direction and place them in a bundle.
- Heat the mushroom spread.
- Heat glace de veau in pan, add the IQF Morello Cherry and Bonne Maman Cherry preserves. Stir ingredients together. Let simmer on low for 5 min.
- Cut slices of Duck magret and place them on a presentation plate. Add potato gratin on a layer of mushroom preparation and green beans bundle on the side.
- Finish the dish with cherry reduction over the sliced duck magret and serve.



SIDES & APPETIZERS

A well-chosen side dish will elevate any meal. Discover your next banquet kitchen staple among our wide range of specialty sides & appetizers.



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50002
Assorted
Savory Shots



Savory cups of classic popular recipes.
4 different recipes in 6 units with 36 small
spoons.
36/1oz

HORS D'OEUVRES

Our appetizer collection includes hot and cold presentations for banquets
and bakery display cases. Thaw and serve or ready to bake.

50003
Vegetarian
Savory Bites



Modern visuals with varied and colored
recipes. Good answer for the vegetarian
trend. Free from preservatives, flavor
enhancers, and GMO.
3/54pc

50134
Unfilled
Brioche



Mini pre-baked brioche ready to fill and
serve for appetizers.
3/70un

50174
Mediterranean
Crown



Ready-to-bake danish dough, square
pastry with a filling based on full fat
cream cheese and red pepper, decorated
with a red pesto powder.
48/3.5oz

50177
Spinach &
Ricotta Pastry



Puff pastry basket filled with spinach
& ricotta cheese.
40/3.85oz

50188
Breaded Goat
Cheese



Breaded goat cheese ready to bake or fry.
Perfect for an appetizer or salad garnish.
6/2lb

50707
4 Cheese
Quiche Slab



Soft, fluffy texture with a crisp, buttery
crust. Quick bake in 30 minutes from
frozen. Cut to portion and serve.
4/2.2lb

50709
Goat Cheese
Tomato Basil
Quiche Slab



Fresh basil and flavorful tomatoes combined with goat cheese for a savory lunch. New crust with no palm oil.
4/2.2lb

50710
Mediterranean
Quiche Slab



Hearty recipe with tomatoes, zucchini, eggplant, red peppers, onions and basil.
4/2.2lb

50830
Spinach
Empanada



Ideal as an appetizer. Fry or bake, filled with spinach cream, perfect for vegetarians.
50/3.5oz

50831
Beef
Empanada



Hand made Argentinian style empanadas, 4 to 4.5 oz each.
60/4oz

50832
Chicken
Empanada



Delicious and tasty chicken filled empanada, perfect as an appetizer or as tapas.
60/3.5oz

SIDE DISHES

White Toque offers an exciting collection of distinctive side dishes. Attractively shaped for an elegant presentation, our side dishes will compliment any entrée or serve as a unique appetizer.

51750
Cooked IQF
Farro & Red
Rice Mix



This pre-cooked blend of grains can be used in several different applications: salads, soups, garnishes, etc.
6/2lb

51752
Cooked IQF
Golden Quinoa



As well as being extraordinarily healthy, quinoa is actually a seed with a pleasant, fluffy consistency and delicate, slightly nutty flavor.
6/2lb



53001
Croquettes
Potatoes



Made from Bintje potatoes, the croquettes are pre-fried and can be baked or fried.
12/2lb

53002
Nut Potatoes



Puréed Bintje potato from Belgium. Fry or bake for an alternative to mashed potatoes. 1" in diameter.
4/5.5lb

53015
Puff Potatoes
(Dauphine)



Pommes Dauphines is a blend of mashed potato and puff choux dough mixed together and pre-fried. Ready to bake or fry.
10/2.2lb

53103
Baby Criolla
Potato



Skin-on precooked mini potatoes. A specialty product from Colombia. Its golden color and soft texture make it a unique side dish.
12/2lb

RAVIOLES

The original Raviole du Royans is a delicious tiny gourmet pasta stuffed with Comté cheese and parsley. The pasta is made of a thin soft wheat semolina dough that cooks in less than 2 minutes.

54003
Ravioles Du
Royan With
Comté In Trays



Tiny French pasta from Royan stuffed with Comté cheese and parsley. Raviole sheets are primarily used for gratins.
5/4.2lb

54005
IQF Ravioles
With Comté



The IQF version of the Ravioles de Royan. Use directly in a broth, simmer for two minutes or deep fry. Great side dish, garnish or appetizer.
5/2.2lb



Traiteur de Paris

**Founded over 20 years ago, in
our French workshop,**

Traiteur de Paris has just one ambition: to offer the best culinary expertise through its range of premium customizable products made exclusively for professionals. Our trusted chefs create and offer a varied selection of sweet and savory small bites, individually-sized desserts, side dishes and other high-quality cuisine shortcuts to help you save time and budget your food costs.

WHO WE ARE

We can export our French joie de vivre from our homes to your tables! Located in our two workshops in Brittany and Normandy, a team of chef-artisans develop our recipes using traditional, hand-crafted methods: at Traiteur de Paris, we select top quality and GMO-free ingredients, carefully choosing the origin of the products and always prioritizing local French ingredients.

Savory range

With its extensive experience, Traiteur de Paris is the perfect partner to help you organize parties, receptions and events of all sorts. In fact, we have unrivaled expertise in developing and producing meticulously hand-crafted savory canapés and side dishes, bringing bright and bold flavors to your menus.

*Don't miss our selection of desserts and
petits fours on page 121*

53205
**Potato Purée
in Pellets IQF**



Pellets of Bintje potatoes, extruded. Use as mashed potatoes, soup base and croquettes.

4/5.5lb

53210
**Individual
Potatoes Au
Gratin**



Individual potato au gratin with thinly sliced potatoes and Emmental cheese.

40/4.23oz

53211
**Individual
Potato Gratin
With Porcini**



Individual potato gratin with porcini mushrooms precooked and ready to heat.

20/3.17oz

53212
**Mashed Sweet
Potato With
Cheddar**



Side dish with sweet potato, cheddar cheese and a ginger taste, topped with a cheese crust.

20/2.45oz

53213
**Asparagus and
Parmesan Purée**



A classic and much appreciated combination. Topped with asparagus pieces, to identify the flavor. Parmesan cheese brings nice taste and smoothness to the dish.

20/2.45oz

53215
**Mushroom
Flan**



This Mushroom Flan is based on a typical Flan recipe, with fresh mushrooms added and a touch of chives. Free from artificial coloring and flavoring.

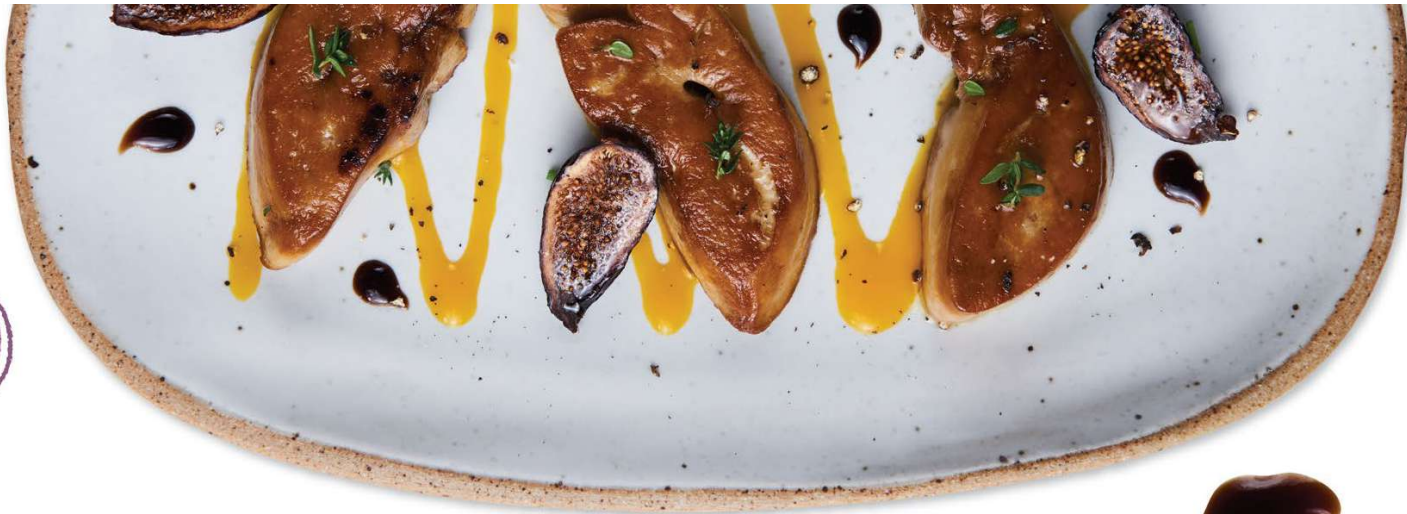
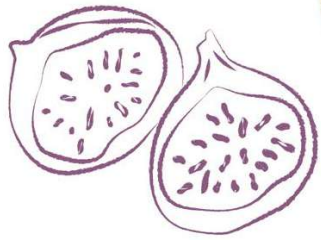
20/2.45oz

53224
**Potato
Anna**



Authentic recipe of Anna potatoes. Fine potato slices, in the shape of a rose. Product browned with butter.

8/5pc



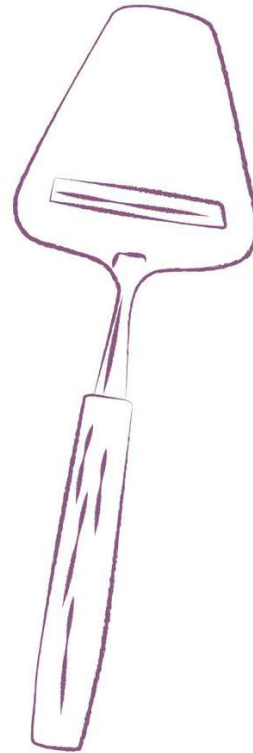
INGREDIENTS

- 50411 IQF Pre-Sliced Foie Gras - 3 pcs
- 61200 IQF Oven Roasted Black Fig - 6 pcs
- 60517 Andros Chef Mango Passion Coulis
- 11010 Cider Vinegar - 2 fl oz
- 11104 Balsamic Glaze
- Port Wine - 2 fl oz
- Butter - 1 oz
- Salt, pepper

*Pan seared foie gras with
fig and porto wine sauce
- 1 serving*

DIRECTIONS

- Cook the figs in butter in a sauté pan at a low temperature until fully warmed.
- Add port wine and cider vinegar.
- Continue cooking on low until reduced by half.
- On a separate plate, add salt and pepper to both sides of the frozen foie gras.
- In a hot sauté pan, sear foie gras 2 min on one side and 1½ to 2 min on the other side for rare foie gras.
- Place foie gras on plate, garnish with the port and fig reduction.
- Use the balsamic glaze and fruit coulis for decoration and serve.



