

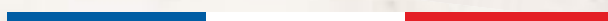
THE ART OF CREATION “À LA FRANÇAISE”



The Collection

Ice creams & Pastries

RETAIL RANGE





EDITO

The art of creation “à la française”

Quality, know-how and respect for the consumer and the environment have been the strengths of our family business since 1961.

I share these values day after day with my colleagues, all driven by the same passion: to create high-quality desserts to delight our customers.

Food safety, regular and ambitious investment, certification of all our production facilities, a strong environmental and social commitment, ERHARD Pâtissier Glacier meets the expectations of the most demanding customers.

An independent, strong, structured, modern and innovative company, ERHARD Pâtissier Glacier is now a major European leader in the world of desserts, thanks to the expertise of our pastry chefs, chocolate-makers, biscuit-makers and ice-cream-makers working in our 6 production sites.

I'm convinced that this success stems from our determination to surpass ourselves, to improve and to always come up with new ideas, as demonstrated by the many new products launched every year.

Excellence can never be taken for granted, and complacency will never be part of our culture.

DENIS ERHARD
CEO



6 | ICE CREAMS

- 7 Just excellent artisanal bulks
- 16 Frozen specialties

24 | ICED MOCHIS

28 | PASTRIES

- 29 Signature desserts
- 30 Great classics
- 31 Innovations & choux pastries

32 | MINI DOUGHNUTS & MINI FRITTERS

34 | BRIOCHES

36 | GOUGÈRES

38 | FESTIVE

- 39 Frozen desserts from the Atelier
- 40 Artisanal iced yule logs
- 41 Traditional iced yule logs
- 42 Iced desserts
- 43 Pastry yule logs & desserts
- 44 Easter desserts

TABLE OF CONTENTS

HIGH-QUALITY *ingredients*

PRODUCTION *in France*

ARTISAN *know-how*



All our products are made in France:
in Etupes for bulk ice cream ;
in Masevaux for iced desserts ;
in Thurey-le-Mont for pastry
desserts, brioches,
doughnuts and fritters ;
in Besançon for sweet choux pastry ;
in Tailly for salty choux pastry
and troyenian pies.



The essential colourings and flavourings
used in our ice creams are
of **natural origin***. Additives have been
removed as much as possible.



Our mochis. Respect of the Japanese
tradition associated with our artisan
ice creams, for an exceptional product.



Our ice creams (bulks and pots) are
made exclusively with **whole milk***
produced by the **COURBOT** farm,
located in Franche-Comté less than
20 kilometers from our production
facility and with cream produced
in **FRANCE**.

Our sorbets are "full fruit" quality.



We have chosen **flax fiber** for
its stabilising properties and thus
eliminated superfluous additives.



Our biscuits are made in our factories.
Our creams are whipped **the old-
fashioned way**.



**Our ice creams are matured last
from 6 to 24 hours.**

The volume of our ice creams
exceeds **560 grams per litre**, and the
volume of our sorbets exceeds **650
grams per litre****.



Our brioches and choux pastries are
guaranteed **pure butter**.



ICE CREAMS

What matters is what is in the bulk!



All ERHARD ice creams are made to the same high quality standards.

The ingredients are rigorously selected, and whole milk is sourced exclusively from the COURBOT farm, which has bred the famous Montbéliardes cows in the heart of the Franche-Comté region for three generations.

- 7 JUST EXCELLENT ARTISANAL BULKS
- 16 FROZEN SPECIALTIES



ERHARD
PATISSIER GLACIER
— 1961 —



JUST EXCELLENT ARTISANAL BULKS

Our artisanal ice-cream bulks have had a makeover: a new transparent box that's 100% recyclable and 100% reusable, new colourful and elegant graphics that highlight the product's key ingredients, and above all new and improved recipes to guarantee our customers an exceptional product.

Thanks to our rigorous selection of raw materials, good milk from the farm located less than 20 kilometres from our production site, and a reduction in the number of ingredients, we are able to ensure that only the flavours remain!

All this in 71 flavours for everyone to enjoy.



ICE CREAMS



MOCHIS



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHES



GOUGÈRES



FESTIVE



Good ingredients, balanced flavouring
and a creamy texture...
Everything you need to be JUST EXCELLENT!



CHOCOLATE

450 g • V430013
Gencod 3428420022421



WHITE CHOCOLATE

450 g • V430077
Gencod 3428420022643



STRAWBERRY ELDERBERRY

450 g • V430082
Gencod 3428420023343



MONTÉLIMAR NOUGAT

Montélimar nougat paste ice cream with Montélimar nougat chips coated with cocoa butter and roasted chopped almonds.

450 g • V430038
Gencod 3428420022094



GINGERBREAD FROM ALSACE LIPS

450 g • V430041
Gencod 3428420022292



PISTACHIO

Pistachio ice cream with roasted pistachio chips.

450 g • V430044
Gencod 3428420022452



VIOLET FLAVOURED

450 g • V430056
Gencod 3428420022490



SPECULOOS WITH PIECES

450 g • V430058
Gencod 3428420022506



VANILLA

450 g • V430062
Gencod 3428420022124



ALMOND VEGAN
Almond ice cream
—
525 g • V430086
Gencod 3428420023817



SALTED BUTTER Caramel
Guérande salt butter caramel ice cream.
—
450 g • V430010
Gencod 3428420022414



CINNAMON
—
450 g • V430008
Gencod 3428420022056



MASCARPONE BLUEBERRY
Mascarpone ice cream with bilberry mix.
—
450 g • V430031
Gencod 3428420022582



MINT CHOCOLATE
—
450 g • V430087
Gencod 3428420023855



COCONUT
Coconut puree 20%.
—
450 g • V430037
Gencod 3428420022551



TUTTI-FRUTTI
Alsace kirsch ice cream with diced candied orange zest, raisins macerated in Alsace kirsch and cherry pieces infused in concentrated apple juice.
—
450 g • V430045
Gencod 3428420022469



ROSE
—
450 g • V430053
Gencod 3428420022117



CREME BRULEE FLAVOURED
—
450 g • V430055
Gencod 3428420022483



VANILLA TONKA
—
450 g • V430088
Gencod 3428420023800



YOGHURT
Flavoured ice cream with yoghurt from La Laiterie de Saint-Malo.
—
450 g • V430063
Gencod 3428420022599



ICE CREAMS



MOCHIS



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHEs



GOUGÈRES



FESTIVE



SORBETS



APRICOT

Full fruit sorbet, apricot puree 65%.

—
488 g • V430001 • Gencod 3428420022308



BANANA

Full fruit sorbet, banana puree 45%.

—
488 g • V430003 • Gencod 3428420022315



CHOCOLATE

Black chocolate 18%

—
488 g • V430089 • Gencod 3428420023862



LEMON BERGAMOT

Full fruit sorbet, lemon juice 18% and bergamot juice 11%.

—
488 g • V430090 • Gencod 3428420023824



DRAGON FRUIT

Full fruit sorbet, dragon fruit puree 45%, green lemon juice 7%.

—
488 g • V430091 • Gencod 3428420023848



LITCHI

Full fruit sorbet, litchi puree 49%.

—
488 g • V430027 • Gencod 3428420022216



MIRABELLE

Full fruit sorbet, mirabelle plum puree 58%.

—
488 g • V430033 • Gencod 3428420022247



PEAR WILLIAMS

Full fruit sorbet, pear puree 59%.

—
488 g • V430046 • Gencod 3428420022339



POMEGRANATE

Full fruit sorbet, green apple puree 30%, grenata juice 25%.

