

TABLEAU RÉCAPITULATIF DES DLC ET DATES DE RETRAIT DES PRODUITS EN BOUTIQUE

Product	Recommended maximum storage time	Storage recommendation
PASTRIES		
CARRÉMENT CHOCOLAT	2 days	Keep in refrigerator until serving
LA CERISE SUR LE GATEAU	3 days	Keep in refrigerator until serving
PLAISIRS SUCRÉS	2 days	Keep in refrigerator until serving
CHUAO	4 days	Remove from refrigerator 2 hours before serving
PLÉNITUDE	3 days	Remove from refrigerator 1 hour before serving
2000 FEUILLES	1 day	Keep in refrigerator until serving
MILLEFEUILLE INFINIMENT VANILLE	1 day	Keep in refrigerator until serving
DÉSIRÉ	2 days	Keep in refrigerator until serving
ISPAHAN	2 days	Keep in refrigerator until serving
ELSA	2 days	Keep in refrigerator until serving
MONTEBELLO	1 day	Keep in refrigerator until serving
TARTE INFINIMENT CITRON	1 day	Keep in refrigerator until serving
TARTE INFINIMENT VANILLE	2 days	Keep in refrigerator until serving
TARTE INFINIMENT CAFÉ	2 days	Remove from refrigerator 1 hour before serving
TARTE CROUSTILLANTE AUX CERISES ET PISTACHE	2 days	Keep in refrigerator until serving
TARTES FINES	2 days	Keep in refrigerator until serving
ÉMOTIONS À PARTAGER	1 day	Keep in refrigerator until serving
SURPRISES	1 day	Keep in refrigerator until serving
ÉMOTION ENVIE	2 days	Keep in refrigerator until serving
MACARONS		
MACARONS PETITS FOURS	5 days	Keep in lower part of your refrigerator, remove into room temperature 30 minutes before serving
MACARONS INDIVIDUELS	5 days	Keep in lower part of your refrigerator, remove into room temperature 30 minutes before serving
CHOCOLATE BONBONS		
BONBONS DE CHOCOLAT ASSORTIS	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
BONBONS DE CHOCOLAT AU MACARON	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
PH CUBE	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
TRUFFES	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CARRÉS DE CHOCOLAT MELISSA, JAVA, MADAGASCAR, PORCELANA	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours

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MASQUES	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours

CHOCOLATE SNACKS

ABSOLUMENT & BARRES CHOCOLAT

ABSOLUMENT CARAMEL, FRAMBOISE, GINGEMBRE	3 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
ABSOLUMENT MIXTE	3 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
ABSOLUMENT NOIR	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
ABSOLUMENT LAIT	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
ABSOLUMENT PRALINÉ	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
BARRES CHOCOLAT	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours

FRUITS ENROBÉS

FRUITS ENROBÉS	3 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
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MENDIANTS

MENDIANTS LAIT ET NOIR	6 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
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CROQUANTS & NOUGATINES

CROQUANTS AU PRALINÉ CHOCOLAT LAIT ET NOIR	2 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
NOUGATINES ENROBÉES	2 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours

TABLETTES DE CHOCOLAT

CHOCOLAT LAIT MELISSA	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CHOCOLAT PURE ORIGINE JAVA	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CHOCOLAT PURE ORIGINE MADAGASCAR	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CHOCOLAT PURE ORIGINE SAO TOMÉ FLEUR DE SEL	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CHOCOLAT PURE ORIGINE CHUAO	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CHOCOLAT ORIGINE PORCELANA	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CHOCOLAT LAIT	1 year	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CHOCOLAT LAIT NOISETTES GRILLÉES	6 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
CHOCOLAT NOIR AMANDES GRILLÉES	6 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours

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AZUR, CHLOÉ	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
MATHILDA, MOGADOR	1 month	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours
TABLETTE ÉXUBÉRANTE	2 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours

JAMS / CONFECTIONERIES

CONFITURES	2 years	Keep refrigerated after opening and consume within one week
PÂTES DE FRUITS	10 weeks	Store at room temperature in a dry place
CALISSONS	6 months	Store at room temperature in a dry place
NOUGATS	1 year	Store at room temperature in a dry place
MARRONS GLACÉS	3 months	Storage and consumption : keep in the original packaging in a cool (15°-18°), dry place away from light and odours

POUND CAKES

CAKE PRALINÉ CHOCOLAT	15 days	Keep at room temperature, wrapped in cling film to protect it from the air
CAKE PRALINÉ PISTACHE	15 days	Keep at room temperature, wrapped in cling film to protect it from the air
CAKE AUX FRUITS	15 days	Keep at room temperature, wrapped in cling film to protect it from the air
CAKE AU CITRON	15 days	Keep at room temperature, wrapped in cling film to protect it from the air
CAKE SATINE	10 days	Keep at room temperature, wrapped in cling film to protect it from the air
CAKE MOSAÏC	10 days	Keep at room temperature, wrapped in cling film to protect it from the air
CAKE ISPAHAN	10 days	Keep at room temperature, wrapped in cling film to protect it from the air
CAKE MONTEBELLO	10 days	Keep at room temperature, wrapped in cling film to protect it from the air
CAKE INFINIMENT VANILLE	10 days	Keep at room temperature, wrapped in cling film to protect it from the air

COOKIES & BISCUITS

ALL COOKIES & BISCUITS (EXCEPT LECKERLIS)	1 month	Store at room temperature
LECKERLIS	2 months	Store at room temperature

TEAS, COFFEES, CHOCOLATES, CHAMPAGNES

THÉS	2 years	Store at room temperature
PRÉPARATIONS CHOCOLAT CHAUD	9 months	Store at room temperature

ICE CREAMS & SORBETS

1 CONTAINER	12 weeks	Keep frozen at -25°C
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Product	Recommended maximum storage time	Storage recommendation
140 ml CONTAINER	12 weeks	Keep frozen at -25°C
MISS GLA'GLA	8 weeks	Keep frozen at -25°C