CHEESES & SPECIALTIES

Nothing says specialty food like a classic French escargot dish. Discover this world renowned dish along with our exclusive line of pre-cut cheese for convenience, better yield and consistency.



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13000
Extra Large
Escargots Can
Helix Pomatia



Helix Pomatia is the original Escargots de Bourgogne. All our escargots are harvested wild.
6x6dz

ESCARGOT - HELIX

Full range of in-shell and shell-less escargot products including ready prepared, canned and IQF meat.

13001
Escargots Can
Helix Lucorum



Prepared exclusively in France, Lucorum escargot is a firmer meat, with a cleaner taste than the Achatine from Indonesia.
6x6dz

56500
72 Escargots
In Shell With
Butter



Ready to use extra large helix lucorum pre-packed into shells and finished with garlic parsley butter. Bake and serve.
2/72un

56503
Escargots
With Butter
Retail Tray



Retail pack comes with in an aluminum tray ready to bake and serve.
10/12un

56508
Escargo' Presto
Shell Less



Escargot and parsley butter. Bake in a ceramic dish, mushroom cap or baguette. Can also be sautéed.
12/24un

56511
Escargots Helix
IQF Meat VLg



Pre-cooked in bouillon and ready to use IQF escargots. Use in skewers, casserole, tapas, pasta etc.
4/17.6oz



EURIAL is the dairy branch for AGRIAL, one of the largest French cooperative dairy group. Our foodservice line is dedicated to restaurant and food industry professionals. EURIAL—the benchmark in dairy products applying the IQF process to cheese—offers a wide, innovative range.

EURIAL's expertise created a frozen process just for cheese from its first application: a log of sliced goat cheese. Today, frozen cheese—also called IQF cheese—is an accessible and valuable culinary ingredient.

You have everything to gain with our IQF cheeses!



TIME SAVINGS:

Individually frozen at the end of the production line, the IQF slices, cubes, balls and crumbled cheese don't stick together and remain separated in the box. Only use the quantity of frozen cheese ingredients as needed and to save time.



PORTION COST CONTROL:

Pre-sliced IQF cheese reduces wasted material. The IQF process removes the first slice to offer uniform sections. Portion cost calculations are simplified and steady.



SAME AS FRESH:

Taste and texture is identical to a fresh product retaining the organoleptic characteristics of the cheese.



LONG SHELF LIFE:

12-month frozen use-by date and optimal food safety is convenient and reduces product loss. Easy to manage inventory to consumption.



IQF CHEESES

White Toque's imported cheeses are individually quick frozen to preserve their flavor and texture.

57007

Goat Cheese
Medium Slice
IQF



Pre-sliced fresh goat cheese 14g/0.5oz -
Diam: 42mm - Count/box: 36. Use in
salad, baked or breaded.

8/17.6oz

57011

Goat Cheese
Crumble IQF



Crumbled IQF goat cheese. Does not
clump. Ideal for high capacity production.

2/11lb

57204

Raclette
Slices



Traditional mountain cheese made from
cow's milk. Slices are thin and ideal to use
cold or melted in sandwiches, on pizza or
flatbreads.

8/17.6oz

57210

Brie Slices
IQF



Creamy brie with a flavorful rind around
the entire slice. Melts well and holds
its shape for an excellent presentation.
Ideal for flammekueche, pizzas and
sandwiches.

8/17.6oz

59200

Butter Roll
Garlic & Parsley



Butter with parsley and garlic. Use with
escargots, or to flavor meat, seafood
or vegetables.

12/8.75oz

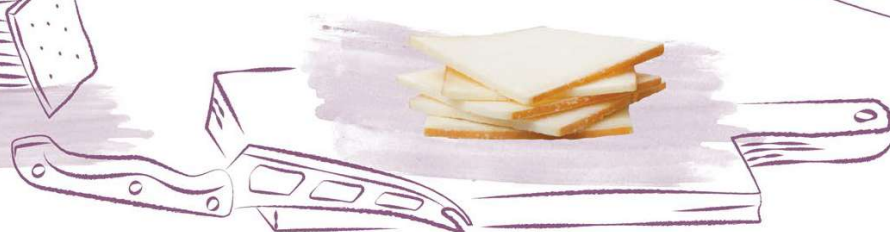
59201

Black Truffle
Butter Roll



5% of truffle pieces and juice to flavor
any dish.

12/8.75oz





CULINARY AIDS

White Toque's culinary aids are made with all natural ingredients. Conveniently packed, thaw and serve, they will enhance recipes for full flavor.

59214
Cheese
Bechamel Pouch



Bechamel sauce in a pouch, can be used to cook gratins. Use as is, or garnished with grated cheese.

5/2.2lb

59215
Basil Pesto



Packed in a convenient resealable plastic jar, this pesto is made with all natural ingredients only.

8/16 fl oz

59251
Echire Salted
Butter Cup 30g



AOC salted butter produced in Echire, France. A light texture and subtle flavor. Individual portion of 30g.

100/1.06oz

59253
Echire Salted
Butter Cup 20g



Sophisticated salted butter produced in Echire, France. Individual cups of 20g.

100/0.7oz

59256
Mini French
Butter Roll - 15g



A delicate butter wrapped in an elegant and original candy-like format.

50/40pc

59218
Butter Sheets
84% Extra Dry



This extra dry butter contains less water than a traditional butter. It makes it ideal for puff pastry application.

10/2.2lb

55218
Moulard Duck
Magret



Flavorful and tender meat. Its dark red color is astonishing for poultry, which gives the duck breast its originality.
20/14-16oz

FOIE GRAS

In the tradition of French foie gras, the ducks are exclusively from the moulard variety. The ducks are raised without antibiotics or hormones and are 100% corn fed.

50411
IQF Pre-sliced
Foie Gras
Grade A



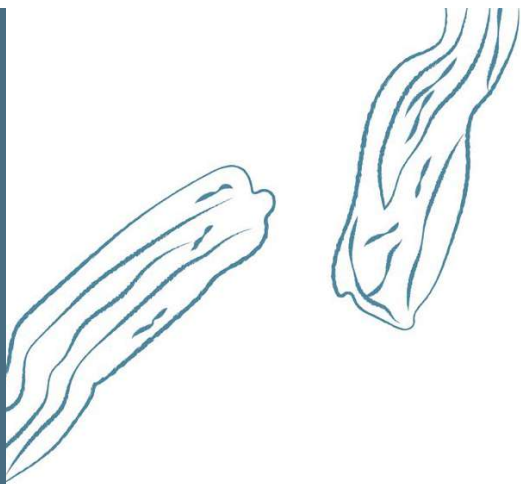
Pre-sliced for 100% yield and excellent portion control. Corn-fed duck liver packed in a re-sealable aluminum pouch.
2/20ct/1.76oz

55411
Whole Duck
Foie Gras Lobe
Grade A



100% corn-fed, flash frozen foie gras, to preserve freshness and provide highest quality.
10/18-22oz





INGREDIENTS

- 58500 French Baguette
- 1 baguette
- 57204 Raclette Cheese Slices
- 16 pcs
- Cooked bacon slices - 8 slices
- Butter - 8 oz
- 2 Red Onion caramelized

Bacon cheese bruschetta - 8 servings

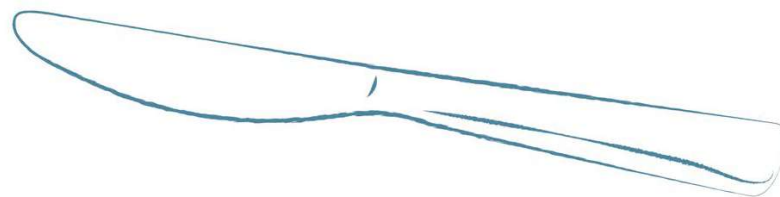
DIRECTIONS

- Slice the thawed French baguette in half and cut pieces to 5 inches each, spread butter on each piece of bread.
- To each piece of bread add the bacon, the caramelized onion and 2 slices of raclette cheese.
- Heat in oven at 350°F for 8 min.
- Remove from oven, place on a plate and serve with a mixed green salad.



BREADS

White Toque's bread line is GMO free and has been carefully selected to offer uniqueness, quality and authenticity of the baking tradition.



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DISCOVER OUR
3D RECIPES



Dedicated to bring the freshness, quality and authenticity of the great baking traditions on your table every day.

Based in the province of Québec in Canada, Première Moisson is a manufacturer and retailer of high-end artisan breads, pastries and deli. In 1992, the Colpron-Fiset family founded Première Moisson and opened the first bakery in Vaudreuil. Over time, the “family” grew up, slowly but surely to ensure optimal transfer of skills to our new team members and make no compromise on quality and creativity. Today, Première Moisson’s team of seasoned bakers runs 25 bakeries in Québec and Ontario, Canada, and is the number one brand of artisan breads in Québec!

OUR BREADS

- A passion for bread from seed to loaf since 1992
 - Authentic artisanal savoir faire
 - Simple, authentic ingredients

WHAT SETS US APART

<ul style="list-style-type: none"> • An expertise based on more than 25 years’ experience in artisanal baking • Made using untreated, unbleached flour produced in accordance with an integrated farming approach • No chemicals, preservatives, colouring or flavours added 	<ul style="list-style-type: none"> • Long fermentation of our bread dough, which produces unique flavours as well as soft and honeycombed interiors • Stone baked breads, for a crunchy and delicious golden crust • Organic, kosher and level 3 GFSI SQF certification available
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58320
Bread
Couronne



Traditional Galician hand shaped crown bread baked on a stone hearth. An ideal sharing bread for catering.
10/15oz

BREADS

Discover the complete line of White Toque's artisan breads, from classic French baguettes and Italian loaves, to multi-grain and ciabattas. Their moist texture and thin crust make them perfect for breakfast or sandwiches.