—
488g • V430083 • Gencod 3428420023350



GREEN APPLE

Full fruit sorbet, Granny Smith green apple puree 57%.

—
488 g • V430047 • Gencod 3428420022346

DELICIOUS



CHOCOLATE BANANA

Banana ice cream with chocolate mix and dark chocolate chips.

—
450 g • V430004 • Gencod 3428420022629



BROWNIE CHOCOLATE

Chocolate ice cream, marbled with chocolate mix, dark chocolate chips and cocoa biscuit pieces.

—
460 g • V430072 • Gencod 3428420022827



COCO CACAO

Coconut cream ice cream marbled with hazelnut chocolate sauce.

—
450 g • V430081 • Gencod 3428420023336



COOKIE DOUGH

Vanilla ice cream marbled with salted butter caramel with chocolate cookie dough chunks.

—
470 g • V430085 • Gencod 3428420023367



ROCHER-STYLE

Milk chocolate and hazelnut ice cream with caramelised hazelnut chips and dark chocolate chips.

—
450 g • V430020 • Gencod 3428420022636



HAZELNUT CHOCOLATE-HAZELNUT SAUCE

Hazelnut ice cream with chocolate and hazelnut mix.

—
450 g • V430039 • Gencod 3428420022445



MANGO PASSION FRUIT YOGHURT

Yoghurt ice cream with mango and passion fruit sauce.

—
450 g • V430076 • Gencod 3428420022803



RED BERRIES YOGHURT

Yoghurt ice cream with red berries sauce.

—
450 g • V430095 • Gencod 3428420024739



COTTON CANDY FLAVOUR

Cotton candy flavoured ice cream.

—
450 g • V430005 • Gencod 3428420022667



POP-CORN FLAVOUR

Popcorn flavoured ice cream, marbled with caramel.

—
450 g • V430048 • Gencod 3428420022674

Creamy, gourmet ice creams with a mix of sauces and inclusions for an explosive result in the mouth.

DELICIOUS

750ml

FUN CREAM

FUN CREAM

750 ml

Back to childhood!

tasty ice cream flavours that will melt your heart!

- ICE CREAMS
- MOCHIS
- PASTRIES
- MINI DOUGHNUTS
MINI FRITTERS
- BRIOCHES
- GOUGÈRES
- FESTIVE

ADDITIVES FREE

750ml

Flavours, deliciousness and creaminess
are always present in these 24 flavours: 100% additive-free
and 100% additive!

SORBETS

.....
**ADDITIVES
FREE**
.....



BLACKCURRANT

Full fruit sorbet, blackcurrant puree 46%.

—
488 g • V430012 • Gencod 3428420022148



SICILIAN LEMON

Full fruit sorbet, Sicilian lemon juice 27%.

—
488 g • V430014 • Gencod 3428420022155



LIME

Full fruit sorbet, lime with lime preparation.

—
488 g • V430016 • Gencod 3428420022520



CLEMENTINE

Full fruit sorbet, clementine juice 70%.

—
488 g • V430018 • Gencod 3428420022162



STRAWBERRY-VERBENA

Strawberry and verbena full fruit sorbet.

—
488 g • V430078 • Gencod 3428420022186



RASPBERRY

Full fruit raspberry sorbet.

—
488 g • V430022 • Gencod 3428420022193



PASSION FRUIT

Full fruit sorbet, passion fruit juice 11%.

—
488 g • V430023 • Gencod 3428420022537



MANGO

Full fruit sorbet, mango puree 45%.

—
488 g • V430028 • Gencod 3428420022223



MELON

Full fruit sorbet, melon puree 50%.

—
488 g • V430032 • Gencod 3428420022544



BLOOD ORANGE

Full fruit sorbet, Sicilian blood orange puree 65%.

—
488 g • V430040 • Gencod 3428420022568



PINK GRAPEFRUIT

Full fruit sorbet, pink grapefruit puree 60%.

—
488 g • V430042 • Gencod 3428420022261



RHUBARB

Full fruit sorbet, rhubarb puree 55%.

—
488 g • V430051 • Gencod 3428420022285

ICE CREAMS

**LEMON BASIL**

Full fruit sorbet, lemon juice 26%.

—
488 g • V430080 • Gencod 3428420023329**PEANUT**

Peanut ice cream with salted roasted peanut pieces.

—
450 g • V430006 • Gencod 3428420022391**LEMON-YUZU**—
450 g • V430017 • Gencod 3428420022353**STRAWBERRY**

Full-fruit sorbet, 55% strawberry purée

—
488 g • V430021 • Gencod 3428420022179**COLOMBIAN COFFEE**—
450 g • V430007 • Gencod 3428420022049**CHESTNUT CREAM**—
450 g • V430030 • Gencod 3428420022087**SOUR CHERRY**

Full fruit sorbet, sour cherry puree 45%.

—
488 g • V430024 • Gencod 3428420022209**WALNUTS WITH PIECES**

Walnut ice cream with caramelised walnut pieces.

—
450 g • V430036 • Gencod 3428420022438**LICORICE**—
450 g • V430050 • Gencod 3428420022100**BLUEBERRY**

Full fruit sorbet, blueberry puree 59%.

—
488 g • V430035 • Gencod 3428420022254**RUM-GRAPES**

Saint James® rum ice cream with grapes macerated in Saint James® rum.

—
450 g • V430052 • Gencod 3428420022476**MATCHA GREEN TEA**—
450 g • V430060 • Gencod 3428420022384

ICE CREAMS



MOCHIS



PASTRIES

MINI DOUGHNUTS
MINI FRITTERS

BRIOCHES



GOUGÈRES



FESTIVE

DOLCE FELICITA

750ml

An invitation to travel,
to discover the essential flavours
of Italian gastronomy.

Under the Italian sun!

With our lemon limoncello ice cream, we can already hear the hum of the Vespas and the joyful laughter of the beautiful Italian: Viva la vida!



LEMON LIMONCELLO

Flavoured lemon liqueur and lemon ice cream marbled with flavoured lemon liqueur mix.

—
450 g • V430015 • Gencod 3428420022698



TIRAMISU

Mascarpone Marsala and coffee ice cream with chocolate mix.

—
450 g • V430061 • Gencod 3428420022612



AMARENA SWIRLED

Marble ice cream with amarena cherry mix.

—
450 g • V430029 • Gencod 3428420022605



CAPPUCCINO-STYLE

Coffee ice cream with dark chocolate chips.

—
450 g • V430009 • Gencod 3428420022407

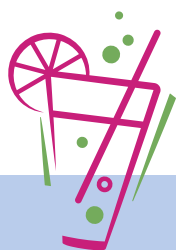


STRACCIATELLA

Dark chocolate chip ice cream.

—
450 g • V430059 • Gencod 3428420022513

COCKTAILS



The most emblematic cocktails revisited in an iced version.
We already recommend it!

An air of salsa!

Straight from Cuba, this refreshing cocktail immediately transports you to the beaches of Havana! Ole!

MOJITO

Rum and lime sorbet with mint flakes.

—
488 g • V430034 • Gencod 3428420022650



PLANTER

Pineapple, orange and rum Saint James® sorbet.

