OOLALA Macarons

12 Petits Parisian-Style FROZEN Macarons

Ah Paris! It is famous for its fine arts, its gourmet food and its passionate lovers… Among all of these indulgences, one stands out: “Le Macaron.” Traditionally crafted in upscale bakeries, this pastry quickly became a worldwide sensation thanks to its irresistible taste. Better yet! OOLALA Frozen Macarons come in 6 rich flavors for you to share with the ones you love: Raspberry, Vanilla, Lemon, Caramel, Pistachio and of course Chocolate…

“OOLALA!”

- Natural Colors & Flavors
- 0g Trans Fat per serving
- No hydrogenated oils
- Imported from France
Ingredients:

Sea salt caramel macaron: sugar, almonds, sea salt caramel (sugar, cream, salted butter, glucose syrup, sea salt, vanilla powder), egg white, butter, almond paste (almonds, sugar, water), milk, egg yolk, natural caramel color, cream powder (modified corn starch), potato starch, natural turmeric color.

Lemon macaron: sugar, almonds, egg white, lemon juice, butter, almond paste (almonds, sugar, water), lime zest, pectin, natural turmeric color, natural lemon flavor, vanilla powder.

Vanilla macaron: sugar, almonds, almond paste (almonds, sugar, water), egg white, butter, milk, egg yolk, vanilla powder, cream powder (modified corn starch), potato starch, exhausted vanilla seeds.

Dark Chocolate macaron: sugar, egg white, dark chocolate (cocoa paste, sugar, cocoa butter, natural vanilla flavor), cream, almonds, hazelnuts, butter, invert sugar syrup, low-fat cocoa powder, cocoa powder, natural beet color.

Raspberry macaron: sugar, almonds, egg white, raspberries, natural beet color, pectin, lemon juice.

Pistachio macaron: sugar, almonds, egg white, pistachios, water, milk chocolate (sugar, milk powder, cocoa butter, cocoa paste, soy lecithin, natural vanilla flavor), butter, spirulina, natural pistachio flavor, pectin, natural turmeric flavor.

Lemon macaron: sugar, almonds, egg white, lemon juice, butter, almond paste (almonds, sugar, water), lime zest, pectin, natural turmeric color, natural lemon flavor, vanilla powder.

Vanilla macaron: sugar, almonds, almond paste (almonds, sugar, water), egg white, butter, milk, egg yolk, vanilla powder, cream powder (modified corn starch), potato starch, exhausted vanilla seeds.

Dark Chocolate macaron: sugar, egg white, dark chocolate (cocoa paste, sugar, cocoa butter, natural vanilla flavor), cream, almonds, hazelnuts, butter, invert sugar syrup, low-fat cocoa powder, cocoa powder, natural beet color.

Raspberry macaron: sugar, almonds, egg white, raspberries, natural beet color, pectin, lemon juice.

Pistachio macaron: sugar, almonds, egg white, pistachios, water, milk chocolate (sugar, milk powder, cocoa butter, cocoa paste, soy lecithin, natural vanilla flavor), butter, spirulina, natural pistachio flavor, pectin, natural turmeric flavor.

Storage recommendations:
- 24 hours maximum between 32°F and 39°F after defrosting.
- Store at -0.4°F (hard frozen).
- Never refreeze defrosted products.

Serving recommendations:
Let to defrost for 1 hour between 32°F and 39°F with plastic film. Remove the plastic tray place macarons on a plate. Serve and enjoy!

Nutrition Facts

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Calories</th>
<th>Fat Cal.</th>
<th>% Daily Values</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Macarons (33g)</td>
<td>140</td>
<td>70</td>
<td>*Percent Daily Values (DV) are based on a 2,000 calorie diet.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Amount/Serving</th>
<th>%DV*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>7g</td>
</tr>
<tr>
<td>Sat. Fat</td>
<td>2g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>5mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>5mg</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>0%</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>0%</td>
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</tbody>
</table>

We source the best premium ingredients available.