58321
Precut
Sandwich
Bread



Galician artisan pointed bread, baked in a stone oven and hand cut.
26/3.5oz

58500
French
Baguette



Golden crust and light honeycomb crumb, the French baguette is the signature bread of Première Moisson. 21".
24/12.5oz

58502
Ciabatta Roll
7"x4" Pre-sliced



Pre-sliced and pre-baked sandwich bread. Ideal for large gourmet sandwiches.
48/5.95oz

58503
Ciabatta Roll



Première Moisson breads are made from unbleached, untreated flours from select varieties of wheat.
60/1.6oz

58505
Ciabatta Roll
Multigrain



Hearty, wholesome and delicious, these rolls are a healthy addition to your bread basket.
60/1.6oz

58506
Ciabatta Roll
Olives



Kalamata olives combined with our ciabatta dough in a unique shape, 2x3".
60/1.75oz

58508
Ciabatta
Baguette
With Bag



Baguette retail version, ideal for in-store bakeries.
18/11.5 oz

58510
Ciabatta
Sandwich 6"
Plain



Long fermentation of Première Moisson breads results in unique flavor and a soft, moist crumb.
48/4.25oz

58514
French Half
Baguette 8.2"



Great for sandwiches and bread baskets.
8.2".
50/4.95oz

58516
Ciabatta
Sandwich 6"
Multigrain



Hearth-baked for a crunchy, golden crust. Certified Kosher, GMO free, all natural.
48/4.25oz

58517
Thin Ciabatta
Presliced 6"



Ciabatta butterfly, fully pre-sliced for sandwich preparation.
72/3.17oz

58520
Ciabatta Dinner
Roll Cluster



Frozen ciabatta roll cluster, perfect size for sandwiches.
45/4.9oz

58527
Ciabatta
Baguette
Multigrain



Soft and flavorful ciabatta full of whole grains and seeds.
18/11.5oz

58529
Ciabatta
Baguette



Bread of Italian origin made with unbleached flour. Use for bread baskets, sandwiches or crostini.
18/11.5 oz

58534
Large Ciabatta
With Olive Oil



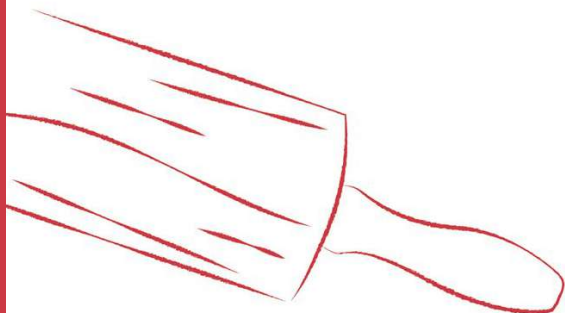
Frozen fully baked ciabatta bread with olive oil. Also available with bag (58575).
16/16 oz

58553
Mini Artisan
Baked Bun



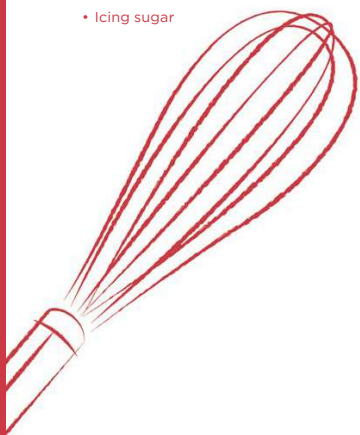
Parbaked sourdough Mini Artisan dinner roll. From Galicia. Ideal for mini-sandwiches, tapas or bread baskets.
60/1.4 oz





INGREDIENTS

- 70803 Andros Chef Raspberry Purée
- Unsalted butter - as needed
- Egg whites - 5 eggs
- Sugar - 85 g
- Icing sugar



Raspberry Soufflé

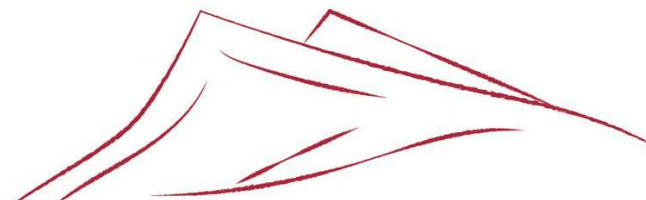
DIRECTIONS

- Preheat oven at 350°F.
- Lightly grease 6 individual deep ramekin dishes with the butter.
- In a dry bowl beat egg whites on low speed until foamy, add sugar and keep whisking on a faster speed until stiff peaks form.
- Add the raspberry purée and gently mix with a spatula.
- Spoon the soufflé mixture into the prepared ramekin dishes.
- Bake in the oven for 11 min then lightly dust with the icing sugar and serve immediately.



PASTRY INGREDIENTS

Made from quality fruits picked at their perfect maturity, our lines of purées, coulis, and high fruit compotes are the perfect ingredient for natural and flavorful pastries, sauces, sorbets and ice cream toppings.



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26001
Ind. Wrapped
Sugar Cubes
(Brown & White)



White or brown wrapped rough cubes
made from pure cane sugar.
2/5.5 lb

BAKE STABLE FILLING

Andros Chef fruit filling is a premium bake-stable fruit filling, made of natural fruit and fruit by-products. They have a home-made style taste with a real fruit identity.

26110
Bake Stable
Lemon Curd
Filling
Andros Chef



Clean bake stable fillings line.
6/2.2lb

26112
Bake Stable
Caramelized
Apple Filling
Andros Chef



Clean label and Non-GMO.
6/2.2lb

26115
Bake Stable
Salted Butter
Caramel Filling
Andros Chef



Free from ionized ingredients.
6/2.2lb

FRUIT COULIS & COMPOTES

To guarantee top quality and ultimate taste in our frozen fruit coulis and compotes, we select varieties for their taste and origin. The fruits are harvested at the peak of their maturity and processed quickly to preserve taste and appearance.

60500
Raspberry
Coulis



Raspberry coulis is made of 80% fruit and 20% sugar in a convenient re-sealable doypack pouch. Made from a blend of several varieties and/or origins.
3/2.2lb

60501
Passion Fruit
Coulis



Passion Fruit coulis is made of 75% fruit and 25% sugar in a convenient re-sealable doypack pouch. Ideal for any pastry creation and topping.
3/2.2lb

60502
Mango Coulis



Mango coulis is made of 76% fruit and 24% sugar in a convenient re-sealable doypack pouch.

3/2.2lb

60511
Exotic Fruit Coulis



Exotic coulis is made of 82% fruit and 18 % sugar. Coulis can be used for plate painting and decoration.

3/2.2lb

60512
Red Berries Coulis



Red Berries coulis is a blend of raspberry, redcurrant, strawberry and blackcurrant.

3/2.2lb

20314
Bake Proof Strawberry Jam
Andros Chef



Bake stable jams with 30% fruit. Free from high fructose corn syrup.

2/9.9lb

20315
Bake Proof Blackberry Jam
Andros Chef



Our baking jams exceed the quality needed to maintain their structure, appearance, and taste during the cooking process.

2/9.9lb

20316
Bake Proof Apricot Jam
Andros Chef



Our baking jams are made with selected individual fruits and a special pectin which protects it from the harsh conditions of the oven.

2/9.9lb

20317
Bake Proof Raspberry Jam
Andros Chef



Baking jam packed with a wide-mouth re-sealable lid that makes access with a spatula or other kitchen tools extremely easy.

2/9.9lb

60513
Salted Caramel Sauce



Caramel sauce ready to use for ice cream or dessert topping.

3/2.2lb





60514
Dark Chocolate
Sauce



Dark Chocolate sauce made of 20% chocolate and 19% cane sugar.
3/2.2lb

60515
Squeeze
Strawberry Coulis
Andros Chef



Strawberry coulis made of Senga-Segana strawberries, selected for their bright color and intense flavor.
6/1.1lb

60517
Squeeze Mango
Passion Coulis
Andros Chef



Mango coulis in a very convenient squeeze bottle. Ideal for plate decoration, bar recipes or toppings.
6/1.1lb

60519
Squeeze
Raspberry Coulis
Andros Chef



Raspberry coulis has a natural smooth texture, with no added gelling or thickening agents. Ideal for pastry topping, fruit verrine or ice cream topping.
6/1.1lb

60611
Strawberry
Compote
Andros Chef



Selection of fully-ripe strawberries from Spain, processed on the spot to preserve their organoleptic quality. Texture: thick with irregular dices.
6/2.2lb

60612
Raspberry
Compote
Andros Chef



A blend of two northern raspberry varieties, picked at maturity, for a good balance of color and taste.
6/2.2lb

60615
Rhubarb
Compote
Andros Chef



Malinowa rhubarb grown in southeast Poland.
6/2.2lb

60617
Mango
Compote
Andros Chef



Combination of the creamy Alphonso variety from India, and native african mango. Texture: Thick, with larger chunks, rich in fiber.
6/2.2lb

60620
Purple Fig
Compote
Andros Chef



Purple figs that have been gently stewed to bring out their unique and distinctive flavour, ideal in both the simplest of dishes (desserts in a glass) and as an ingredient for inserts.
6/2.2lb

60621
Quince
Compote
Andros Chef



Packed with generous pieces of succulent stewed quince, this new preparation is ideal for use in both sweet and savory dishes (desserts in a glass, inserts, etc.).
6/2.2lb

60622
Blueberry
Compote
Andros Chef



Wild Blueberry 100% from European bushes. Excellent balance of natural acidity and sweetness. Texture: Fluid, with whole, small wild berries.
6/2.2lb

IQF WHOLE FRUITS

Wild IQF Fruits have less moisture content than cultivated fruits and are more flavorful.

61034 Andros Chef IQF Blackcurrant



The blackcurrant is a species of currant native to central and northern Europe. Blackcurrants have a very sweet and sharp taste.
5/2.2lb

61006 IQF Pitted Morello Cherry



White Toque's morello cherries are small and dark red, with a fairly firm, sharp flesh.
5/2.2lb

61037 Andros Chef IQF Wild Blueberry



Andros Chef's wild blueberries are smaller, sweeter and more flavorful than large cultivated blueberries.
5/2.2lb

61038 Andros Chef IQF Wild Blackberry



Bush-ripened to maximize flavor and texture. Excellent for use in pastries or as a garnish.
5/2.2lb

61009 IQF Forest Fruit



Mix of blackcurrants, redcurrants, blackberries, blueberries and wild strawberries. Use for tarts, jelly, jam, decoration or inside filling.
5/2.2lb

61036 Andros Chef IQF Pitted Morello Cherry



Tree-ripened to maximize flavor and texture. Excellent for use in pastries or as a garnish.
5/5.5lb

61033 Andros Chef IQF Raspberry



From the Meeker variety, our IQF raspberries make a great fruit tart with less than 5% broken fruit and low moisture.
12/1.1lb

61035 Andros Chef IQF Redcurrant



Redcurrant fruit. Cultivated mainly for jams and cooked dishes, rather than for eating raw. Acidic taste.
5/2.2lb

61101 IQF Peeled Chestnuts Europe



Blanched and peeled chestnuts used in stuffings and as a garnish.
10/2 lb

61200 IQF Oven- Roasted Black Fig



Washed, cut and slow oven-roasted at low temperature before IQF process. Outstanding quality compared to sundried figs.
6/2.2lb

61201 IQF Oven- Roasted Apricot Segments



Ripe apricots are cut in segments and dried at low temperature before freezing.
6/2.2lb

61908 Mango Chunks Grade A



IQF Mango Chunks are fresh Kent mango ripened, cored, cut into chunks, individually frozen.
1/22lb

61910 Mango Diced Grade A



White Toque's Mango dices are preserved by individually quick freezing, retaining color, flavor and texture. From Peru.
1/30lb

61916 Andros Chef IQF Mango Diced



Tree-ripened to maximize flavor and texture. Perfect for smoothies, pastries or in a salad. Bulk pack. From Vietnam.
1/22lb

61915 IQF Sliced Mango Halves



Sweet and rich, Kent mangos have a juicy, tender flesh with limited fibers. From Peru.
1/22lb

61911
IQF
Pomegranate
Seeds



Pomegranate seeds are an excellent source of dietary fiber and are often used in vinaigrettes, baking, juices, smoothies and alcoholic beverages, or as a garnish for desserts.