—
488 g • V430079
Gencod 3428420022926



JUST EXCELLENT ARTISANAL BULKS THE INDEX

ICE CREAMS

ALMOND VEGAN	V430086	P. 9	PEANUT	V430006	P. 13
AMARENA SWIRLED	V430029	P. 14	PISTACHIO	V430044	P. 9
<i>BROWNIE CHOCOLATE</i>	V430072	P. 11	POP-CORN flavoured	V430048	P. 11
CAPPUCCINO style	V430009	P. 14	RED BERRIES YOGHURT	V430095	P. 11
CHOCOLATE	V430013	P. 8	RHUM GRAPES	V430052	P. 13
CHOCOLATE BANANA	V430004	P. 11	ROCHER style	V430020	P. 11
COCO CACAO	V430081	P. 11	ROSE	V430053	P. 9
COCONUT	V430037	P. 8	SALTED BUTTER CARAMEL	V430010	P. 9
COOKIE DOUGH	V430085	P. 11	SPECULOOS with pieces	V430058	P. 8
COTTON CANDY flavoured	V430005	P. 11	STRACCIATELLA	V430059	P. 14
CREME BRULEE flavoured	V430055	P. 8	STRAWBERRY ELDERBERRY	V430082	P. 8
CHESTNUT CREAM	V430030	P. 13	TIRAMISU	V430061	P. 14
COLOMBIAN COFFEE	V430007	P. 13	TUTTI-FRUTTI	V430045	P. 9
CINNAMON	V430008	P. 9	VANILLA	V430062	P. 9
GINGERBREAD from Alsace Lips	V430041	P. 8	VANILLA TONKA	V430088	P. 9
HAZELNUT choco-hazelnut sauce	V430039	P. 11	VIOLET flavoured	V430056	P. 8
LEMON - LIMONCELLO	V430015	P. 14	WALNUTS with pieces	V430036	P. 13
LEMON - YUZU	V430017	P. 13	<i>WHITE CHOCOLATE</i>	V430077	P. 8
LICORICE	V430050	P. 13	YOGHURT	V430063	P. 9
MANGO PASSION FRUIT YOGHURT	V430076	P. 11			
MASCARPONE BLUEBERRY	V430031	P. 9			
MATCHA GREEN TEA	V430060	P. 13			
MINT CHOCOLATE	V430087	P. 9			
MONTÉLIMAR NOUGAT	V430038	P. 8			

SORBETS

APRICOT	V430001	P. 10	MIRABELLE	V430033	P. 10
BANANA	V430003	P. 10	MOJITO	V430034	P. 14
BERGAMOT LEMON	V430090	P. 10	PINK GRAPEFRUIT	V430042	P. 12
BLUEBERRY	V430035	P. 13	PASSION FRUIT	V430023	P. 12
BLACKCURRANT	V430012	P. 12	PLANTER	V430079	P. 14
BLOOD ORANGE	V430040	P. 12	PEAR WILLIAMS	V430046	P. 10
<i>CHOCOLATE</i>	V430089	P. 10	POMEGRANATE	V430083	P. 10
LIME	V430016	P. 12	RASPBERRY	V430022	P. 12
CLEMENTINE	V430018	P. 12	RHUBARB	V430051	P. 12
DRAGON FRUIT	V430091	P. 10	SICILIAN LEMON	V430014	P. 12
GREEN APPLE	V430047	P. 10	SOUR CHERRY	V430024	P. 13
LITCHI	V430027	P. 12	STRAWBERRY	V430021	P. 13
LEMON BASIL	V430080	P. 13	STRAWBERRY-VERBENA	V430078	P. 12
MANGO	V430028	P. 12			
MELON	V430032	P. 12			



MOCHI



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHES



GOUGÈRES



FESTIVE



FROZEN SPECIALTIES

For more than 3 generations, ERHARD has been proud to put the good in the service of the beautiful. We only use quality raw ingredients and take great care to comply with the rigorous production processes set out in the charter for artisan ice-cream makers. Our ice creams and sorbets are always of the highest quality, and the decorations on our desserts are meticulous, thanks, for example, to the hand-poaching process that gives our desserts all their traditional nobility.



SPECIALTIES TO SHARE

Elodie Condemi

Exclusive creation by Elodie Condemi.

Winner of a famous pastry show in 2020 and originally from Alsace, Élodie is, like us, passionate about good, beautiful desserts. She was delighted to work with our teams to create this collection.

LEMON HAZELNUT ENTREMETS

Full fruit lemon sorbet, hazelnut ice cream, almond biscuit, praline sauce, lemon coating, whipped cream and caramelized hazelnut inclusions.

400 g • 6 portions
V120102 • Gencod 3428420023718



ALMOND ORANGE BLOSSOM ENTREMETS

Honey and almond ice cream, orange blossom ice cream, hazelnut almond biscuit, white chocolate coating and whipped cream.

400 g • 6 portions
V120103 • Gencod 3428420023725



ICE CREAMS



MOCHIS



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHE



GOUGÈRES



FESTIVE

Enjoy sharing
these authentic
and delicate
desserts.

ICED NOUGAT

Nougat paste ice cream with nougat chips and red fruit coulis.

—
300 g • 540 ml
6/8 portions
V120104
Gencod 3428420024166



BAKED ALASKA

Vanilla ice cream with inclusions of rum-macerated grapes, torched meringue and sponge cake soaked in rum syrup.

—
330 g • 790 ml • 6/8 portions
V120105 • Gencod 3428420024197



The VACHERINS
are also available
in individual format
on page 19.



STRAWBERRY VANILLA VACHERIN

Full fruit strawberry sorbet, vanilla ice cream, whipped cream and meringues.

—
470 g • 960 ml • 6 portions
V120107 • Gencod 3428420024173



CHOCOLATE CARAMEL VACHERIN

Salted butter caramel ice cream with Guérande salt, chocolate ice cream, whipped cream and meringues.

—
450 g • 960 ml • 6 portions
V120106 • Gencod 3428420024180

DIVE INTO THE HEART OF ALSACE

The KOUGLOFS
are also available
in individual format
on page 22



RUM-GRAPES KOUGLOF

Rum ice cream with macerated grapes. Sold in his mold, with a lid and a cocoa powder sachet.

—
840 g • 1,500 ml • 10/12 portions
V120016 • Gencod 3428420002812



MARC DE GEWURZTRAMINER KOUGLOF

Marc de Gewurztraminer ice cream, with macerated grapes. Sold in his mold, with a lid and a cocoa powder sachet.

—
840 g • 1,500 ml • 10/12 portions
V120018 • Gencod 3428420002034

PREMIUM DESSERTS



2 ICED VANILLA CARAMEL VACHERINS

Vanilla ice cream, whipped cream, caramel coating and sauce, meringue and caramel pieces.

150 g • 220 ml

V100156 • Gencod 3428420024050



2 ICED VANILLA RASPBERRY VACHERINS

Vanilla ice cream, whipped cream, red fruit coating, raspberry sauce, meringue and raspberry chips.

150 g • 220 ml

V100155 • Gencod 3428420024043

The VACHERINS are also available in multi-portion format on page 18.



2 COCONUT-STYLE SPHERES

Coconut ice cream with caramelized almonds, white chocolate and coconut coating.

160 g • 240 ml

V100148 • Gencod 3428420023886



2 ROCHER-STYLE SPHERES

Hazelnut ice cream with caramelized hazelnuts, milk chocolate and hazelnut coating.

150 g • 240 ml

V100147 • Gencod 3428420023879



2 PARIS-BREST STYLE ECLAIRS

Hazelnut ice cream with caramelized hazelnuts, chocolate ganache with gianduja hazelnuts, chocolate hazelnut sauce and caramelized hazelnuts.

