



Located in Belgium, FOOD N'JOY is a family business.

Our passion for food, novelty and innovation continually drives us to rethink our products and services. Curious and inventive, we look at developments and trends in our environment to swiftly and regularly adapt to these changes.

Our brands:



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Ready to fill

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Ready to use

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1 Health and Safety

Every day, we are committed to supplying products with positive impact on consumers health

- We carry out numerous controls to guarantee product safety
- We work tirelessly to improve nutritional profile of our products
- We are BRCGS certified at the highest level

2 Green Transition

We take daily actions to reduce our environmental footprint in various areas:

- Energy consumption
- Water consumption
- Recyclable containers and packaging

3 Work Environnement

We offer a safe working environment. We value:

- Project management working
- Collaborative decision-making
- Internal initiative-taking and entrepreneurial freedom

4 Creating and sharing value

We aim to share the value we create with our different stakeholders:

- Our employees
- Our suppliers
- Our customers
- Our consumers

By behaving ethically and responsibly



FOOD SERVICE



Ready to fill



Tart shells

Our tartlet shells are used by top chefs in twenty countries around the world. Manufactured with passion in compliance with the strictest regulatory requirements, our products meet the expectations of the most demanding professionals in terms of quality. Our products are nutritionally balanced, and our artisanal production method guarantees impeccable taste and quality. In this way, our products meet the requirements of the most renowned professionals !



Natural and healthy
Free of preservatives



A real alternative
to plastic



Handmade



Unique and
crispy taste



DID YOU KNOW? OUR PRODUCTS CAN BE FROZEN AND REHEATED

NEUTRAL



SWEET OR SAVOURY USE



COUPELLE

ØxH: 45x12
Pcs/box: 4x75=300
Code: 603101730300



SPOON

LxWxH: 70x25x8
Pcs/box: 4x81=324
Code: 605101730324



LINGOT

LxWxH: 50x22x17
Pcs/box: 4x72=288
Code: 606101730288



CANAPÉ

ØxH: 35x14
Pcs/box: 4x60=240
Code: 601101730240



COUPELLE HAUTE

ØxH: 40x18
Pcs/box: 4x60=240
Code: 604101730240



QUATRA

LxW xH: 40x40x17
Pcs/box: 4x32=128
Code: 607101730128



TARTELETTE

ØxH: 100x18
Pcs/box: 4x10=40
Code: 611101730040



CANNELÉ

ØxH: 80x15
Pcs/box: 4x24=96
Code: 610101730096



BARQUETTE

LxWxH: 100x42x15
Pcs/box: 4x30=120
Code: 609101730120

Dimensions are indicated in mm



MIX

- 81xSpoon
- 75xCoupelle
- 60xCanapé
- 60xCoupelle Haute
Pcs/box: 276
Code: 608100130276

POP



SWEET OR SAVOURY USE

COUPELLE HAUTE

ØxH: 40x18



BLACK

Pcs/box: 4x60=240
Code: 604100320240



FUCHSIA

Pcs/box: 4x60=240
Code: 604101530240



GOLD

Pcs/box: 4x60=240
Code: 604100930240



ORANGE

Pcs/box: 4x60=240
Code: 604101930240



MIX

(Black, Fuchsia, Gold & Orange)