1/22lb

61919
Andros Chef
IQF Rhubarb



Great for baking & sauces. Rhubarb provides a good source of vitamin C, fiber, and calcium. Perfect for pies.

5/2.2lb

61960
IQF Orange Peel
Julienne



100% orange peel from Spain, no sugar or preservatives. All natural.

3/2.2lb

61961
IQF Orange Zest
Granulated



Our granulated orange zest can be used for marmalades, jams, ice cream, yogurts, pastries and more.

3/2.2lb

61962
IQF Lemon Peel
Julienne



Natural peel strips without chemical or heat treatments. Peels can be candied, or added as food decoration.

3/2.2lb

61963
IQF Lemon Zest
Granulated



Use as a decoration for desserts, fresh or frozen confectionary, as an ingredient in dairy preparations, chocolate, ice-cream and sorbets.

3/2.2lb





THE TASTE, NATURALLY
A natural fruit purée, at the heart
of your inspiration.

**LA FRUITIERE DU VAL EVEL offers carefully harvested,
packed and deep-frozen fruit purées for convenience.**

OUR KNOW-HOW: SELECT AND TRANSFORM THE FRUIT

For two generations, the Guillemin family farm has been growing red berries. From the beginning, the search for the best Terroirs has been our passion. LA FRUITIERE DU VAL EVEL partners with producers around the world, chosen for their exceptional fruit quality and their remarkable origin soils. LA FRUITIERE DU VAL EVEL uses an ultra innovative and efficient process to preserve the quality of the fruit. Our long-term commitment to quality is guaranteed.

TO SUPPORT FOODSERVICE PROFESSIONALS

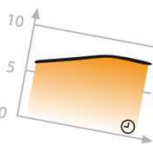
Every day LA FRUITIERE DU VAL EVEL cultivates our superior techniques for our customers. We provide professionals with a wide range of high-quality fruit purées, using only natural cane sugar for some recipes. LA FRUITIERE DU VAL EVEL insures that only selected fruits are used in our fruit purées, which are guaranteed free from any additives added during the manufacturing process.

Benefits:

- Wide assortment of natural flavors, in addition to LA FRUITIERE DU VAL EVEL exclusive flavors.
- Natural recipes "coloring free, flavoring free, preservatives free, GMO free, gluten free".
- Convenient transparent tray allows visualizing of fill level, stackable, handy, with pouring spout.

AT THE HEART OF THE TASTE

The quality of our fruit purées is recognized among professionals as the benchmark on the taste scale. Taste guides our choices and action: the demanding selection of orchards and varieties, the research of rare fruits, the creation of original aromatic signatures, the careful transformation of the fruit, and the unique addition of cane sugar in some recipes. INSPIRATION TASTE was newly created to express from each of the purées to include the structure of its flavor and its aromatic profile, as the starting point for all your inspirations and creations...



LA FRUITIERE FRUIT PURÉES

La Fruitière du Val Evel offers you carefully crafted, deep frozen fruit purées. Recognizable for quality first, La Fruitière's blend of varieties, extensive fruit selections and harvesting at peak provides exceptional flavor.

Handy Packaging •

Informative and convenient
tray (filling level, stackability,
hand catch facilities, and
pouring spout)

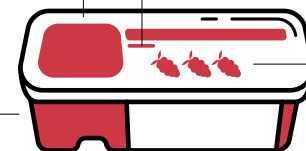
• Origin, Terroir On Packaging

Wide assortment of true preserved
flavors and couple of exclusivities

Convenience °Brix •

• Natural, Made With Cane Sugar

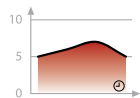
Natural recipes, NO coloring,
no flavoring, no preservatives,
no GMO, gluten free



NATURAL FRUIT PURÉES

39 flavors made with selected fruits and cane sugar, ready to use as ingredients,
by chefs in pastry, ice cream, chocolate, confectionery, cooking and cocktail bar.

no coloring, no flavoring, no preservative, no gmo, gluten free

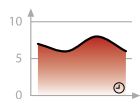


Delicate and Intensive

70001

Strawberry Purée

Strawberry purée in a convenient 1 kilo tray.
6/2.2 lb

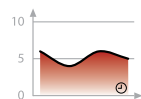


Spicy and Vaporous

70003

Raspberry Purée

Raspberry purée in a convenient 1 kilo tray.
6/2.2 lb

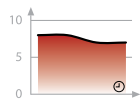


Spicy and Vaporous

70010

Red Fruit Mix Purée

Forest Fruit purée in a convenient 1 kilo tray.
6/2.2 lb

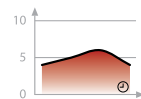


Powerful and Pulpy

70005

Blackcurrant Purée

Blackcurrant purée in a convenient 1 kilo tray.
6/2.2 lb

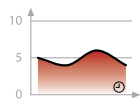


Sophisticated and Deep

70011

Wild Blueberry Purée

Wild Blueberry purée in a convenient 1 kilo tray.
6/2.2 lb

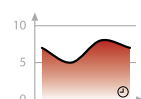


Lively and Humus

70007

Wild Blackberry Purée

Wild Blackberry purée in a convenient 1 kilo tray.
6/2.2 lb

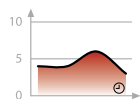


Intensive and Persistent

70012

Morello Cherry Purée

Morello Cherry purée in a convenient 1 kilo tray.
6/2.2 lb

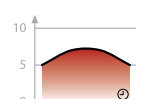


Frisky and Generous

70009

Redcurrant Purée

Redcurrant purée in a convenient 1 kilo tray.
6/2.2 lb



Sophisticated and Floral

70015

Tayberry Purée

Tayberry purée in a convenient 1 kilo tray. Add Brix: 19
6/2.2 lb

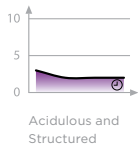




70100

Pomegranate Purée

Pomegranate purée in a convenient 1 kilo tray.
No sugar added.
6/2.2 lb



70101

Passion Fruit Purée

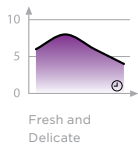
Passion Fruit purée in a convenient 1 kilo tray.
6/2.2 lb



70103

Mango Purée

Mango purée in a convenient 1 kilo tray.
6/2.2 lb



70412

Banana Purée

Banana purée in a convenient 1 kilo tray.
No sugar added.
6/2.2 lb



70107

Pink Guava Purée

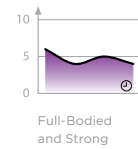
Pink Guava purée in a convenient 1 kilo tray.
6/2.2 lb



70111

Pineapple Purée

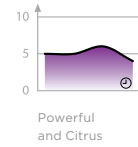
Pineapple purée in a convenient 1 kilo tray.
6/2.2 lb



70113

Lychee Nut Purée

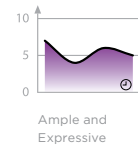
Lychee Nut purée in a convenient 1 kilo tray.
6/2.2 lb



70114

Exotic Mix Fruit Purée

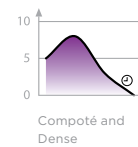
Exotic Mix Fruit purée in a convenient 1 kilo tray.
6/2.2 lb



70115

Papaya Purée

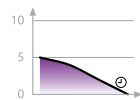
Add 10% cane sugar and 90% fruit in table.
Add 1000 for the purée amount.
6/2.2 lb



70305

Prickly Pear Purée

Prickly Pear purée in a convenient 1 kilo tray.
No sugar added.
6/2.2 lb

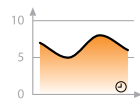


Impressive and
Pronounced

70204

Lime Purée

Lime purée in a convenient 1 kilo tray.
6/2.2 lb

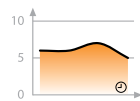


Impressive and
Pronounced

70205

Pink Grapefruit Purée

Pink Grapefruit in a convenient 1 kilo tray.
No sugar added.
6/2.2 lb

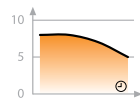


Vaporious and
Refreshing

70206

Blood Orange Purée

Blood Orange purée in a convenient 1 kilo tray.
No sugar added.
6/2.2 lb

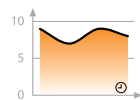


Fresh and
Intense

70208

Blood Orange Purée Single Strength

Made by extracting, filtering and concentrating
a blood orange juice from Sicily.
6/2.2 lb

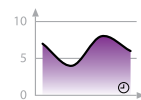
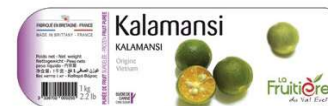


Strong and
Faithful

70401

Kalamansi Purée

Kalamansi purée in a convenient 1 kilo tray.
6/2.2 lb

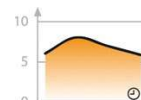


Powerful and
Citrus

70213

Bergamot Purée

Made by extracting and filtering juices from
selected Bergamot 100% from Sicily. No added sugar,
9° brix. Bergamot purée in a convenient
1 kilo tray.
6/2.2 lb

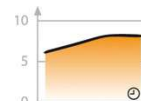


Impressive and
Pronounced

70212

Yuzu Purée

Made by extracting and filtering juices from
selected Yuzu 100% from Japan. No added sugar,
8° brix. Yuzu purée in a convenient 1 kilo tray.
6/2.2 lb