130 g • 200 ml

V100149 • Gencod 3428420023893



2 MANGO RED FRUITS ECLAIRS

Full fruit mango sorbet, white chocolate and red fruit ganache, red fruit sauce, white chocolate chips.

130 g • 200 ml

V100150 • Gencod 3428420023909



2 ICED NOUGATS

Nougat paste ice cream with nougat chips and red fruit coulis.

130 g • 200 ml

V100154 • Gencod 3428420024159



2 EXOTIC COCONUT FINGERS

Coconut ice cream marbled with a mango and passion fruit sauce, full fruit mango sorbet.

120 g • 200ml

V100151 • Gencod 3428420023916



ICE CREAMS



MOCHIS



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHE



GOUGÈRES



FESTIVE

*An irresistible
dessert*
with original
and authentic look!

2 PEAR Caramel-PEAR

Pear sorbet and salted butter caramel ice cream, pear coating.

140 g • 180 ml
V152651 • Gencod 3428420012262—

140 g • 180 ml
V152651
Gencod 3428420012262



2 LEMON

Lemon sorbet and coating.

150 g • 230 ml
V100152 • 3428420023923



2 MANDARIN

Mandarin sorbet and coating.

120 g • 200 ml
V100153 • 3428420023930

2 STRAWBERRY LEMON-VERBENA

Strawberry sorbet and lemon-verbena sorbet.

120 g • 180 ml • V152652 • Gencod 3428420012255



CROQUANTINS

4 CHOCOLATE CROQUANTINS

Chocolate ice cream, meringue centre, dark chocolate coating with caramelized pieces of hazelnut and almond.

—
252 g • 540 ml
V100099 • Gencod 3428420014204



An irresistible

delight that combines crunchiness and softness for a moment of pure pleasure.



4 VANILLA CROQUANTINS

Vanilla ice cream, meringue centre, caramelized pieces of hazelnut and almond.

—
280 g • 540 ml
V100101 • Gencod 3428420014228



4 COFFEE CROQUANTINS

Coffee ice cream, meringue centre, caramelized pieces of hazelnut and almond.

—
312 g • 540 ml
V100100 • Gencod 342842001419



ICE CREAMS



MOCHIS



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHES



GOUGÈRES



FESTIVE

*Dive into
the heart
of Alsace*

with this authentic kouglof
delicately scented.

4 RUM-GRAPEQ KOUGLOFS

Saint James® rum ice cream with
soaked grapes.

—
300 g • 580 ml
V100015 • Gencod 3428420002621



4 MARC DE GEWURZTRAMINER KOUGLOFS

Marc de Gewurztraminer ice cream
with soaked grapes.

—
300 g • 580 ml
V100041 • Gencod 3428420007176

KOUGLOFS
are also available
in multiportion format
on page 18.

ERHARD, A COMPANY COMMITTED TO SUSTAINABLE AND RESPONSIBLE DEVELOPMENT

- We control our consumption (water, electricity, gas).
- We expand our structures while optimising our environmental impact.
- We are committed to sustainable development and Corporate Social Responsibility.
 - We maintain a spirit of quality and reinforce the values of our family business.
 - We are committed to a sustained safety approach for our staff.
 - We promote access to employment for all categories of employees and limit job insecurity.
- We play an active part in local development and community projects.

LITTLE GOURMETS



**2 VANILLA CRUCKS
MACADAMIA
2 PEANUT WEDD
CARAMEL**

—
246 g
V270023 • Gencod 3428420023299

*A delicious
and explosive
assortment*

of two ice creams
in mini pots, finally together
for everyone's pleasure!



**ASSORTMENT
FRUIT SELECTION**

Strawberry - Blueberry - Mango/Red fruits - Red fruits

—
252 g
V270025 • Gencod 4056489759935



**ASSORTMENT
FAVORITE SELECTION**

Vanilla Pecan - Vanilla Macadamia - Vanilla cocoa biscuit
- Vanilla Brownie style

—
249 g
V270024 • Gencod 4056489759928



ASSORTMENT OF 3 POTS

Vanilla - Strawberry - Lemon

—
180 g
V270026 • Gencod 3428420023794



ASIAN GOURMET BOX

Matcha green tea - Mango ginger - Sakura - Black sesame

—
245 g
V350301 • Gencod 3428420023275



ICE CREAMS



MOCHIS



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHE



GOUGÈRES



FESTIVE



ICED MOCHIS

A taste of Asia



Mochi, Japanese delicacies, have been revisited by our ice-cream makers in collaboration with Koichi IWATA, Japanese mochi expert.

Our assets? An authentic, very fine rice paste combined with our delicious artisan ice creams, a subtle blend of textures and flavours in keeping with Japanese tradition, and our ice creams and sorbets in exotic or more classic flavours.





4 ICED LEMON-YUZU MOCHIS

Lemon and yuzu ice cream, surrounded by a cooked sweetened rice paste.

—
140 g
V100131 • Gencod 3428420009668

Craving for Asia

An authentic, very thin rice paste, respectful of Japanese tradition and always exquisite full-fruit ice creams and sorbets.



4 ICED SALTED BUTTER CARAMEL MOCHIS

Butter salted caramel ice cream, surrounded by a cooked sweetened rice paste.

—
140 g
V100135 • Gencod 3428420021998



4 ICED MANGO MOCHIS

Mango sorbet, surrounded by a cooked sweetened rice paste.

—
140 g
V100130 • Gencod 3428420009675



4 ICED STRAWBERRY MOCHIS

Strawberry ice cream, surrounded by a cooked sweetened rice paste.

—
140 g
V100134 • Gencod 3428420022001



4 ICED VANILLA MOCHIS

Vanilla ice cream, surrounded by a cooked sweetened rice paste.

—
140 g
V100129 • Gencod 3428420009682



4 ICED SESAME MOCHIS

Black sesame ice cream surrounded by a cooked sweetened rice paste.

—
140 g
V100138 • Gencod 3428420023756



4 ICED MATCHA GREEN TEA MOCHIS

Matcha Green Tea Ice Cream surrounded by a cooked sweetened rice paste.

—
140 g
V100137 • Gencod 3428420023749



4 ICED CHOCOLATE MOCHIS

Dark chocolate ice cream surrounded by a cooked sweetened rice paste.

—
140 g
V100139 • Gencod 3428420023763



MOCHIS



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHEs



GOUGÈRES



FESTIVE

ICED MOCHIS

An exquisite fusion

between the sweetness of mochi and the lively acidity of yuzu lemon, for a sensational taste experience that will awaken your taste buds with every bite.

6 LEMON YUZU MOCHIS

Lemon-yuzu ice cream surrounded by a cooked sweetened rice paste.

—
210 g
V100143 • Gencod 3428420023978



6 VANILLA MOCHIS

Vanilla ice cream surrounded by a cooked sweetened rice paste.

—
210 g
V100141 • Gencod 3428420023954



6 MANGO MOCHIS

Mango fruit sorbet surrounded by a cooked sweetened rice paste.

—
210 g
V100142 • Gencod 3428420023961



6 DRAGON FRUIT MOCHIS

Dragon fruit and green lemon sorbet surrounded by a cooked sweetened rice paste.

—
210 g
V100146 • Gencod 3428420024005



6 SALTED BUTTER CARAMEL MOCHIS

Salted butter caramel ice cream surrounded by a cooked sweetened rice paste.

—
210 g
V100144 • Gencod 3428420023985



6 COCONUT MOCHIS

Coconut ice cream surrounded by a cooked sweetened rice paste.