COUPELLE HAUTE

ØxH: 40x18

Pcs/box: 4x60=240
Code: 608100420240

QUATRA

LxW xH: 40x40x17



BLACK

Pcs/box: 4x32=128
Code: 607100320128



FUCHSIA

Pcs/box: 4x32=128
Code: 607101530128



ORANGE

Pcs/box: 4x32=128
Code: 607101930128

Dimensions are indicated in mm



MIX



Black, Fuchsia, Neutral
and Orange
Pcs/box: 4x32=128
Code: 608100220128

RUSTIC



SWEET OR SAVOURY USE



SPOON RUSTIC

LxWxH: 70x25x8

Pcs/box: 4x81=324
Code: 605102330324



COUPELLE RUSTIC

ØxH: 45x12

Pcs/box: 4x75=300
Code: 603102330300



COUPELLE HAUTE RUSTIC

ØxH: 40x18

Pcs/box: 4x60=240
Code: 604102330240



CANAPÉ RUSTIC

ØxH: 35x14

Pcs/box: 4x60=240
Code: 601102330240

Dimensions are indicated in mm

VEGETABLES



SPOON TOMATO

LxWxH: 70x25x8

Pcs/box: 4x81=324
Code: 605102830324

COUPELLE HAUTE

ØxH: 40x18



SHALLOT

Pcs/box: 4x60=240
Code: 604101130240



SPINACH

Pcs/box: 4x60=240
Code: 604101330240



TOMATO

Pcs/box: 4x60=240
Code: 604102830240



PESTO

Pcs/box: 4x60=240
Code: 604102130240



BEETROOT

Pcs/box: 4x60=240
Code: 604100130240

Dimensions are indicated in mm



SAVOURY USE

PASTRY



SWEET USE



SPOON

LxWxH: 70x25x8

Pcs/box: 4x81=324
Code: 605102530324



COUPELLE

ØxH: 45x12

Pcs/box: 4x75=300
Code: 603102530300



LINGOT

LxWxH: 50x22x17

Pcs/box: 4x72=288
Code: 606102530288



CANAPÉ

ØxH: 35x14

Pcs/box: 4x60=240
Code: 601102530240



COUPELLE HAUTE

ØxH: 40x18

Pcs/box: 4x60=240
Code: 604102530240



QUATRA

LxWxH: 40x40x17

Pcs/box: 4x32=128
Code: 607102530128



BARQUETTE

LxWxH: 100x42x15

Pcs/box: 4x30=120
Code: 609102530120



CANNELÉ

ØxH: 80x15

Pcs/box: 4x24=96
Code: 610102530096



TARTELETTE

ØxH: 100x18

Pcs/box: 4x10=40
Code: 611102530040

Dimensions are indicated in mm

SWEET BUTTER SABLE



SWEET USE



SABLE
Ø: 50
120 Pcs/box
Code: 614100810120



SABLE
Ø: 80
96 Pcs/box
Code: 614100910096



SABLE HEART
Ø: 80
80 Pcs/box
Code: 614101010018



SABLE ECLAIR
W: 130
80 Pcs/box
Code: 614101110080



SABLE LARGE
Ø: 180
18 Pcs/box
Code: 614101110080

Dimensions are indicated in mm

Ready to pipe



Piping bags

We offer a wide choice of mousses to garnish your verrines, tart bases, pastries and delight your guests !

RANGE GOURMET CHOCOLATE



DARK
Chocolate



WHITE
Chocolate



PRESERVATIVE
FREE



GLUTEN
FREE



RANGE
PLANT-BASED
& GLUTEN FREE



PRESERVATIVE
FREE

Dried fruits and spices



PISTACHIO



HAZELNUT
PRALINE



CINNAMON



DARK
Chocolate



LEMON

Fruit and citrus



RASPBERRY



TROPICAL

With this range, we are committed to offering you a product
100% vegetable and gluten free product for food professionals.

PIPING BAG 500 G



GOURMET CHOCOLATE



Piping bags



FROZEN



WEIGHT
500 G



BOX
6 pcs



MATERIAL
PEBD



DARK CHOCOLATE
MOUSSE
Code: 620141713000



WHITE CHOCOLATE
MOUSSE
Code: 620141813000



RANGE
PLANT-BASED
& GLUTEN FREE



DARK CHOCOLATE
MOUSSE
Code: 620139313000

FRUIT & CITRUS




RANGE
PLANT-BASED
& GLUTEN FREE

Piping bags

 FROZEN

 WEIGHT
500 G

 BOX
6 pcs

 MATERIAL
PEBD





LEMON
MOUSSE
Code: 620141013000

 GLUTEN
FREE

 PRESERVATIVE
FREE



RASPBERRY
MOUSSE
Code: 620140913000

 GLUTEN
FREE

 PRESERVATIVE
FREE



TROPICAL
PASSION MANGO
MOUSSE
Code: 620143713000

 GLUTEN
FREE

 PRESERVATIVE
FREE

DRIED FRUITS & SPICES




RANGE
PLANT-BASED
& GLUTEN FREE

Piping bags



FROZEN



WEIGHT
500 G



BOX
6 pcs



MATERIAL
PEBD





PISTACHIO
MOUSSE
Code: 620145413000


GLUTEN
FREE


PRESERVATIVE
FREE



HAZELNUT PRALINE
MOUSSE
Code: 620145313000


GLUTEN
FREE


PRESERVATIVE
FREE



CINNAMON
MOUSSE
Code: 620145513000


GLUTEN
FREE


PRESERVATIVE
FREE

Ready to use

Bocalicious
REINVENT CULINARY ART

ROLPH & ROLPH

 **Vegan
Desserts**



Specialist in premium desserts and aperitives

Our range of desserts and appetizers is designed for professional caterers. Made from the finest ingredients by our pastry chefs, these products offer excellent quality and convenience. For several years now, we have been implementing action plans to reduce packaging quantities we use and to make all our containers recyclable.