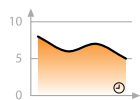
Vaporious and
Refreshing



70201

Lemon Purée

Lemon purée in a convenient 1 kilo tray.
6/2.2 lb

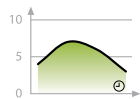


Zested and
Aromatic

70304

Fig Purée

Fig purée in a convenient 1 kilo tray. No sugar added.
6/2.2 lb

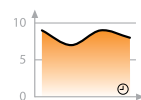


Graceful and
Silky

70209

Tangerine Purée

Tangerine purée in a convenient 1 kilo tray.
6/2.2 lb

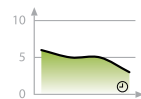


Strong and
Faithful

70400

Mirabelle Plum Purée

Mirabelle Plum purée in a convenient 1 kilo tray.
No sugar added.
6/2.2 lb

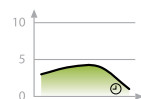


Compote and
Fleshy

70402

Pear William Purée

Pear William purée in a convenient 1 kilo tray.
No sugar added.
6/2.2 lb

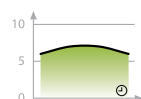


Sophisticated
and Silky

70404

Green Apple Purée

Green Apple purée in a convenient 1 kilo tray.
No sugar added.
6/2.2 lb

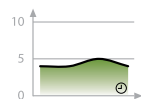


Authentic and
Granita

70406

Apricot Purée

Apricot purée in a convenient 1 kilo tray.
6/2.2 lb



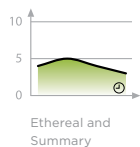
Unctuous and
Fluffy



70408

White Peach Purée

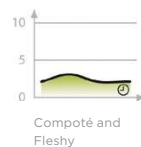
White Peach purée in a convenient 1 kilo tray.
6/2.2 lb



70416

Watermelon Purée

Made by peeling, crushing and refining a selected variety of Watermelon 100% from India. No added sugar. Watermelon purée in a convenient 1 kilo tray.
6/2.2 lb



70410

Kiwi Purée

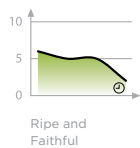
Kiwi purée in a convenient 1 kilo tray.
6/2.2 lb



70419

Melon Purée

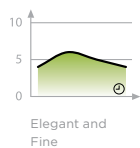
Melon purée in a convenient 1 kilo tray.
6/2.2 lb



70420

Blood Peach Purée

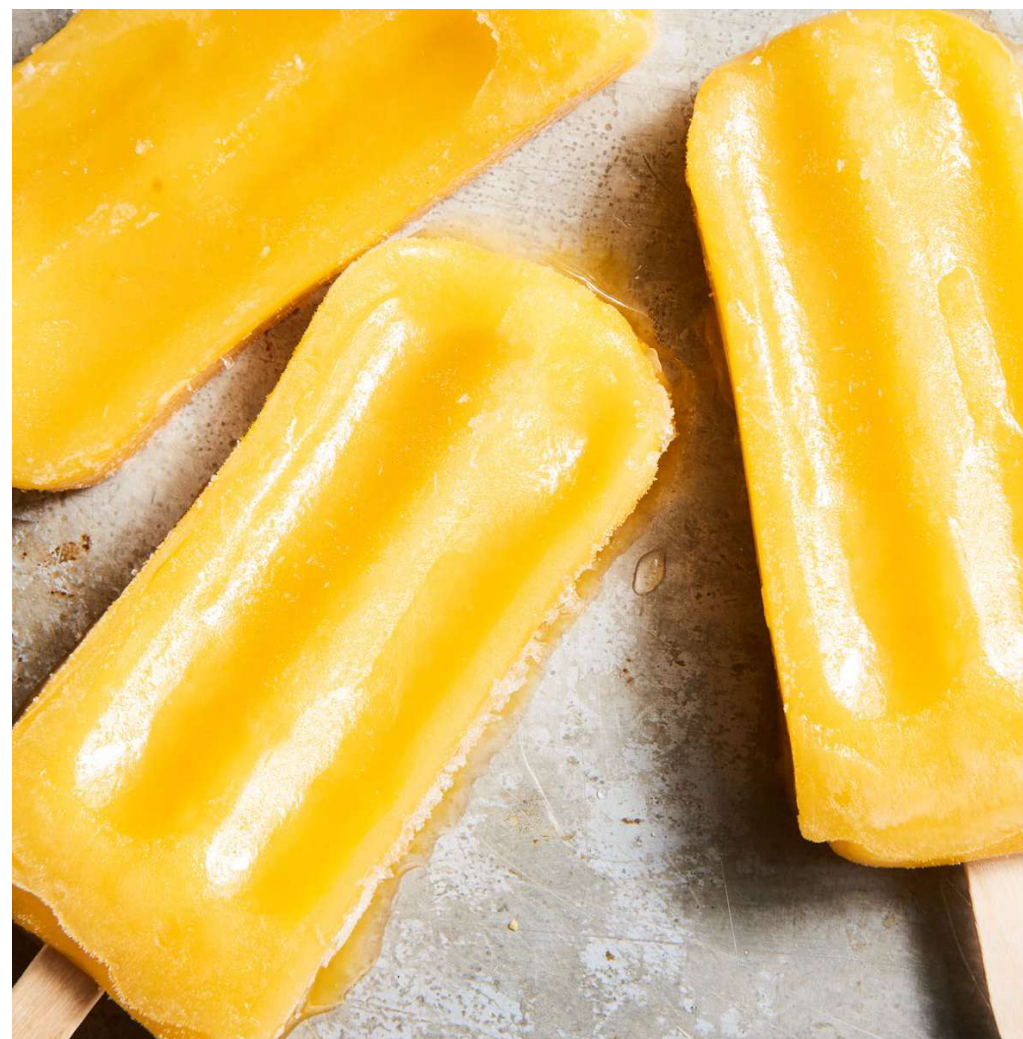
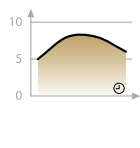
% cane sugar 10 - % fruit 90 - brix: 19
6/2.2 lb



70105

Coconut Milk Purée

Coconut Milk purée in a convenient 1 kilo tray.
6/2.2 lb





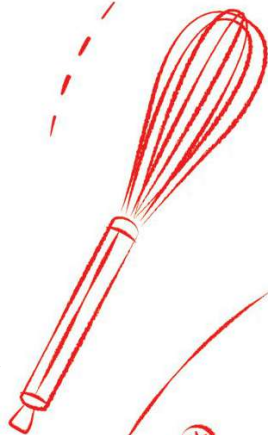
Sharing our best fruits with creative chefs

With four generations of experience and a leading fruit specialist in Europe, Andros has launched a full range of frozen ingredients for pastries.

Compotes, purées, coulis and IQF fruits are now available in USA.

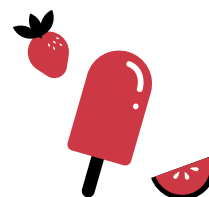
To discover our ingredients, your contact:
foodservice@androsna.com

www.androsingredients.fr



ANDROS CHEF FRUIT PURÉES

Andros, the only manufacturer of pure fruit ingredients to own and operate a network of factories, deep rooted in the open-sky fruit regions in France. Still 100% private family-owned business, Andros delivers superior quality fresh fruit grown under strict cultivation specifications.



· Strawberry Purée Sorbet



· Blackberry Purée Mousse Cake



· Mango Purée Mocktail

PRODUCT BENEFITS

THE PRODUCT

- From 90% to 100% of fruit content
- High quality of selected and ripe fruits
- Selection of the best origins

THE QUALITY CONTROL

- IFS (higher level) and BRC (Grade A) certified
- Quality and tasting control of each batch: taste, texture, color and packaging

THE STANDARDS

- Non GMO
- No Additives
- Gluten Free

70801

Andros Chef Strawberry Purée

Frozen sweetened strawberry purée.
90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

70809

Andros Chef Redcurrant Purée

Frozen sweetened redcurrant purée.
90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

90%
fruit
10%
beet sugar



70803

Andros Chef Raspberry Purée

90% fruit / 10% beet sugar.

6/2.2 lb

90%
fruit
10%
beet sugar



70811

Andros Chef Wild Blueberry Purée

Frozen sweetened wild blueberry purée.
90% fruit / 10% beet sugar.

6/2.2 lb

70805

Andros Chef Blackcurrant Purée

Frozen sweetened blackcurrant purée.
90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

70812

Andros Chef Morello Cherry Purée

Frozen sweetened morello cherry purée.
90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

100%
fruit



70806

Andros Chef Blood Orange Purée Unsweetened

Frozen 100% Blood Orange Fruit Purée.

6/2.2 lb

90%
fruit
10%
beet sugar



70813

Andros Chef Passion Fruit Purée

Frozen sweetened passion fruit purée.
90% fruit / 10% beet sugar.

6/2.2 lb

70807

Andros Chef Wild Blackberry Purée

Frozen sweetened blackberry purée.
90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

70814

Andros Chef Mango Purée

Frozen sweetened mango purée.
90% fruit / 10% beet sugar.

6/2.2 lb



93%
fruit
7%
beet sugar

70815

Andros Chef Coconut Milk Purée

Frozen sweetened coconut milk purée.
88% fruit / 12% beet sugar.

6/2.2 lb



88%
fruit
12%
beet sugar

70816

Andros Chef Pink Guava Purée

Frozen sweetened pink guava purée.
90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

90%
fruit
10%
beet sugar



70817

Andros Chef Lychee Nut Purée

Frozen sweetened lychee nut purée.
90% fruit / 10% beet sugar.

6/2.2 lb

70818

Andros Chef Yellow Lemon Purée

Frozen sweetened yellow lemon purée.
90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

90%
fruit
10%
beet sugar



70819

Andros Chef Lime Purée

Frozen sweetened lime purée. 90% fruit /
10% beet sugar.