—
210 g
V100140 • Gencod 3428420023947



6 YOGHURT MOCHIS

Yoghurt ice cream surrounded by a cooked sweetened rice paste.

—
210 g
V100145 • Gencod 3428420023992



These MOCHIS are also available in a box of 20, individually wrapped.



6 COCO SAKURA BLACK SESAME MOCHIS

Coconut ice cream or cherry blossom flavored ice cream or black sesame ice creamsurrounded by a cooked sweetened rice paste.

—
210 g
V100158 • Gencod 4056489759904

Succumb to the exquisite temptation

of these irresistible assortments, perfectly combining soft texture and icy freshness!

6 VANILLA CHOCOLATE MANGO MOCHIS

Vanilla ice cream or chocolate ice cream or mango sorbet surrounded by a cooked sweetened rice paste.

—
210 g
V100157 • Gencod 4056489759898



8 ICED MOCHIS - THE EVASION

Vanilla, Lychee, Lemon-yuzu & Sesame. Vanilla, lychee, lemon-yuzu and sesame ice creams, surrounded by a cooked sweetened rice paste.

—
280 g
V152677 • Gencod 3428420012453



8 ICED MOCHIS - THE CLASSICS

Salted butter Caramel, Chocolate, Strawberry & Vanilla. Butter caramel with salt of Guérande, dark chocolate from Belgium, strawberry & vanilla ice creams, surrounded by a cooked sweetened rice paste.

—
280 g
V100115 • Gencod 3428420004014



8 ICED MOCHIS - THE EXOTICS

Mango, Coconu, Sakura & Matcha green tea. Alphonso mango form Indias sorbet, coconut, cherry blossom-flavoured and Matcha green tea from Japan ice creams, surrounded by a cooked sweetened rice paste.

—
280 g
V100116 Gencod • 3428420004021



MOCHIS



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHE



GOUGÈRES



FESTIVE



PASTRIES

A wealth of pastry-making expertise



Round, square or individual entremets, ERHARD Pâtissier Glacier has unrivalled expertise in making traditional desserts. Black Forest, buttercream and choux pastry recipes sit side by side on the production lines with trendy visual entremets.

- 29 SIGNATURE DESSERTS
- 30 GREAT CLASSICS
- 31 INNOVATIONS & CHOUX PASTRIES



SIGNATURE DESSERTS

Elodie Condemi



Exclusive creation by Elodie Condemi.

Winner of a famous pastry show in 2020 and originally from Alsace, Élodie is, like us, passionate about good and beautiful desserts. She was pleased to work with our team to create this collection.



Defrost for **6 hours**
in the refrigerator
(between 0°C and 4°C).



GOURMET DESSERTS

Soft chocolate biscuit, praline and milk chocolate mousse, icing and decoration. Frozen.

460 g • 6 portions
V141009 • Gencod 3428420061529



RED BERRIES CHARLOTTE

Vanilla mousse, preparation of red berries and bergamot, pistachio biscuit and crumble biscuit, fruit decoration. Frozen.

500 g • 6 portions
V141010 • Gencod 3428420061536



PEAR CHOCOLATE DESSERT

Pear compote, chocolate mousse, sponge cake, vanilla mousse, icing and decor. Frozen.

480 g • 6 portions
V141011 • Gencod 3428420061505



COFFEE PIE

Coffee mousse, crumbled biscuit, whipped cream, crumble and praline crisp and decoration. Frozen.

450 g • 6 portions
V141008 • Gencod 3428420061512



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHES



GOUGÈRES



FESTIVE

GREAT CLASSICS



TROPEZIAN TART

Pastry filling and brioche sprinkled with decorative sugar. Frozen.

—
500 g • 6/8 portions
V501037 • Gencod 3428420054781

The sweetness of the holidays!

A recipe that smells good the holidays with its airy biscuit and its soft cream to perfection.

BLACK FOREST

Cocoa biscuit soaked with a syrup, vanilla and chocolate mousses, amarena cherry inclusions. Frozen.

**100%
ALCOHOL
FREE**

—
550 g • 6/8 portions
V103073
Gencod 3428420059250



4 COFFEE MOKAS

Coffee-flavoured buttercream, sponge cake soaked in coffee-flavoured syrup, decorated with caramelised hazelnut chips and chocolate coffee beans. Frozen.

—
380 g • 4 pieces
V061066 • Gencod 3760122885288

For lovers
of rum baba, ERHARD offers this generous, light and soaked to perfection pastry. Remember to accompany it with a scoop of rum grape ice cream!

4 RUM BABAS

Savarin biscuit soaked with Saint James® rum, vanilla whipped cream, decoration: candied half-cherry. Frozen.

—
608 g • 4 pieces
V061004 • Gencod 3760122885332





PARIS IS BEAUTIFUL

ARC DE TRIOMPHE: chocolate mousse, raspberry and strawberry compote, praline and hazelnut crunch, almond biscuit. Frozen.

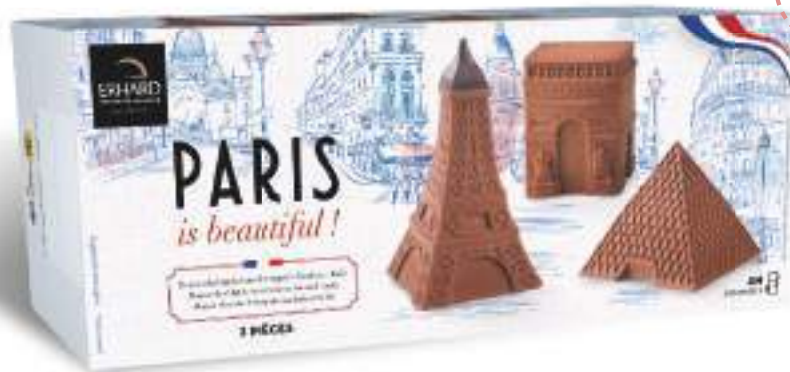
PYRAMIDE: chocolate mousse, candied mandarin orange, praline and hazelnut crunch, almond biscuit. Frozen.

EIFFEL TOWER: chocolate mousse, butterscotch and tonka bean cream, praline and hazelnut crunch, almond biscuit and decoration. Frozen.

240 g • 3 pieces
V061236 • Gencod 3428420063714

A work of art

The iconic monuments of Paris are brought together here in delicate, skilfully balanced desserts, combining an intense chocolate mousse with a gourmet heart. A culinary work of art to savour.



CHOUX PASTRIES



4 CHOCOLATE ECLAIRS

Pure butter choux pastry stuffed with chocolate and chocolate glaze. Frozen.

240 g
V061150 • Gencod 3428420055542



4 COFFEE ECLAIRS

Pure butter choux pastry stuffed with coffee and coffee glaze. Frozen.

240 g
V061149 • Gencod 3428420055535



2 VANILLA-COCOA-HAZELNUT CHOUX TWISTS

Pure butter choux pastry filled with vanilla whipped cream, cocoa-hazelnut sauce. Frozen.

150 g
V061222 • Gencod 3428420059809



PASTRIES



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHES



GOUGÈRES



FESTIVE



MINI DOUGHNUTS & MINI FRITTERS

Gourmet craziness



Mini but extra tasty, you'll love our range of mini doughnuts and mini fritters. Delicious and colourful, these round snacks are filled, coated, decorated and guaranteed palm oil-free.



ERHARD
PÂTISSIER GLACIER
— 1961 —



**6 MINI FRITTERS
CHOCO-HAZELNUT**

flavoured
Frozen.