Glass



or



Plastic

Glass or plastic,
whatever the container,
it is recyclable.



INDULGENT DESSERTS



 **DEFROST**
AND SERVE

DEFROSTING INSTRUCTIONS

Remove acetate ring from the dessert while still frozen.
Thaw under refrigeration 4-6 hours prior to service (41-46°F/5-8°C)
and use within 48 hours. Do not re-freeze thawed product.

PLATED DESSERTS

Chocolate varieties

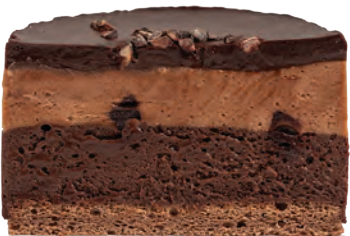


SIGNATURE

Belgian Chocolate

Roasted cocoa nibs

- Dark chocolate ganache
- Milk chocolate mousse
- Cocoa-brownies inclusion
- Dark chocolate mousse
- Cocoa génoise



FROZEN



WEIGHT
89 G



BOX
24 pcs

[45 mm — 50 mm

Code: 736144510124



HAZELNUT

Praline Chocolate

Hazelnut topping

- Dark and milk chocolate ganache
- Praliné mousse
- Caramelised hazelnuts inclusion
- Dark chocolate mousse
- Cocoa génoise



FROZEN



WEIGHT
89 G



BOX
24 pcs

[45 mm — 50 mm

Code: 736144810124



CARAMEL

Macchiato

chocolate-coffee
topping

- Caramel ganache
- Coffee mousse
- Roasted cocoa nibs inclusion
- Vanilla mousse
- Cocoa génoise



FROZEN



WEIGHT
89 G



BOX
24 pcs

[40 mm — 50 mm

Code: 736144410124

INDULGENT DESSERTS



 **DEFROST
AND SERVE**

DEFROSTING INSTRUCTIONS

Remove acetate ring from the dessert while still frozen.
Thaw under refrigeration 4-6 hours prior to service (41-46°F/5-8°C)
and use within 48 hours. Do not re-freeze thawed product.

PLATED DESSERTS

Intense fruits varieties



WILDBERRIES

White Chocolate Cheesecake

White chocolate shavings

White chocolate and wild berries ganache

Wild berries mousse

Génoise



FROZEN



WEIGHT
91 G



BOX
24 pcs

40 mm 50 mm

Code: 736144610124



YUZUCITRUS

White Chocolate Cheesecake

White chocolate shavings

White chocolate ganache

Yuzu mousse

Génoise



FROZEN



WEIGHT
91 G



BOX
24 pcs

40 mm 50 mm

Code: 736144710124

INDULGENT DESSERTS

 RANGE PLANT-BASED & GLUTEN FREE

PLATED DESSERTS

Chocolate varieties



DARK CHOCOLATE

Cocoa chips



Dark chocolate ganache
Dark chocolate mousse
Cocoa chips
Cocoa génoise

[45mm — 50mm]
Code : 736146210424

 GLUTEN FREE

 FROZEN

 WEIGHT
80,2 G

 BOX
24 pcs



PRALINÉ DARK CHOCOLATE

Hazelnut



Dark chocolate ganache
Praliné mousse
Hazelnuts
Cocoa génoise

[45mm — 50mm]
Code : 736146410424

 GLUTEN FREE

 FROZEN

 WEIGHT
84 G

 BOX
24 pcs

PLATED DESSERTS

Intense fruits varieties



PISTACHIO WILD BERRIES

Pistachio



Wild berries jelly
Pistachio mousse
Pistachio
Génoise

[40mm — 50mm]
Code : 736146310424

 GLUTEN FREE

 FROZEN

 WEIGHT
87,5 G

 BOX
24 pcs



TROPICAL

Coconut



Mango jelly
Passion mango mousse
Coconut
Sponge cake

[40mm — 50mm]
Code : 736146510424

 GLUTEN FREE

 FROZEN

 WEIGHT
87,1 G

 BOX
24 pcs



DEFROSTING INSTRUCTIONS

Remove acetate ring from the dessert while still frozen.
Thaw under refrigeration 4-6 hours prior to service (41-46°F/5-8°C)
and use within 48 hours. Do not re-freeze thawed product.