6/2.2 lb

70820

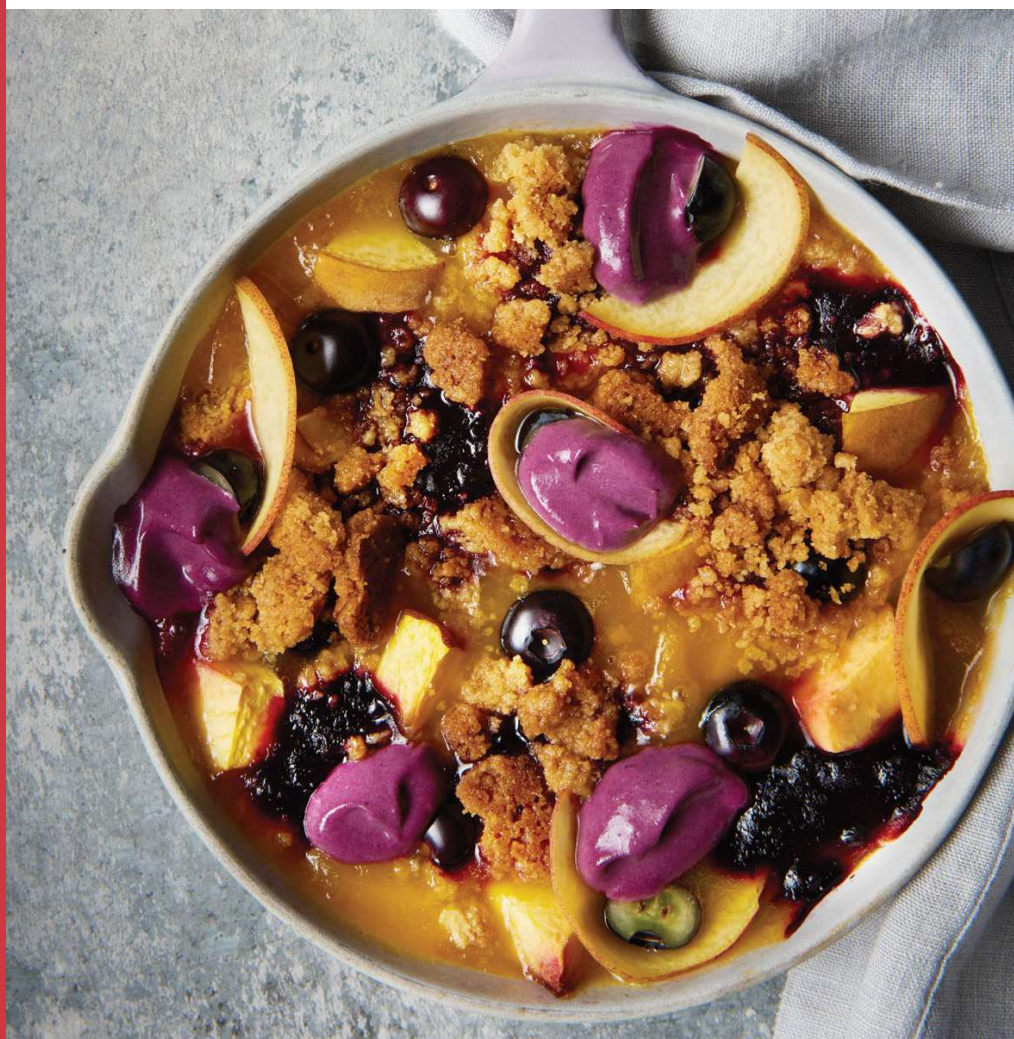
Andros Chef Tangerine Purée

Frozen sweetened tangerine purée.
90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar



70821

Andros Chef Pear William Purée

Frozen sweetened pear william purée. 90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

70826

Andros Chef Sweet Orange Purée

Frozen sweetened sweet orange purée. 95% fruit / 5% beet sugar.

6/2.2 lb



95%
fruit
5%
beet sugar

90%
fruit
10%
beet sugar



70822

Andros Chef Apricot Purée

Frozen sweetened apricot purée. 90% fruit / 10% beet sugar.

6/2.2 lb

89%
fruit
11%
beet sugar



70827

Andros Chef Purple Fig Purée

Frozen sweetened purple fig purée.

6/2.2 lb

70823

Andros Chef White Peach Purée

Frozen sweetened white peach purée. 90% fruit / 10% beet sugar.

6/2.2 lb



90%
fruit
10%
beet sugar

70848

Andros Chef Strawberry Purée Organic

Organic frozen sweetened strawberry purée.

6/2.2 lb



100%
fruit

95%
fruit
5%
beet sugar



70824

Andros Chef Banana Purée

Frozen sweetened banana purée. 95% fruit / 5% beet sugar.

6/2.2 lb

100%
fruit



70849

Andros Chef Raspberry Purée Organic

Organic frozen sweetened raspberry purée.

6/2.2 lb

70825

Andros Chef Pineapple Purée

Frozen sweetened pineapple purée. 95% fruit / 5% beet sugar.

6/2.2 lb



95%
fruit
5%
beet sugar

70850

Andros Chef Mango Purée Organic

Organic frozen sweetened mango purée.

6/2.2 lb



100%
fruit



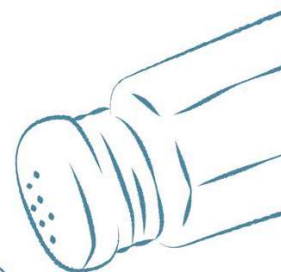
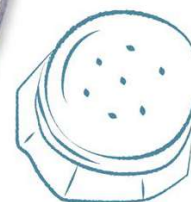
INGREDIENTS

- 64001 Tart Flambee Crust Medium - 1 pc
- 41902 Mixed Grilled Vegetables - 8.8oz
- 41909 IQF Oven Roasted Tomato Quarters - 6 pcs
- 57011 IQF Goat Cheese Crumble - 2.8oz
- 14004 Extra Virgin Olive Oil - as needed
- Basil, Shallots - as needed
- Sour cream - 3 Tbsp

Grilled vegetable Flammekueche 6 servings

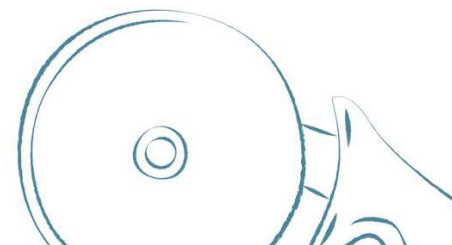
DIRECTIONS

- Place 1 Tart Flambee crust on pizza screen.
- Add a thick layer of sour cream to fill the entire dough.
- Evenly place thawed Mixed Grilled Vegetables, shallots, roma tomato, salt and pepper on the dough and heat in oven at 385°F for 8 min.
- Sprinkle Goat Cheese Crumble on top of Flammekueche and heat up for an additional 4 min.
- Remove from oven and garnish with olive oil and basil and serve.



DOUGHS & PASTRIES

Made of French grade A butter and selected flours, our line of pastries and doughs is the largest offering in the market at affordable prices, including danishes and the White Toque Héritage pastry line.



The latest version of Messenger and Facebook app must be installed on your device.

AUGMENTED
REALITY



SCAN ME
DISCOVER OUR
3D RECIPES





58100
WT Héritage
Croissant



23.5% butter. Ready to bake. Versatile for breakfast, snack or a small sandwich.
60/2.62oz

READY TO BAKE

Straight from freezer to oven, our wide range of ready to bake viennoiseries are easy to prepare and will please every palate. Golden crusts, regular layers and generous volume.

58101
WT Héritage
Chocolate
Croissant



Chocolate croissant made with premium ingredients. 23% butter and 10% chocolate.
70/2.8oz

58102
WT Héritage
Raisin Roll



Butter raisin roll, ready-to-bake. It combines a generous filling (26% of the final product), smooth texture and the flavor of an old-fashioned cream. Pre-egg washed.
60/3.5oz

58104
WT Héritage
Multigrain
Croissant



Perfect for making modern and sophisticated sandwiches. Texture is both soft and crispy.
54/2.8oz

58105
WT Héritage
Mini Multigrain
Croissant



Made with whole grains (3%) for a unique flavor and texture. Great for sandwich assortments.
120/1.1oz

58106
WT Héritage
Mini Butter
Croissant



Premium croissants made with selected ingredients including 24% fine butter from France.
220/0.88oz

58107
WT Héritage
Mini Chocolate
Croissant



Premium chocolate croissants made with selected ingredients: 21% butter, 10% chocolate.
220/0.87oz

58110
WT Héritage
Cinnamon Whirl



Deep frozen Danish pastry, rolled dough with a filling (20%) with cinnamon (0.7%).
60/3.25oz

58111
WT Héritage
Strawberry &
Cheese Crown



Square pastry with cream cheese filling (11.5%) strawberry filling (18.5%), decorated with glazing (1.5%).
48/3.5oz

58112
WT Héritage
Apple Turnover



Filled with apple compote between layers of buttery puff pastry dough.
54/3.5oz

58113
WT Héritage
Small Croissant



Frozen, ready to bake croissant. Versatile for breakfast or snacks.
160/1.5oz



58143
Mini Croissant
Bake'up



Freezer to oven all-butter croissants. Proofs during baking. No proofing, defrosting or glazing required. Made in France.
200/0.88oz

58144
Mini Chocolate
Croissant
Bake'up



The bake-up compressed frozen state allows for cost savings and easier handling in distribution. Chocolate croissant with chocolate bars in the middle.
200/0.88oz

58146
Mini Raisin
Roll



Ready to Bake. Delicious, flaky and tender. Great for catering and buffets.
100/1.24oz

58147
Large Curved
Croissant
Bake'up



Proofing takes place in the oven while croissants are being baked. Ideal size for sandwiches.
104/3.5oz

58149
Butter Croissant
Bake'up



Consistent, light golden color, flaky, nicely layered, traditional craft baker shape.
130/1.41oz

58151
Butter Croissant
Bake'up



Consistent, light golden color, flaky, nicely layered, traditional craft baker shape.
70/2.82oz

58152
Butter Chocolate
Croissant
Bake'up



Bakes perfectly in a convection, conventional or rapid cook oven. Freshly baked chocolate croissants every time.
70/2.64oz

58108
WT Héritage
Curved Butter
Croissant



Frozen, ready to bake croissant. Curved shape for a nice presentation.
50/3.5oz

58154
WT Héritage
Mini Apple
Turnover



Filled with apple compote between layers of buttery puff pastry dough. Already eggwashed.
150/1.41oz

58168
WT Héritage
Dutch Apple
Turnover



Ready-to-bake. Delicious, flaky and tender with apple chunks.
72/4.5oz

58173
Mini Fruit
Filled Danish
Assortment



Contains 25 units each of the 4 following flavors: Apple Tatin, Strawberry, Cherry and Mango.
4/25pc

58194
Blueberry
Cheese Danish
Crown



Made with premium butter, generously filled. Pre-proofed.
48/3.5oz

58195
Strawberry
Cheese Danish
Crown



Danishes are light and flaky with a rich filling.
48/3.5oz

58196
Chocolate
Danish Crown



7 strokes scarification for a unique appealing look.
48/3.5oz

62023
Mini Plain
Donuts



Deep-fried choux pastry ready to eat and adapted for all moments of the day, treat yourself with these mini beignets with a perfect soft butter dough.
175/0.56oz