—
150 g
45900 • Gencod 3428420064322

*Champion of
snack*



**6 MINI CHOCONUT
DOUGHNUTS**

Frozen.

—
144 g
40919 • Gencod 3428420062779

**6 MINI STRAWBERRY
DOUGHNUTS**

Frozen.

—
144 g
40918 • Gencod 3428420062762



**6 MINI TRICOLOUR
DOUGHNUTS**

Frozen.

—
140g
40917 • Gencod 3428420062755



MINI DOUGHNUTS
MINI FRITTERS



BRIOCHEs



GOUGÈRES



FESTIVE



B R I O C H E S

Erhard brioche have a lot to offer enthusiasts



A pure butter production.

Cooking in a rotary oven allowing good heat distribution and good dosage of ingredients for controlled growth.





BUTTER BRIOCHE

Frozen.

—
280 g • 10 portions
V121005 • Gencod 3760122881945

Ideal!

Ready in 3 minutes in the oven at 180°C (without defrosting) or after 3 hours at room temperature, the brioche is an ideal base to accompany a breakfast, or to make many desserts, such as French toast or a Polish brioche.



3 BUTTER BRIOCHES

Frozen.

—
840 g • 3x10 portions
31000 • Gencod 3760122887060



KING'S BRIOCHE CANDIED FRUITS

Pure butter brioche with orange blossom water, covered a topping, candied fruit, decor sugar and chopped pistachios. With a bean and a crown.

Frozen.

—
380 g • 6/8 portions
V121013 • Gencod 3428420059328



KING'S BRIOCHE SUGAR

Pure butter brioche with pearl sugar. With a bean and a crown.

Frozen.

—
380 g • 6/8 portions
V121012 • Gencod 3428420059311

PRODUCT INNOVATION, CORNERSTONE OF ERHARD'S KNOW-HOW.

As close as possible to the production units, 8 to 10 employees are passionately committed to developing new recipes and creating the desserts of tomorrow, thanks to their expertise in pastry-making, an exact science that doesn't allow the slightest approximation!

This team regularly exchanges ideas with the great pastry chefs who are partners of ERHARD Pâtissier Glacier to constantly update our ranges in line with the major trends in gastronomy.



BRIOCHES



GOUGÈRES



FESTIVE



G O U G È R E S

*A specialty made in the village of Tilly,
in the heart of Burgundy*



Comté AOP, tomato, olive or chives.
To each his own region, to each his own gougère!



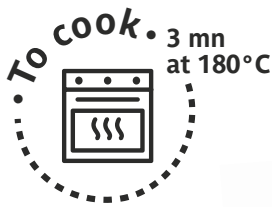


60 EMMENTAL CHEESE AND TOMATO GOUGÈRES

Deep-frozen.

—
430 g • 60 pieces
V521022 • Gencod 3428420062595

An accompaniment for the aperitif that will please the greatest number.



60 CHEESE GOUGÈRES

Gougères with Emmental and Comté cheese. Deep-frozen.

—
430 g • 60 pieces
V521015 • Gencod 3428420060478



25 GOUGÈRES WITH GOAT CHEESE SHALLOT CHIVES

Gougères with goat cheese shallot chives. Deep-frozen.

—
185 g • 25 pieces
V521024 • Gencod 3428420062786



30 CHEESE GOUGÈRES

Gougères with Emmental and Comté cheese. Deep-frozen.

—
225 g • 30 pieces
V521016 • Gencod 3428420060485



25 EMMENTAL CHEESE OLIVES GOUGÈRES

Gougères with Emmental cheese and olives. Deep-frozen.

—
185 g • 25 pieces
V521018 • Gencod 3428420060768



25 EMMENTAL CHEESE TOMATO GOUGÈRES

Gougères with Emmental cheese and tomato. Deep-frozen.

—
185 g • 25 pieces
V521017 • Gencod 3428420060751



FESTIVE

Love for good produce



Whether it's a trendy or timeless recipe, our ice-cream makers and pastry chefs create festive desserts worthy of the finest chefs, with the same patience and attention to detail. Their know-how, their skill and their rigorous selection of quality raw ingredients are the secret of our great special event desserts.

- 39** FROZEN DESSERTS FROM THE ATELIER
- 40** ARTISANAL ICED YULE LOGS
- 41** TRADITIONAL ICED YULE LOGS
- 42** ICED DESSERTS
- 43** PASTRY YULE LOGS & DESSERTS
- 44** EASTER DESSERTS



ERHARD
PATISSIER GLACIER
— 1961 —

ICED DESSERTS FROM THE ATELIER



ICED CAROUSEL

Vanilla ice cream, full fruit sorbet, red fruits, caramelized almonds and decorations.

—
575 g
V160189 • Gencod 3428420024364

The attraction for the festive season!

It will turn the heads of young and old alike gourmands.



COCO-EXOTIC YULE LOG

Coconut ice cream, banana and passion fruit full fruit sorbet, coconut biscuit, mango and passion fruit preparation.

—
500 g • 6/8 portions
V160177 • Gencod 3428420023015



VANILLA-CARAMEL YULE LOG

Bourbon vanilla and salted butter caramel ice creams, cocoa biscuit, salted butter caramel sauce, caramelized pecan nut inclusions.

—
470 g • 6/8 portions
V160178 • Gencod 3428420023008



VANILLA-CHESTNUT YULE LOG

Chestnut cream and vanilla ice creams, chestnut cream sauce and chestnut almond biscuit.

—
420 g • 6/8 portions
V160182 • Gencod 3428420023503



CHOCOLATE-VANILLA ICED CROWN

Dark chocolate ice cream, vanilla ice cream with inclusions of dark chocolate shavings, cocoa biscuit, dark chocolate coating.

—
460 g • 6/8 portions
V160179 • Gencod 3428420023039

Free standing.
decor kit.

ARTISANAL ICED YULE LOGS

*Enchant
your guests,*

with the perfect harmony
between the exoticism of coconut
and the depth of chocolate.

ARTISANAL CHOCOLATE- COCONUT YULE LOG

Milk chocolate and dark chocolate ice cream, coconut
ice cream, chocolate sauce and whipped cream.

—
500 g • 720 ml
6/8 portions
V160184
Gencod 3428420023480



ARTISANAL
ICED LOGS
are also available
on page 47



ARTISANAL STRAWBERRY- PASSION FRUIT YULE LOG

Strawberry full fruit sorbet, passion fruit
full fruit sorbet, strawberry coating and
decoration.

—
550 g • 850 ml • 6/8 portions
V160173 • Gencod 3428420012439



ARTISANAL VANILLA-RED BERRIES YULE LOG

Vanilla ice cream, strawberry and
red fruit sorbet, chocolate inclusions.

—
480 g • 820 ml • 6/8 portions
V160183 • Gencod 3428420023497



ARTISANAL ALSATIAN YULE LOG

Vanilla ice cream, gingerbread ice cream,
damson and mirabelle compote, almond
macaroon cookie and decoration.

—
465 g • 820 ml • 6/8 portions
V160168 • Gencod 3428420012385



ARTISANAL COFFEE- GIANDUJA YULE LOG

IQP Colombian coffee ice cream, gianduja-
hazelnut chocolate ice cream, chocolate
preparation, chocolate chips and decorations.

—
465 g • 740 ml • 6/8 portions
V160170 • 3428420012408



ARTISANAL SALTED BUTTER CARAMEL-PEAR YULE LOG

Butter caramel ice cream, with salt of Guérande,
pear full fruit sorbet with caramel pieces,
shortbread biscuit, salted butter caramel
and decorations.