INDULGENT DESSERTS



Dessert jars



FROZEN



VOLUME
140 ML



BOX
30 pcs



MATERIAL
GLASS



YUZU - LEMON MOUSSE -
MANGO COCO

Code:

With lid: 724138740215

Without lid: 722138710215



CHOCOLATE MOUSSE -
SALTED CARAMEL
- FEUILLANTINE

Code:

With lid: 724138840215

Without lid: 722138810215



LIME MOUSSE -
STRAWBERRY -
ALMOND CRUMBLE

Code:

With lid: 724138940215

Without lid: 722138910215

Dessert cups



FROZEN



VOLUME
160 ML



BOX
30 pcs



MATERIAL
PLASTIC



CHOCOLATE - CARAMEL
WITH SALTED BUTTER

Code: 728122440215



CHEESECAKE
WITH RASPBERRIES

Code: 728124640215



TIRAMISU - COFFEE

Code: 728122140215



MANGO -
PASSION FRUIT

Code: 728113040215

MINI DESSERTS



- 

FROZEN
- 

VOLUME
66 ML
- 

BOX
48 pcs
- 

MATERIAL
GLASS



LEMON CHEESECAKE -
COOKIE CRUMBLE - GUAVA
Code: 701136810224



FROMAGE FRAIS -
PISTACHIO
Code: 70118110224



FROMAGE FRAIS -
HONEY NUTS - RASPBERRIES
Code: 70118410224

Mini dessert jars



- 

FROZEN
- 

VOLUME
66 ML
- 

BOX
48 pcs
- 

MATERIAL
GLASS



MASCARPONE -
SPECULOOS -
CRUMBLE
Code: 701122510224



MASCARPONE -
RASPBERRY
Code: 701122610224



PASSION FRUIT -
MERINGUE
Code: 701107110224



VANILLA CREAM -
SALTED CARAMEL
Code: 70118210224



DARK CHOCOLATE -
WHITE CHOCOLATE -
GANACHE
Code: 70118510224



FROMAGE FRAIS -
WILD BERRIES
Code: 70118010224



COCONUT CREAM -
MANGO COULIS
Code: 70118310224



MASCARPONE -
COFFEE
Code: 701126310224

MIX

3 Flavours/box



16X
DARK CHOCOLATE
WHITE CHOCOLATE
GANACHE

16X
MASCARPONE
RASPBERRY

16X
COCONUT CREAM
MANGO COULIS

Code: 701100210608



MINI DESSERTS



Mini dessert cups



FROZEN



VOLUME
66 ML



BOX
40 pcs



MATERIAL
PLASTIC



WHITE CHOCOLATE - RASPBERRY
Code: 703107210220



DARK CHOCOLATE - PRALINÉ GANACHE
Code: 703107310220



CHEESECAKE WITH - RASPBERRIES
Code: 703124610220



PASSION FRUIT - MERINGUE
Code: 703107110220



FROZEN



VOLUME
70 ML



BOX
40 pcs



MATERIAL
PLASTIC



COCONUT CREAM - MANGO COULIS*
Code: 721119110220



WHITE CHOCOLATE - TRIO OF RASPBERRY*
Code: 721132810220



RASPBERRY - CHEESECAKE*
Code: 721124610220



DARK CHOCOLATE - PRALINÉ*
Code: 721126910220



WITH LID

*Minimum order required

MINI APPETIZERS



Mini appetizer jars



FROZEN



VOLUME
66 ML



BOX
48 pcs



MATERIAL
GLASS



FOIS GRAS -
APPLEGINGERBREAD
Code: 701132310224



TOMATO - PASTA
WITH PESTO
Code: 701125410224



GOAT CHEESE - SWEET PEPPER
CANDIED TOMATOES
Code: 701124910224



SALMON - SALMON TARTARE
DILL CREAM
Code: 701125310224

FLAVOURS MIX

3 Flavours/box



16X
BELLA
ITALIA



16X
AUTHENTIC
GREECE



16X
FRESH
NORWAY

Code : 701100310608

MINI APPETIZERS



Mini appetizer cups



FROZEN



VOLUME
50 ML



BOX
40 pcs



MATERIAL
PLASTIC



FOIS GRAS - APPLE
GINGERBREAD
Code: 702132310220

GOAT CHEESE - HONEY -
CRUMBLE CHEESE & THYME
Code: 702116210220



TOMATO - PASTA
WITH PESTO
Code: 702125410220



GOAT CHEESE - SWEET PEPPER -
CANDIED TOMATOES
Code: 702124910220



SALMON TARTARE -
LEMON MOUSSE
Code: 702132510220

Plant-based & gluten free



Plant-based range

With this range, we are committed to offering you 100% plant-based and gluten free pastry products and desserts for food professionals.

