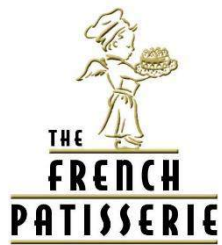


The French Patisserie, Inc.

2019 Macaron Line

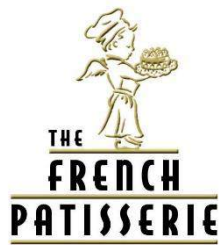




Overview

- Committed to using only high quality, all natural ingredients for 30 years
- Winner of numerous SOFI awards for excellence in specialty foods
- Level 2 Safe Quality Food Certification
- Nationally recognized and certified woman-owned small business
- Proudly manufactured in our Pacifica, California facility
- Big enough to handle large volumes, small enough to offer personal attention
- Business includes conventional and specialty retailers, broad line food service distribution, airlines, e-tailers, warehouse clubs





Bakery Macarons

The French Patisserie is the largest domestic manufacturer of macarons

All natural, no artificial colors/flavors

On trend; artisanal appeal

Gluten free (inherently)

Bulk Program

- Ships Frozen – 1 year shelf life from manufacture
- Up to 10 days on display in refrigerated showcase; 21 in clamshell
- New recipe
- 1.5 inches, 11 grams each
- Straight flavors (4/18ct trays)
- Assortment (2/36ct trays)



Display racks available



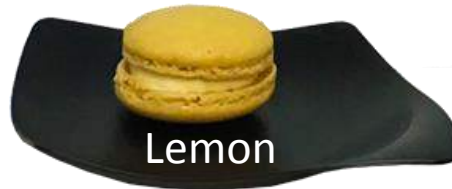
Empty clamshells available
for in-bakery packing and
custom labeling



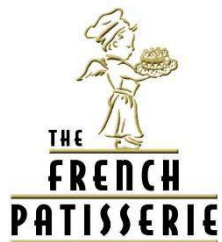
Custom Flavors & Assortments Available

Available Flavors

All natural



*Coming in Q2: Red Velvet, Key Lime & Licorice
Custom and holiday flavors available*



Retail Macarons

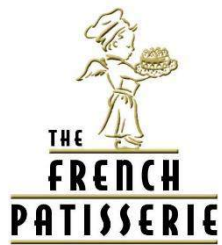
Grab & Go - Chilled

- Grab & Go six packs are perfect for the chilled cases in cafes, c-stores, hotel pantries, airports, grocery stores and other retail outlets
- Ships frozen: 1 year from date of manufacture and a shelf life of 21 days in a refrigerated environment
- Redesigned packages are flow wrapped to preserve freshness



Private Label & Custom Assortments Available





Macarons

Retail - Freezer

Product Benefits

- All natural, no artificial colors/flavors
- Unique category alternative
- Widely accepted classic flavors
- On trend
- Artisanal appeal
- Gluten free (inherently)
- Affordable luxury
- Recyclable PET materials

Private Label Available



Consider placement in the bakery freezer with specialty frozen desserts



Sheet Cakes & Shells

Macaron Shells – Bulk

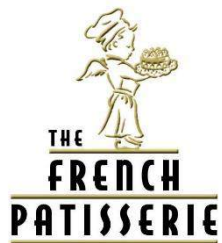
- Ships Frozen – 1 year shelf life from manufacture
- 1.5 inches, 4.5 grams each
- Red, Green, Yellow, Orange, White, Pink, Brown, Chocolate
- Case count: 192 single shells
- MOQ – None



Cakes

- Classic Lemon Bar available in ¼ sheet and bites (60 ct)
- Best-selling Chocolate Ganache Cake in ¼ sheet or wedge (24 ct)





Macarons

Packaging Options

Custom Clamshells – 6, 18 & 36 Count



Sold empty
Create your own
assortments



Trays – 6, 12 Count

Clear flow wrap



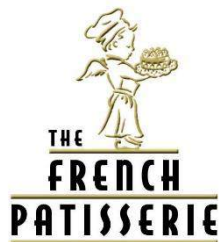
Grab & Go Chilled 6 Count



Retail Freezer 12, 18 & 36 Count

Private Label Available





Food Service Bulk Macarons

The French Patisserie is the largest domestic manufacturer of macarons

All natural, no artificial colors/flavors

On trend; artisanal appeal

Gluten free (inherently)

Food Service Macarons - Bulk

- Ships Frozen - 1 year shelf life from manufacture
- Up to 5 days under refrigeration
- Traditional buttercream recipe
- 1.5 inches, 11 grams each
- 2 Assortments (6 flavors, 2/36 ct clamshell trays)



Macarons de Paris



Pistachio, Chocolate/Bergamot, Lavender Apricot, Coconut Mango/Passion, Raspberry, Vanilla, Coffee

Macarons de France



Pistachio, Chocolate, Lemon, Raspberry, Vanilla, Coffee

Custom Flavors & Assortments Available with MOQ





Thank you. We look forward to partnering together to provide your customers with the highest quality frozen desserts at the lowest cost.

The French Patisserie / LOOKA Patisserie

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