—
490 g • 820 ml • 6/8 portions
V160172 • Gencod 3428420012422



CHOCOLATE-HAZELNUT ICED SLEIGH

Dark chocolate ice cream, hazelnut
ice cream with caramelized almond
pieces, chocolate brownie, chocolate
flocking and decoration.

—
495 g • 810 ml • 6/8 portions
V160174 • Gencod 3428420012446



TRADITIONAL VANILLA-CHOCOLATE YULE LOG

Madagascar Bourbon vanilla ice cream and chocolate ice cream, meringue heart and whipped cream.

420 g • 1020 ml
6/8 portions
V160191
Gencod 3428420024333



Tradition is good,

with this timeless frozen yule log which skilfully combines the crunchiness of a heart of meringue and the smoothness of a Bourbon vanilla ice cream from Madagascar and the manual poaching of a creamy whipped cream.

TRADITIONAL BAKED ALASKA YULE LOG

Saint James® rum ice cream, Madagascar Bourbon vanilla ice cream, sponge cake soaked with Saint James® rum and flambeed meringue.

560 g • 1100 ml • 6/8 portions
V160192 • Gencod 3428420024357



TRADITIONAL VANILLA-STRAWBERRY YULE LOG

Madagascar Bourbon vanilla ice cream and Senga Sengana strawberry full fruit sorbet, meringue heart and whipped cream.

480 g • 1150 ml • 6/8 portions
V160190 • Gencod 3428420024340

IN OUR PRODUCTION SITE IN MASEVAUX,

at the foot of the Ballon d'Alsace, our artisan ice-cream makers have been making delicious desserts for over 30 years.

There's something to suit every taste, from traditional versions to more modern cakes.

Our factory is highly flexible and has a real mastery of ice cream.

Masevaux is also home to our iced mochi factory, where Japanese tradition meets our creativity.

*To consume
without
moderation !*

To make your taste buds sparkle,
discover our frozen bottle filled
with delicacies and flavors.

**VANILLA-CHERRY
ICED BOTTLE**

Vanilla ice cream, a cherry
preparation, a chocolate coating,
dark chocolate inclusions and
decorations in sugar and chocolate.

—
505 g • 810 ml • 6/8 portions
V160167 • Gencod 3428420012378



**PRALINE-CHOCOLATE
SALT FLOWER ICED
CHRISTMAS TREE**

Praline ice cream, dark chocolate
and salt flower ice cream with
caramelized almond inclusions,
chocolate sauce.

—
490 g • 850 ml • 6/8 portions
V160180 • Gencod 3428420023022



**VANILLA-STRAWBERRY
ICED IGLOO**

Vanilla ice cream, strawberry sorbet
with semi-candied cubes of strawberry
aromatised and meringue.

—
430 g • 780 ml • 6 portions
V160164 • Gencod 3428420004366



**4 MARG OF CHAMPAGNE
ICED BOTTLES**

Marg de Champagne ice cream
with inclusions of grapes macerated
in marg de Champagne.

—
220 g • 4x120 ml
V160181 • Gencod 3428420023046



Defrost for 8H

PASTRY DESSERTS



VANILLA-CARAMEL CHRISTMAS BALL

Vanilla mousse, caramel mousse, cocoa sponge cake, caramel sauce and caramelized almonds. Deep-frozen.

—
490 g
V081314 • Gencod 3428420063226

A magical fairytale setting

on a pretty ball that's both delicious and light... It's sure to delight all caramel lovers!

2 SMALL RED BERRIES YULE LOGS

Red berries mousse, red berries compote, almond biscuit and decoration. Deep-frozen.

—
2x85 g
V091125 • Gencod 3428420063219



TRADITIONAL PASTRY YULE LOGS



TRADITIONAL VANILLA-CHESTNUT YULE LOG

Vanilla mousse, chocolate mousse brown almond biscuit, candied chestnut chips, cream of chestnuts. Deep-frozen.

—
550 g • 6/8 parts
V081270 • Gencod 3428420059298



TRADITIONAL CHOCOLATE BUTTERCREAM YULE LOG

Chocolate buttercream, cocoa biscuit, soaking syrup. Deep-frozen.

—
480 g • 6/8 portions
V081271 • Gencod 3428420059304



TRADITIONAL RED BERRIES-POMEGRANATE YULE LOG

Raspberry-pomegranate mousse, almond biscuit, red fruit and pomegranate compote, cream vanilla whipped, raspberry icing, inclusions of raspberries. Deep-frozen.

—
600 g • 6/8 portions
V081268 • Gencod 3428420059274



TRADITIONAL CHOCOLATE-PRALINE YULE LOG

Dark chocolate mousse, hazelnut-almond praline cream, hazelnut biscuit, chocolate flocking, caramelized hazelnuts. Deep-frozen.

—
550 g • 6/8 portions
V081269 • Gencod 3428420059281

EASTER ICED DESSERTS

*At Easter,
we love
chocolate!*

A balanced frozen dessert that offers a gourmet pleasure to lovers of chocolate.

4 LITTLE ICED EGGS

Vanille ice cream, in with chocolate eggs, mango sauce. Frozen

220 g • 160 ml
V100127 • Gencod 342842000970



4 LITTLE ICED NESTS

- 2 nests with raspberry ice cream, whipped cream, raspberry coating and red berries mix.
- 2 nests with peanut paste and dark chocolate ice cream, whipped cream, chocolate glaze and butter caramel mix.

Frozen

220 g • 360 ml
V100126 • Gencod 342842000963

VANILLA-CARAMEL ICED EASTER BUNNY

Vanilla ice cream, butterscotch and Guérande salt ice cream with caramel inclusions, salted butter caramel sauce, white chocolate flocking and decoration. Frozen.

410 g • 720 ml
V120108 • Gencod 3428420024616



EASTER PASTRIES



Defrost for 8H

CHOCOLATE-HAZELNUT CRUNCHY EGG

Chocolate hazelnut flavored mousse, cocoa sponge cake soaked in syrup, milk chocolate shell, chocolate hazelnut flavored sauce and praline feuillantine.

500 g • 6/8 portions
V071101 • Gencod 3428420062793



*Crunchy and
impressive!*

The creamy mousse and bold design of this egg will appeal to the whole family.