We offer you a wide choice of mousses, tart bases, verrines and gourmet desserts to make your most creative recipes and delight your guests !



PLANT-BASED & GLUTEN FREE



Mini dessert jars



LEMON -
LEMON PEELS
Code: 701143510224



RASPBERRY -
RASPBERRY COULIS
Code: 701143410224



CHOCOLATE -
RASPBERRY
Code: 701139010224



TROPICAL
Code: 701143810224



CHOCOLATE GANACHE -
CHOCOLATE
Code: 701138910224

PLANT-BASED & GLUTEN FREE



DEFROSTING INSTRUCTIONS

Remove acetate ring from the dessert while still frozen.
Thaw under refrigeration 4-6 hours prior to service (41-46°F/5-8°C)
and use within 48 hours. Do not re-freeze thawed product.

PLATED DESSERTS

Chocolate varieties



DARK CHOCOLATE

Cocoa chips

Dark chocolate ganache

Dark chocolate mousse

Cocoa chips

Cocoa génoise



FROZEN

WEIGHT
80,2 G

BOX
24 pcs

[45mm — 50mm

Code : 736146210424



PRALINÉ DARK CHOCOLATE

Hazelnut

Dark chocolate ganache

Praliné mousse

Hazelnuts

Cocoa génoise



FROZEN

WEIGHT
84 G

BOX
24 pcs

[45mm — 50mm

Code : 736146410424

PLANT-BASED & GLUTEN FREE



DEFROSTING INSTRUCTIONS

Remove acetate ring from the dessert while still frozen.
Thaw under refrigeration 4-6 hours prior to service (41-46°F/5-8°C)
and use within 48 hours. Do not re-freeze thawed product.

PLATED DESSERTS

Intense fruits varieties



PISTACHIO WILD BERRIES

Pistachio
Wild berries jelly
Pistachio mousse
Pistachio
Génoise



40mm 50mm

Code : 736146310424



FROZEN



WEIGHT
87,5 G



BOX
24 pcs



TROPICAL

Coconut
Mango jelly
Passion mango mousse
Coconut
Sponge cake



40mm 50mm

Code : 736146510424



FROZEN



WEIGHT
87,1 G



BOX
24 pcs

PLANT-BASED & GLUTEN FREE



Piping bags



LEMON
MOUSSE
Code: 620141013000



**TROPICAL
PASSION MANGO**
MOUSSE
Code: 620143713000



RASPBERRY
MOUSSE
Code: 620140913000



DARK CHOCOLATE
MOUSSE
Code: 620139313000



PISTACHIO
MOUSSE
Code: 620145413000



CINNAMON
MOUSSE
Code: 620145513000



**HAZELNUT
PRALINE**
MOUSSE
Code: 620145313000

RETAIL & CASH AND CARRY



MAXI PACK



SWEET OR SAVOURY USE

PRODUCTS	CODE	BOX	PCS
 SPOON NEUTRAL	605101730810	10	81
 BARQUETTE NEUTRAL	609101730300	10	30
 CARRÉ NEUTRAL	602101730750	10	75
 COUPELLE NEUTRAL	603101730750	10	75
 CANAPÉ NEUTRE	601101730600	10	60
 CANNELÉ NEUTRAL	610101730240	10	24
 TARTELETTE NEUTRAL	611101730100	10	10
 COUPELLE HAUTE NEUTRAL	604101730600	10	60

SWEET OR SAVOURY USE

PRODUCTS	CODE	BOX	PCS
 CANAPÉ RUSTIC	601102330600	10	60
 SPOON RUSTIC	605102330810	10	81
 COUPELLE HAUTE RUSTIC	604102330600	10	60
 BARQUETTE RUSTIC	609102330300	10	30
 COUPELLE HAUTE BLACK	604100330600	10	60
 COUPELLE HAUTE GOLD	604100930600	10	60
 COUPELLE HAUTE FUSHIA	604101530600	10	60
 COUPELLE HAUTE ORANGE	604101930600	10	60