62024
Mini Chocolate
Hazelnut Donuts



Ready to eat, these mini beignets combine a perfect soft butter dough with subtle high quality chocolate hazelnut filling.
175/0.56oz

62025
Mini Red Fruit
Donuts



French unique and traditional know-how choux pastry filled with a subtle red fruit mix (raspberry, blueberry, and blackberry).
175/0.74oz

62026
Chocolate
Hazelnut
Donuts



French donuts filled with chocolate and hazelnut. Thaw and serve.
48/3.5oz

62022
Mini Beignet
Chocolate Trio



Ideal for snacking, comes in an trio assortment of dark chocolate, creamy chocolate hazelnut, and white chocolate all nestled in personal tray.
48/2.62oz

PROOF AND BAKE

Our ready to proof pastries provide an alternative to our ready to bake line. These product are easy to handle and prepare, offering a golden crust and generous bites every time

58404
Raisin Roll



15.5% butter, with raisin. Proof for 2 hrs at 80°F. Great for catering and buffets.
120/3.67oz

58405
Almond Triangle



All butter and filled with frangipane. Proof for 2 hours at 80°F. Eggwash and bake at 355°F for 18-20 minutes.
50/3oz

58410
WT Héritage
Chocolate
Croissant




23% butter. Proof for 1h 50 min at 75°F. Eggwash & bake 350°F for 18-20 minutes.
150/2.6oz

58411
WT Héritage
Butter Croissant




23% butter. Proof for 1h 50 min at 75°F. Eggwash & bake 350°F for 18-20 minutes.
150/2.6oz

**Maheso®**

Maheso is the largest manufacturer of ready-made and precooked frozen products in Spain. Maheso offers a wide range of frozen products, following three basic premises:

QUALITY
•
NATURALNESS
•
FLAVOR



Sourcing the best ingredients used by industry experts, Maheso exceeds the highest standards of quality due to rigorous quality controls.


The highest Quality certifications:

- ISO 9001 Quality Management Systems
- BRC Global Standard for Food Safety
- IFS International Food Standard
- ISO 14001 Environmental Management

We are the churros experts.

Churros are a traditional Spanish dessert developed centuries ago by Spanish shepherds. They were about the size of a breadstick, and were eaten plain or rolled in cinnamon sugar.

DISCOVER A NEW LINE OF CHURROS INCLUDING:

- | | |
|---|-------------------------|
| • Raw Churros | Filled Churros: |
| • Ready-to-Bake Prefried Churros | • Cocoa Cream |
| • Plain Churros | • Caramel |
| | • Bavarian Cream |
| | • Fruits |
- 

PREPARATION:

- | | |
|---------------------------------------|----------------|
| • Baked in the oven or toaster | • Fried |
|---------------------------------------|----------------|

Always crunchy and tasty, like freshly made.





CHURROS

Churros are traditional Spanish desserts developed centuries ago in Spain. White Toque offer a wide range of pre-fried, raw churros, plain or filled with various filling.

58309 Traditional Spanish Churros



The real deal, authentic churros made in Spain. Delicious crunchy texture.
8/1.1lb

58311 Chocolate Filled Churros 4.33"



Authentic churros filled with chocolate and imported from Spain. Tasty, crispy and natural.
4/4lb

58313 Caramel Filled Churros 4.33"



Authentic churros filled with caramel (Dulce de leche, arequipe, cajeta). Imported from Spain. No preservatives, no artificial color, no hydrogenated oils.
4/4lb

58316 Ready-to-bake Prefried XXL Churros



Pre-fried Churros for oven, imported from Spain.
100/7"

58323 Ready-to-bake Prefried Caramel Filled Churros 4.33"



Churros imported from Spain, filled with Caramel. Prefried to prepare in oven.
4/3lb

58324 Ready-to-bake Prefried Chocolate Filled Churros 4.33"



Ready to bake chocolate filled churros from Spain. Prefried for more convenience.
4/3lb

58325 Ready-to-bake Plain Churros - Prefried



Ready to bake churros Imported from Spain.
100/10"

58326 Ready-to-bake Plain Churros - Prefried



Same as 58325 diff pack size.
50/10"

58328 Ready-to-bake Caramel Filled Churros Prefried



Prefried creamy caramel filled churros from Spain.
50/7"

58329 Ready-to-bake Bavarian Cream Filled Churros Prefried



Ready-to-bake Churros from Spain, filled with Bavarian cream. No preservative, no artificial color, no hydrogenated oil.
50/7"

58330 Ready-to-bake Chocolate Filled Churros Prefried



Ready-to-bake Churros from Spain, filled with Chocolate. No preservative, no artificial color, no hydrogenated oil.
50/7"

58332
Ready-to-bake
Strawberry Filled
Churros Prefried



Ready-to-bake Churros from Spain, filled with Strawberry sauce. No preservative, no artificial color, no hydrogenated oil.
50/7"

58333
Ready-to-bake
Pineapple Filled
Churros Prefried



Ready-to-bake Churros from Spain, filled with Pineapple sauce. No preservative, no artificial color, no hydrogenated oil.
50/7"

CREPES AND BLINIS

White Toque authentic French Crêpes are made according to a traditional recipe from Brittany. They look and taste just like homemade crêpes.
Originally from Russia, blinis are similar to small pancakes.

58611
French Crepes
10.6"



Plain and sugar-free with a homemade appearance. Use for sweet or savory applications.
50/1.57oz

58612
French Crepes
8.3"



All natural wheat flour crepe produced in Brittany France. Authentic recipe.
180/1.06oz

58615
Plain Small
Fluffy Crepe 6"



Fluffy and fresh crepes. Ideal for breakfast, snack, snacking, brunch, dessert and buffet catering.
8/10pc

58608
XL French
Crepes 14"



Crêpes from Brittany to be served hot or cold. Garnish according to taste in savory dishes (ham, cheese, ...) or sweet dishes (sugar, chocolate...).

5/10pc

58616
Small Vanilla
French Crepes
5.5"



Fluffy, fresh and sweet crêpes. Produced with a touch of vanilla, they are ideal for breakfast, snacking, brunch, dessert and buffet catering..
8/10pc

58617
Apple & Suzette
Aumonieres



Crêpes folded in aumônière around a baked apple, heart suzette. Inedible link bamboo pick.
20/3.17oz

64019
Mini Blinis 1.77"



Traditionally served with caviar. Use as a base for sweet and savory hors d'oeuvres. 1.77" blinis.
6/40un

58619
Mini Plain Blinis



Serve hot or cold. Ideal toasted with fresh chives, cream, smoked salmon, fish rillettes, etc.
2/120ct

DOUGHS

Imported from France, White Toque's line of doughs makes preparation easy.
Excellent base for sweet or savory application.

64004
Tarte Flambee
Crust Small



Usually prepared with a white sauce base, tarte flambee is the perfect vessel for the chef's imagination. Also available in a 5.9" size.
40/ 5.9"

64001
Tarte Flambee
Crust Medium



Tarte Flambee or Flammekueche is an extra thin crust with hand-folded edges from the Alsace region of France. Excellent for sweet or savory applications.
30/ 11"

64018
All Natural Mini
Fillo Shells



Ideal for individual quiche, crème brulée, pastry cream and creative hors d'oeuvres.
2/44un

64002
Feuille De Brick
France



Originating in Morocco, this thin, crispy dough is malleable for unique presentations. Use in sweet or savory applications. Can be baked, deep-fried or pan fried.
2/25/10un

64026
Butter Puff
Pastry Full Sheet



5mm of thickness multi-layered with 28% butter content. Thaw, garnish and bake.
Sheet size: 22.05" x 14.17" x 0.1".
12/1.65lb

64044
Traditional
Puff Pastry
8.2 Ft Roll



A convenient innovation for 100% yield.
Width: 40cm / 1.3 feet.
1/9.3lb

64011
Quiche
Shell



This individual pre-cooked quiche shell is perfect for consistently tender and flaky crusts.
45/4"

64042
Tart Shell Raw
4.25"



All butter tart shell ready to bake and fill.
20.93% butter.
45/1.43oz

64045
Quiche Shell
Raw 5"



Take all butter quiche sheet out of the box and garnish with your recipe.
24.5% butter.
36/2.27oz

64051
Empanada
Dough Discs
5.3"



Premium wheat discs for frying. Ideal for empanadas and desserts.
20/12un

64030
Empanada
Dough Disc 5.1"



Premium wheat discs/tapas. Ideal for baking empanadas. From Argentina.
24/10un

64033
Mozzarella Corn
Sandwich/
Arepas



Sweet corn sandwich stuffed with mozzarella cheese. Gluten free.
6/6ct





INGREDIENTS

- 69000 Crème Brulée – 1 bag
- 69016 Almond Cream Frangipane) – 1 bag (defrost 24 hours in advance)
- 62182 Cheesecake Red Berries – 7pcs
- 64042 Tart Shell raw
- 61009 IQF Forest Fruit – as needed
- 60519 Raspberry Fruit Coulis
- Fresh peeled pear – 4 pcs
- Icing sugar – as needed

DIRECTIONS

Crème Brulée:

- From the freezer, place in the microwave for 4x3 min at 600W. Lightly shake pouch every 3 min.
- Once crème brulée is hot, pour in ramekin and let stand for 15 min.
- Place the ramekin in the refrigerator and allow to cool down for 1 to 2 hours.
- Take out of the refrigerator, sprinkle sugar and burn with blowtorch until sugar forms a caramelized layer.

Pear Tart:

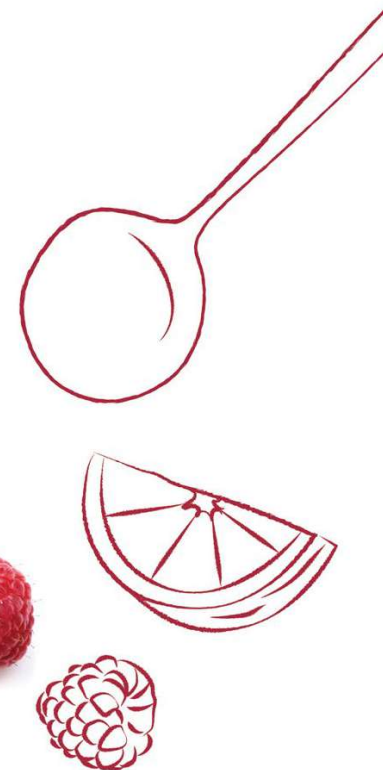
- Pour the frangipane into an empty tart shell.
- Slice the pear in half and clean the slice from the stem and seeds.
- Place the cleaned half pear face up on the tart and gently slice the fruit with regular strips.

