



LOUDEAC • BRITTANY • 1968
Pâtisserie
TRADITION®

MADELEINES & FAMILY CAKES RANGES



MADELEINES

All our madeleines are made with rigorously selected ingredients

BARN WHOLE EGGS ~ **FRENCH WHEAT FLOUR** ~ **WITHOUT COLOURING**
WITHOUT PALM OIL ~ **WITHOUT PRESERVATIVE**



PLAIN LONG MADELEINES - 250 g

A long finger shape madeleine, soft and melty in mouth. Made with a simple recipe, with a light taste of almond. Its long shape is convenient to dip in a cup of coffee or with a bowl of apple jam. Packed in a 250g plastic tray.

~ 18% eggs



MARBLE LONG MADELEINES - 250 g

A soft long madeleine, marbled with a plain dough and a chocolate dough with chocolate powder. A delicious gourmet recipe for all the chocolate lovers. Packed in 250g plastic tray.

~ 3,5% chocolate powder ~ 15% eggs ~ Cocoa Rainforest Certified



SULTANA LONG MADELEINES - 250 g

A fruity version of the long plain madeleine. Made with dry raisins sprinkled on top of each madeleine for a sweet touch. Ideal to dip in a plain yogurt for a delicious dessert. Packed in a 250g plastic tray.

~ 12% dry raisins ~ 14% eggs

Shelf-life at production	Units / Case	Cases / Layers	Layers / Pallet	Cases / Pallet	Stackable pallet
180 days	16	12	3	36	YES



SMALL MADELEINES - 250 g / 500 g

A simple and authentic recipe of small soft madeleines, with a light taste of almonds. Perfect to share for breakfast, or for the afternoon snack. Available in two formats: 250g or 500g.

~ 15,8% eggs

250 g

Shelf-life at production	Units / Case	Cases / Layers	Layers / Pallet	Cases / Pallet	Stackable pallet
180 days	16	6	3	18	YES

500 g

Shelf-life at production	Units / Case	Cases / Layers	Layers / Pallet	Cases / Pallet	Stackable pallet
180 days	8	6	5	30	YES



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BARN WHOLE EGGS — **FRENCH WHEAT FLOUR** — **WITHOUT COLOURING**
WITHOUT PALM OIL — **WITHOUT PRESERVATIVE**



PLAIN SHELL MADELEINES 300 g - 25 g per portion

The traditional French madeleine recipe made with fresh eggs and selected ingredients. The shell madeleine is baked in a classic shell shape tin for a delightful soft sponge cake. Its convenient individual packaging preserves the freshness of the product over time, and is ideal for a consumption on the go.

— 20% eggs



MARBLE SHELL MADELEINES 300 g - 25 g per portion

The chocolate version of the original recipe. Made with a chocolate dough and a plain dough for a delicious sweet snack. Its convenient individual packaging preserves the freshness of the product over time, and is ideal for a consumption on the go.

— 5% chocolate powder — 15% eggs — Cocoa Rainforest Certified



NEW



CHOCOLATE CHIPS SHELL MADELEINES 300 g - 25 g per portion

The chocolate-chips version of our traditional French madeleine. The shell madeleine is baked in a classic shell shape tin for a delightful soft sponge cake. Its convenient individual packaging preserves the freshness of the product over time, and is ideal for a consumption on the go.

— 19,5% eggs — 12% chocolate chips — Cocoa Rainforest Certified



NEW



COCOA-HAZELNUTS FILLED SHELL MADELEINES 280 g - 35 g per portion

Gourmets madeleines filled with cocoa-hazelnuts for an intense please. Its filling will convince your taste buds. Its convenient individual packaging preserves the freshness of the product over time, and is ideal for a consumption on the go.

— 14,5% eggs — 25% filling — Cocoa Rainforest Certified



Shelf-life at production	Units / Case	Cases / Layers	Layers / Pallet	Cases / Pallet	Stackable pallet
180 days	6	8	4	32	YES



FAMILY CAKES

All our cakes are made in respect of the French pastry know-how, with rigorously selected ingredients

BARN EGGS — **WITHOUT PALM OIL** — **FRENCH WHEAT FLOUR**

PASTRY CAKE - 800 g / 500g



An authentic French cake recipe. A soft and moist cake, with a light taste of vanilla. Ideal to share for breakfast or as a dessert, plain or with jam. Available in two formats: 500g or 800g.

— 15% eggs

MARBLE CAKE - 600 g



A classic French cake recipe. Made with a half plain and a half cocoa dough for a beautiful and delicious result. It attracts the whole family, and especially the chocolate lovers. Available in one format: 600g.

— 21,5% eggs

— 1,4% cocoa powder

— Cocoa Rainforest Certified



BUTTER CAKE - 500g



A traditional butter cake recipe. A rich and tasty flavour, and melt-in-mouth generous cake. Perfect for a dessert to share with friends or family. Available in one format: 500g.

— 21,5% butter

CHOCOLATE CHIPS CAKE - 500g

NEW



An unmissable French recipe. Its softness combined with the chocolate chips turns this cake into the perfect cake to share with every family member.

— 12% chocolate chips

— 17% eggs

— Cocoa Rainforest Certified



Shelf-life at production	Units / Case	Cases / Layers	Layers / Pallet	Cases / Pallet	Stackable pallet
180 days	12 (Pastry Cake 500g) 8 (Pastry Cake 800g)	6	6	36	YES
90 days (Butter Cakes)	10 (Marble Cake) 12 (Butter Cake) 12 (Chocolate Chips Cake)				