



Introducing
LA ROSE NOIRE Gérard Dubois
Gluten-Free Tart Shells

NEW GLUTEN-FREE TART SHELLS

Buttery and flaky, these gluten-free tart shells are crafted with premium all-natural ingredients including free-range eggs and fresh butter. Made by the pastry experts at La Rose Noire, they are packed in biodegradable trays in line with their GO GREEN initiative. These make elegant desserts filled with lemon curd, chocolate mousse or vanilla pastry cream.



Swiss Chalet
FINE FOODS

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Large Shell

23-24 g / 0.81-0.85 oz / pc 9 pcs / tray, 5
trays / box H: 17 mm, 0.67 in
Ø: 75 mm, 2.95 in
Item # 8009517



Medium Shell

10-11 g / 0.35 -0.39 oz / pc 20 pcs / tray, 5
trays / box H: 17 mm, 0.67 in
Ø: 51 mm, 2.01 in
Item # 8009519



Mini Shell

5-6 g / 0.18 - 0.21 oz / pc 42 pcs / tray, 5
trays / box H: 17 mm, 0.67 in
Ø: 32 mm, 1.26 in
Item # 8009518

Features & Benefits

- Gluten-Free
- All-Natural Ingredients
- Free-Range Eggs
- Fresh Butter
- Biodegradable Trays