- Put the tart on a baking tray and heat in preheated oven at 330°F for 18 to 20 min then lightly dust with the icing sugar.

- Serve at room temperature

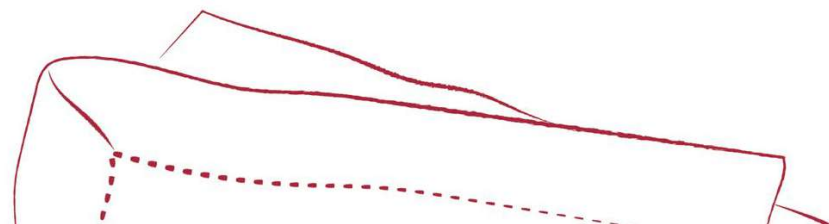
Final Presentation :

- Arrange 1 cooked crème brulée, 1 pear tart and 1 cheesecake red berries on a single large plate.
- Use the forest fruit mix to add some color and savor to your taste by combining them with the raspberry fruit coulis, and serve and gently slice the fruit with regular strips.
- Put the tart on a baking tray and heat in pre-heated oven at 330°F for 18 to 20 min then lightly dust with the icing sugar.
- Serve at room temperature.



DESSERTS

From individual desserts, strip cakes, petits-fours, to ready-prepared crème brulée, the choice is yours to design an unforgettable dessert experience for your guests.



The latest version of Messenger and Facebook app must be installed on your device.

AUGMENTED REALITY



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3D RECIPES





62102
Crème Brûlée



Top with cassonade and caramelize.
All natural ready-prepared crème brulee
in a terra cotta dish.
18/5.3oz

DESSERTS

Discover our selection of imported French pastries. Perfect for plated dessert presentations, buffets or the bakery case. Our classic recipes use premium ingredients and offer convenience without compromising quality.

62119
Chocolate Lava
Cakes



Reheat in the oven or microwave for a
molten ganache center. Remove paper
before warming.
18/3.32oz

62147
Canelés De
Bordeaux



Our canelés are produced without any
coloring or food additives.
150/1.05oz

62149
Canelés De
Bordeaux



Our canelés are produced without any
coloring or food additive. Heat at 400°F
for 5-10 minutes.
75/2.11oz

62162
Valrhona®
Chocolate
Fondant



Made with Tainori Valrhona chocolate
(64% chocolate). Heat in the oven at
350°F for about 10 minutes.
20/2.8 oz

62170
Lemon
Meringue Cake



Lemon meringue cake, a grand classic
dessert. Crumble base with a softer
meringue top.
16/3.15oz

Traiteur de Paris

Building on its 25 years of know-how in the field of creating and manufacturing fine individual and single bite pastries, Traiteur de Paris now introduces its popular desserts in a new 'to-share' format.

DESSERTS

It's the opportunity for caterers to discover the quality and taste of six appetizing and generous Traiteur de Paris' Desserts to share, in a bigger portion.

CONVENIENT AND EASY TO HANDLE

thanks to 12 practical pre-cut slices, the new dessert range is perfectly designed for the needs of coffee shops, dessert buffets or more traditional presentations. Although ready-to serve, the desserts can also be garnished for a more sophisticated plate arrangement.

PROTECTIVE MOLDED LID

Our range of petits fours and individual desserts is also evolving with our new petits fours St Germain tray and its protective molded lid created to avoid any waste and our light and fresh individual cheesecake range.



62171 Chocolate Truffon



Thicker ganache for easier handling with a softer meringue inside. Ideal dessert for banquets.

16/3oz

62172 Caramel Delight



Caramel delight with a crumble base topped with a light toffee cream.

16/3.15oz

62173 Gianduja Shortbread



A mix of texture which enhances the product: a crunchy crumble and a fondant Gianduja cream.

16/3.15oz

62176 Raspberry & Strawberry Tiramisu



Strawberry and raspberry soaked biscuit, mascarpone mousse, strawberry and raspberry jelly, white chocolate shards.

16/2.8oz

62177 Pannacotta Mango Passion



Pannacotta and mango shortbread. A light and refreshing dessert, with a sweet note of coconut.

16/3.15oz

62180 Cheesecake Speculoos



Speculoos crumble, vanilla cheesecake mix, oven-baked.

20/2.7oz

62181 Tiramisu



Coffee soaked biscuit, mascarpone mousse, rum and Marsala, cocoa powder.









16/2.8oz

62182 Cheesecake Red Berries



Crumble, cheesecake mix, raspberry jelly, red berry mix (blackberries, raspberries, blackcurrants and redcurrants).

16/3.2oz

62186 Premium Cheesecake		Cinnamon crumble, cheesecake mix, oven-baked. 20/3.15oz
62189 Apple Tatin		This French pastry classic stands out for its use of quality ingredients: apples with a delicious caramel flavor are layered on a delicious, authentic shortcrust butter pastry. 16/4.2oz
62301 Red Berry Cheesecake 12 slices		Pre-sliced red berry topped New York style cheesecake made with French cheese. 2/2.78lb
62302 Mango Coconut Cake 12 slices		Pre-sliced bring exoticism to the range of desserts. 2/2.87lb
62303 Lemon Meringue Pie 12 slices		Pre-sliced a well balanced dessert between the brightness of lemon and smoothness of the Italian meringue. 2/2.65lb
62304 Cappuccino Pie 12 slices		Pre-sliced the larger size dessert version of the famous beverage. 2/2.8lb
62305 Hazelnut & Chocolate Cake 12 slices		Pre-sliced original use of Gianduja chocolate (Italian recipe, generous in hazelnuts). 2/2.65lb
62306 Caramelized Apple Pound Cake - 12 slices		Pre-sliced the classic dessert of Brasseries. Rich in caramelized apple. 2/2.65lb





63014
Tiramisu Dessert
Cups



Biscuit soaked with coffee sauce, mascarpone and cocoa dusting.
8/2.8oz

63017
Lemoncello
Dessert Cups



Dessert with a lemon, marscapone mousse, and ladyfingers in lemon syrup.
8/2.6oz

63032
Boston Cream
Pie Dessert Cups



Five gourmet layers for an american traditional recipe: vanilla cream, cocoa sponge cake, caramel cream, cocoa sponge cake, chocolate sauce.
8/2.8oz

63035
Salted Caramel
Dessert Cups



Multi-layer dessert with savoiardo biscuit laid in a caramel flavored mousse and a vanilla flavor sauce, decorated with caramel sauce.
8/2.8oz

63036
Blueberry &
Cinnamon Pie
Dessert Cups



Sponge cake lies between blueberry sauce and velvety cinnamon flavored cream with cinnamon sauce on top.
8/3oz

63049
Banana Cream
Pudding
Dessert Cups



Delightful banana pudding, soft sponge cake and vanilla cream.
8/3oz

62183
Opera Pre-Cut
Slices



Dessert made with 7 visible layers (Joconde biscuit, butter cream, chocolate ganache) and whose flavors are recognizable in one mouthful.

36/2.27oz

62204
Strawberry Strip
Cake



A light and refreshing dessert cake with a vanilla mousse and whole strawberries. Slice, thaw and serve.

6/33oz

62205
Opera Strip
Cake



Dessert made with 7 visible layers (Joconde biscuit, butter cream, chocolate ganache).

6/24oz

62206
Crunchy
Chocolate Hazelnut
Strip Cake



Crunchy hazelnut base layered with chocolate mousse and topped with chocolate velvet.

6/24oz

62212
Tiramisu
Strip Cake



Ladyfingers soaked in coffee, layered with a blend of rich mascarpone and whipped cream.

6/25.7oz

63000
Mini Dessert
Cups With
Spoons



36 assorted mini plastic glasses with spoons in 4 different sweet flavors.

1/36un

63001
Traditional
Petits Fours



Essential flavored petits fours for a successful reception. Hand finished, preservative free and all natural flavor.

3/48un

63003
Prestige
Petits Fours



Attractive pieces and refined flavors: Cranberry cheesecake, chocolate and orange. Hand finished. Different textures and shapes.

3/48un



63135
Exotiques
Petits Fours



A selection of lighter mini pastries with exotic fruits and unique shapes.

3/48un

63129
St Germain
Petits Fours



Elegant, modern and colorful, those petits fours are ideal for banquets, buffets or cocktail events.

3/48un

63122
Signature
Macarons



Traditional French macarons, 18g.
Chocolate, raspberry, almond, lemon and
pistachio.
3/35un

63164
Signature
Chocolate
Macaron



Sweet chocolate macarons 18g.
3/35un

63165
Signature
Caramel
Macaron



Sweet caramel macarons 18g.
3/35un

63166
Signature Lemon
Macaron



Sweet lemon macarons 18g.
3/35un

63167
Signature
Raspberry
Macaron



Sweet raspberry macarons 18g.
3/35un

63169
Signature
Pistachio
Macaron



Sweet pistachio macarons 18g.
3/35un

63182
Signature
Cookies & Cream
Macaron



Sweet cookies & cream macarons 18g.
3/35un

63191
Signature Coffee
Macaron



Sweet coffee macarons 18g.
3/35un

63192
Signature
Almond
Macarons



Sweet almond macarons 18g.
3/35un

63137
Macarons
Fondants



Traditional French macarons 10-12g.
Chocolate, raspberry, vanilla, coffee,
pistachio, and lemon.
8/12un

63148
Macarons
In-store Bakery



12 assorted macarons. Perfect for grab
and go. 21 day refrigerated shelf life.
8/12pc





69000

Crème Brûlée Pouch



No bake crème brûlée. Made from fresh ingredients, all natural. Heat and chill only. Serve in ramekins, tart shells, chocolate shells or glassware. Customize flavors with extracts or compounds.

5/2.2lb

69002

Crème Brûlée Pouch



Convenient bulk packaging of crème brûlée.

1/11lb

69006

Salted Caramel Pot De Crème



Made with a rich caramel prepared with sea salt butter. Heat and chill only. Other pack sizes available.

5/2.2lb | 1/11lb (No. 69010)

69007

Lemon Curd



Ideal for pie filling and tartlets, this lemon curd can be piped straight from the bag or heat and pour.

5/2.2lb

69009

Chocolate Lava Cake Pouch



Delicious chocolate lava cake batter. Thaw, pour and bake in any container.

1/11lb

69016

Almond Cream (Frangipane) Pouch



Ready to use velvety almond cream, this frangipane is used as a filling in tarts, cakes and assorted pastries.

6/2.2lb