SAVOURY USE

PRODUCTS	CODE	BOX	PCS
 SPOON TOMATO	605102830810	10	81
 COUPELLE HAUTE BEETROOT	604100130600	10	60
 COUPELLE HAUTE SHALLOT	604101130600	10	60
 COUPELLE HAUTE PESTO	604102130600	10	60
 COUPELLE HAUTE TOMATO	604102830600	10	60

SWEET USE

PRODUCTS	CODE	BOX	PCS
 COUPELLE SWEET	603102530750	10	75
 COUPELLE HAUTE SWEET	604102530600	10	60

MINI PACK



SWEET OR SAVOURY USE

PRODUCTS	CODE	BOX	PCS
 COUPELLE HAUTE NEUTRAL	604101730192	8	24
 COUPELLE HAUTE BLACK	604100330192	8	24
 COUPELLE HAUTE GOLD	604100930192	8	24
 COUPELLE HAUTE FUSHIA	604101530192	8	24
 COUPELLE HAUTE ORANGE	604101930192	8	24

SAVOURY USE

PRODUCTS	CODE	BOX	PCS
 COUPELLE HAUTE PESTO	604102130192	8	24
 COUPELLE HAUTE TOMATO	604102830192	8	24

SWEET USE

PRODUCTS	CODE	BOX	PCS
 COUPELLE HAUTE SWEET	604102530192	8	24

MINI DESSERTS

L'ATELIER



CHILLED
SALES



VOLUME
66 ML



BOX
8 boxes



MATERIAL
PLASTIC



3X CHOCOLATE - GANACHE
3X PASSION - MERINGUE
Code: 713103140806



CHILLED
SALES



VOLUME
100 ML



BOX
5 boxes



MATERIAL
PLASTIC

3X CRISPY CHOCOLATE DELICACY
3X CHEESECAKE WITH RASPBERRIES
Code: 714103840506



MINI DESSERTS



CHILLED
SALES



VOLUME
66 ML



BOX
12 boxes



MATERIAL
GLASS



PACK
4 pcs

4X PASSION - MANGO
Code: 711140841204



4X MASCARPONE - RASPBERRY
Code: 711138141204



4X DARK CHOCOLATE/
WHITE CHOCOLATE - GANACHE
Code: 711118541204



FROZEN



VOLUME
66 ML



BOX
6 boxes



MATERIAL
GLASS



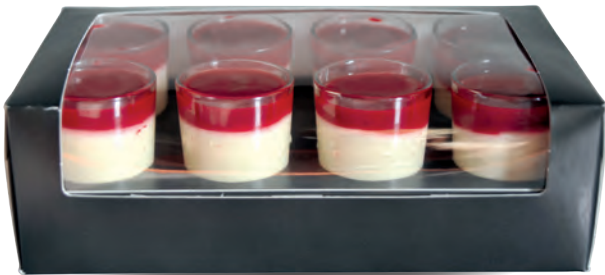
PACK
8 pcs



8X PASSION FRUIT - MERINGUE
Code: 711107110608



8X DARK CHOCOLATE/
WHITE CHOCOLATE - GANACHE
Code: 711118510608



8X MASCARPONE - RASPBERRY
Code: 711138110608

MINI DESSERTS

ROLPH & ROLPH

FROZEN

VOLUME
66 ML

MATERIAL
PLASTIC



2X COFFEE MOUSSE & SPECULOOS & MASCARPONE
2X VANILLA MOUSSE & APPLE CARAMEL CRUMBLE
2X BELGIAN DARK CHOCOLATE MOUSSE
Code: 713101110606



3X BELGIAN DARK CHOCOLATE MOUSSE
3X RASPBERRY MOUSSE - WHITE CHOCOLATE MOUSSE
3X PASSION FRUIT MOUSSE
3X MASCARPONE & SPECULOOS CRUMBLE
Code: 713101810812

MINI APPETIZERS

ROLPH & ROLPH

FROZEN

VOLUME
50 ML

MATERIAL
PLASTIC



2X SALMON TARTARE & LEMON MOUSSE
2X SALMON TARTARE QUARK DILL
Code: 712100910804



2X FOIE GRAS - FIG & CINNAMON
2X FOIE GRAS - APPLE & GINGERBREAD
Code: 712101010804



4X SALMON TARTARE - LEMON MOUSSE
4X TOMATO - PASTA WITH PESTO
4X GOAT CHEESE - HONEY - CRUMBLE CHEESE & THYME
Code: 712105011012



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