



Delice de Lise

10733 - Mixed Berry Beignets Mini

To be displayed in the in-store bakery department. It's a good idea to offer our French Beignets for breakfast near Brioches and other European delicacies such as waffles and crepes. For Foodservice accounts great for banquets, buffets and brunch.



Nutrition Facts

8 Servings Per Container

Serving size **0.74 OZ**

Amount per serving
Calories 90

	% Daily Value*
Total Fat 5 g	6%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 10 mg	3%
Sodium 55 mg	2%
Total Carbohydrate 10 g	4%
Dietary Fiber 0 g	0%
Total Sugars 4 g	
Includes 1.2 g Added Sugar	%
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 3 mg	0%
Iron 0 mg	0%
Potassium 21 mg	0%

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

* Benefits

Mixed Berries mini beignets, the taste of authentic homemade mi-beignets to get a bit of France right in your kitchen
Authentic French recipe made in France
Bakers yeast for their light texture and round shape
Fresh eggs and butter for the softest dough
Generously filled Mixed Berries (fruit puree raspberry, blueberry, blackberry)
No artificial colors or flavors, no preservatives, GMO free

Ingredients

INGREDIENTS LIST: Unbleached unbromated wheat flour, red fruits filling 24% (red fruits puree 35% (raspberry 20%, blueberry 10%, blackberry 5%), water, glucose-fructose syrup, sugar, modified corn starch, flavors, vegetable oils (rapeseed, sustainable palm), water, eggs, sugar, butter, decoration (dextrose, wheat starch, palm fat), wheat gluten, yeast, salt, emulsifier (mono and diglycerides of fatty acids), color (beta carotene), antioxidant (Ascorbic acid), wheat malt.

Allergens

Contains:

eggs milk wheat

May Contain:

soy tree nuts

Free From:

crustaceans fish peanuts sesame

Handling Suggestions

See label for suggestions

Serving Suggestions

Great for breakfast to share with family and friends. In France we also eat them as a snack in the afternoon "le goter" (afternoon break). They can also make a great dessert with ice cream, chocolate sauce and other toppings. Great for buffets, brunch menus, corporate events!

Prep & Cooking Suggestions

Fully baked product. Just thaw for 1 hour at room temperature and serve. Sometimes customers like to warm them a bit or to fry them but it's not necessary

Product Specifications

Brand	Manufacturer
Delice de Lise	Mademoiselle Desserts

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	AD00815	10733	03760008853240		16/7.05 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.63 lb	8.63 lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.75 in	11.81 in	8.85 in	0.95 ft3	10x9	288 days	-5 °F / -2 °F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	5 g	Sodium	55 mg
Protein	2	Trans Fats	0 g	Calcium	3 mg
Total Carbohydrates...	10 g	Saturated Fat	1 g	Iron	0 mg
Sugars	4 g	Added Sugars	1.2 g	Potassium	21 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

