

# amacarons

smooth flavours



## ABOUT US

AMACARONS' JOURNEY BEGAN IN 2011 AT A COFFEE BAR IN BEVEREN, WHERE CHEF-PATISSIER MORENO MADE A BOLD MOVE BY REPLACING TRADITIONAL COFFEE COOKIES WITH HIS HOMEMADE MACARONS.

IN 2016, "CHEF DE BISCUIT" TOOK THE HELM, AND PRODUCTION RELOCATED TO OOSTENDE. HERE, AMACARONS BROADENED ITS OFFER TO INCLUDE NOT ONLY MACARONS BUT ALSO A DELIGHTFUL RANGE OF COOKIES. THIS STRATEGIC SHIFT MARKED A PIVOTAL CHAPTER IN AMACARONS' EVOLUTION.

### **AMACARONS FIRMLY UPHOLDS FOUR CORE VALUES: QUALITY WITH PREMIUM INGREDIENTS**

WE ARE COMMITTED TO USING ONLY THE FINEST INGREDIENTS IN CRAFTING OUR PRODUCTS, ENSURING EACH BITE IS A BURST OF FLAVOR AND EXCELLENCE.

### **DIRECT CUSTOMER ENGAGEMENT**

PERSONAL CONNECTIONS WITH OUR CUSTOMERS ARE INVALUABLE. WE ACTIVELY SEEK THEIR INSIGHTS AND FEEDBACK, INCORPORATING THEM INTO OUR PRODUCT DEVELOPMENT PROCESS.

### **CONTINUOUS INNOVATION**

OUR PURSUIT OF PERFECTION NEVER STOPS. WE TIRELESSLY EXPLORE NEW FLAVORS AND PRODUCT CONCEPTS TO SURPRISE AND CAPTIVATE OUR CLIENTELE.

### **COLLABORATIVE CUSTOMIZATION**

COLLABORATING CLOSELY WITH OUR CUSTOMERS ALLOWS US TO CREATE BESPOKE, TAILOR-MADE TREATS THAT ALIGN PERFECTLY WITH THEIR PREFERENCES.

AMACARONS REMAINS DEDICATED TO THESE CORE VALUES AS WE STRIVE FOR ONGOING GROWTH, IMAGINATIVE PRODUCTS, AND A CUSTOMER-CENTRIC APPROACH IN THE DELIGHTFUL WORLD OF GOURMET CONFECTIONS.

## TECHNICAL INFORMATION

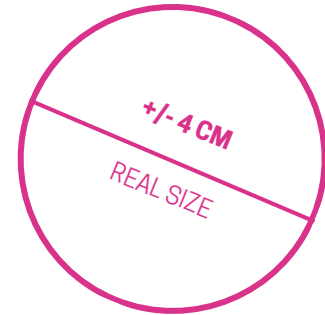
**WEIGHT:** +/- 16GR / PCS

**SIZE:** +/- 4CM DIAMETER (DIFFERENT SIZES ARE AVAILABLE ON REQUEST)

**BOX CONTENT :** 70PCS

**NO. OF CARTONS PER EUROPALLET LAYER:** 13

**HEIGHT OF THE PALLET:** 12 LAYERS



## STORAGE & DEFROSTING INFORMATION

### **FROZEN**

12 MONTHS

### **UNFROZEN**

8 DAYS

### **DEFROSTING TECHNIC**

1. KEEP THE MACARONS STORED IN THE FREEZER (-18°C)
2. REMOVE THE MACARONS OUT OF THE FREEZER AND LET THEM DEFROST SLOWLY IN THE REFRIGERATOR FOR 2 - 3 HOURS
3. ENJOY THE PREMIUM TASTE OF OUR MACARONS!







## OUR FLAVOURS



**VANILLA**

MDA002



**SALTED CARAMEL**

MDA003



**FOREST FRUIT**

MDA004



**STRAWBERRY**

MDA005



**CHOCOLAT**

MDA006



**CUBERDON**

MDA007



## OUR FLAVOURS



**NUTELLA**  
MDA009



**RASBERRY**  
MDA010



**HAZELNUT**  
MDA011



**PISTACHIO**  
MDA013



**PASSION FRUIT**  
MDA014



**MOCCA**  
MDA015



## OUR FLAVOURS



**CHAMPAGNE - ROSÉ**  
MDA016



**CHERRY - YOGHURT**  
MDA018



**TIRAMISU**  
MDA019



**BANANA-SPLIT**  
MDA020



**CACTUS-LIME**  
MDA022



**ORANGE**  
MDA023

## OUR FLAVOURS



**SPECULOOS**  
MDA025



**APPLE - CINNAMON**  
MDA026



**CHOCOLAT - PASSION**  
MDA027



**SNICKERS**  
MDA028



**LEMON**  
MDA030



**OREO**  
MDA032





## OUR FLAVOURS



**BELGIAN WAFFLE**  
MDA033



**MANGO - WHITE CHOCOLATE**  
MDA034



**PEACH**  
MDA037



**BANANA**  
MDA040



**APPLE**  
MDA041



**LIMONCELLO**  
MDA046

## SPECIAL OCCASIONS



**LOVE MIX (RED & WHITE)**

VAL004 - 35ST

## TECHNICAL INFORMATION XL MACARONS

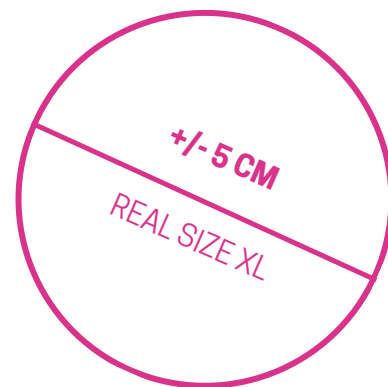
**WEIGHT:** +/- 40GR / PCS

**SIZE:** +/- 5CM DIAMETER

**BOX CONTENT :** 30PCS

**NO. OF CARTONS PER EUROPALLET LAYER:** 13

**HEIGHT OF THE PALLET:** 12 LAYERS



## STORAGE & DEFROSTING INFORMATION

### FROZEN

12 MONTHS

### UNFROZEN

8 DAYS

### DEFROSTING TECHNIC

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## XL MACARONS



### ASSORTMENT OF THE CHEF

MDA001XL - 30ST



#### VANILLA

MDA002XL - 30ST



#### SALTY CARAMEL

MDA003XL - 30ST



#### RASPBERRY

MDA010XL - 30ST



IN A WORLD OF SWEETNESS, COLORS UNFOLD,  
MACARONS, A TALE DELICIOUSLY TOLD.  
CRISP ON THE EDGES, SOFT WITHIN,  
MACARONS, WHERE JOY AND FLAVORS BEGIN.

PASTEL HUES LIKE A PAINTER'S DREAM,  
EACH BITE, A SYMPHONY, A DELIGHTFUL STREAM.  
VELVET TEXTURES IN EVERY BITE,  
A CULINARY JOURNEY, A SWEET FLIGHT.

FROM ROSE TO LEMON, A MELODY OF TASTE,  
MACARONS, A TREAT, NEVER TO WASTE.  
IN ELEGANT BOXES, THEY PROUDLY RESIDE,  
TINY TREASURES, INVITING YOU INSIDE.

CELEBRATE MOMENTS, BOTH BIG AND SMALL,  
MACARONS, THE SWEETEST ALLURE OF ALL.



SCAN ME



**Chef de biscuit - Amacarons**

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**MADE IN BELGIUM**