L o g i s t i c s d a t a

VIF CODE	PRODUCT	UNIT WEIGHT (G)	SIZE IN MM		PALLETISATION			
			UNIT LxLxH	BOX LxLxH	UNIT/ BOX	BOX/ LAYER	LAYER/ PALLET	UNIT/ PALLET
ICE CREAMS								
Bulks								
JUST EXCELLENT ARTISANAL BULKS - 750ML								
	ICE CREAMS		136x136x57	285x285x130	8	8	14	896
	SORBETS		136x136x57	285x285x130	8	8	14	896
Frozen specialties								
FROZEN SPECIALTIES TO SHARE								
V120102	LEMON HAZELNUT ENTREMETS	400	200x190x77	389x209x317	8	10	5	400
V120103	ALMOND ORANGE BLOSSOM ENTREMETS	400	200x190x77	389x209x317	8	10	5	400
V120104	ICED NOUGAT	300	288x127x101	588x266x241	8	6	8	384
V120105	ICED BAKED ALASKA	330	288x127x101	588x266x241	8	6	8	384
V120107	ICED VACHERIN STRAWBERRY VANILLA	460	179x177x110	372x372x232	8	6	7	336
V120106	ICED VACHERIN CHOCOLATE CARAMEL	430	179x177x110	372x372x232	8	6	7	336
V120018	MARC DE GEWURZTRAMINER KOUGLOF	840	224x223x93	685x235x203	6	5	9	270
V120016	RUM-GRAPES KOUGLOF	840	224x223x93	685x235x203	6	5	9	270
INDIVIDUAL FROZEN SPECIALTIES								
V152651	2 STRAWBERRY LEMON VERBENA	120	194x104x83	399x219x260	12	10	6	720
V152652	2 PEAR CARAMEL PEAR	140	194x104x83	399x219x260	12	10	6	720
V100152	2 LEMON	150	194x104x83	399x219x260	12	10	6	720
V100153	2 MANDARIN	120	194x104x83	399x219x260	12	10	6	720
V100100	4 COFFEE CROQUANTINS	312	160x160x67	328x173x212	6	14	8	672
V100099	4 CHOCOLATE CROQUANTINS	252	160x160x67	328x173x212	6	14	8	672
V100101	4 VANILLA CROQUANTINS	312	160x160x67	328x173x212	6	14	8	672
V100041	4 MARC DE GEWURZTRAMINER KOUGLOFS	312	193x193x79	400x200x250	6	12	7	504
V100015	4 RUM-GRAPES KOUGLOFS	300	193x193x79	400x200x250	6	12	7	504
V100147	2 ROCHER-STYLE SPHERES	150	189x97x73	400x200x160	8	12	10	960
V100148	2 COCONUT-STYLE SPHERES	160	189x97x73	400x200x160	8	12	10	960
V100154	2 ICED NOUGAT	130	189x97x73	402x201x166	8	12	10	960
V100156	2 ICED VANILLA CARAMEL VACHERINS	150	189x97x73	402x201x166	8	12	10	960
V100155	2 ICED VANILLA RASPBERRY VACHERINS	150	189x97x73	402x201x166	8	12	10	960
V100149	2 PARIS-BREST STYLE ECLAIRS	130	189x97x58	400x200x127	8	12	14	1344
V100150	2 MANGO RED FRUITS ECLAIRS	130	189x97x58	400x200x127	8	12	14	1344
V100151	2 EXOTIC COCONUT FINGERS	120	189x97x58	400x200x127	8	12	14	1344
LITTLE GOURMETS								
V270023	2 VANILLA CRUCKS MACADAMIA & 2 PEANUT WEDD CARAMEL	246	144x144x67	596x155x145	8	10	12	960
V350301	ASIAN GOURMET BOX	245	144x144x67	594x153x147	8	10	12	960
V270025	ASSORTMENT FRUIT SELECTION	252	144x144x67	594x153x147	8	10	12	960
V270024	ASSORTMENT FAVORITE SELECTION	249	144x144x67	594x153x147	8	10	12	960
V270026	3 TRICOLOR POTS	180	216x72x68	448x298x158	16	6	11	1056

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			UNIT L x L x H	BOX L x L x H	UNIT / BOX	BOX / LAYER	LAYER / PALLET	UNIT / PALLET
ICED MOCHIS								
V100129	4 ICED VANILLA MOCHIS	140	137x137x42	561x146x139	12	10	12	1440
V100130	4 ICED MANGO MOCHIS	140	137x137x42	561x146x139	12	10	12	1440
V100131	4 ICED LEMON-YUZU MOCHIS	140	137x137x42	561x146x139	12	10	12	1440
V100134	4 ICED STRAWBERRY MOCHIS	140	137x137x42	561x146x139	12	10	12	1440
V100135	4 ICED SALTED BUTTER CARAMEL MOCHIS	140	137x137x42	561x146x139	12	10	12	1440
V100137	4 ICED MATCHA GREEN TEA MOCHIS	140	137x137x42	561x146x139	12	10	12	1440
V100138	4 ICED SESAME MOCHIS	140	137x137x42	561x146x139	12	10	12	1440
V100139	4 ICED CHOCOLATE MOCHIS	140	137x137x42	561x146x139	12	10	12	1440
V100115	8 ICED MOCHIS - THE CLASSICS	280	257x136x41	527x144x175	8	11	10	880
V100116	8 ICED MOCHIS - THE EXOTICS	280	257x136x41	527x144x175	8	11	10	880
V152677	8 ICED MOCHIS - THE EVASION	280	257x136x41	527x144x175	8	11	10	880
V100144	6 SALTED BUTTER CARAMEL MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
V100143	6 LEMON YUZU MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
V100140	6 COCO MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
V100146	6 DRAGON FRUIT MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
V100142	6 MANGO MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
V100141	6 VANILLA MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
V100145	6 YOGHURT MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
V100158	6 MCOCO SAKURA BLACK SESAME MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
V100157	6 VANILLA CHOCOLATE MANGO MOCHIS	210	188x132x41	392X143X219	10	16	7	1120
PASTRIES								
Traditional pastries								
SIGNATURE DESSERTS								
V141010	RED BERRIES CHARLOTTE	500	200x190x77	392x212x320	8	10	5	400
V141009	GOURMET DESSERTS	460	200x190x77	392x212x320	8	10	5	400
V141011	PEAR CHOCOLATE DESSERT	480	200x190x77	392x212x320	8	10	5	400
V141008	COFFEE PIE	450	200x190x77	392x212x320	8	10	5	400
GREAT CLASSICS								
V061004	4 RUM BABAS	608	199x197x87	400x200x271	6	12	6	432
V061066	4 COFFEE MOKAS	380	196x196x71	598x210x224	9	6	8	432
V103073	BLACK FOREST	550	200x190x77	392x212x320	8	10	5	400
V501037	TROPEZIAN TART	500	212x210x60	218x218x245	4	15	7	420
V061236	PARIS IS BEAUTIFUL	240	241x104x93	263x238x299	6	15	6	540
Choux pastries								
ECLAIRS								
V061149	4 COFFEE ECLAIRS	240	214x142x46	450x300x149	12	6	12	864
V061150	4 CHOCOLATE ECLAIRS	240	214x142x46	450x300x149	12	6	12	864
CHOUX PASTRIES								
V061222	2 VANILLA-COCOA-HAZELNUT CHOUX TWISTS	150	188x97x73	402x201x166	8	12	11	1,056
MINI DOUGHNUTS & FRITTERS								
45900	6 MINI FRITTERS CHOCO-HAZELNUT FLAVOURED	150	187x130x10	398x297x109	8	8	16	1,024
40917	6 MINI TRICOLOR DOUGHNUTS	140	187x130x40	398x297x109	8	8	15	960
40918	6 MINI STRAWBERRY DOUGHNUTS	144	187x130x40	398x297x109	8	8	15	960
40919	6 MINI CHOCONUT DOUGHNUTS	144	187x130x40	398x297x109	8	8	15	960
BRIOCHEs								
V121005	1 BUTTER BRIOCHE	280	190x95x100	556x222x260	12	7	7	588
31000	3 BUTTER BRIOCHEs	840	190x95x100	556x222x260	4	7	7	196
V121012	KING'S BRIOCHE SUGAR	380	214x214x82	438x226x349	8	7	35	280
V121013	KING'S BRIOCHE CANDIED FRUITS	380	214x214x82	438x226x349	8	7	35	280

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GOUÛÈRES								
V521016	30 CHEESE GOUÛÈRES	225	190x128x92	396x196x295	9	12	6	648
V521015	60 CHEESE GOUÛÈRES	430	400x320x40	404x294x389	10	8	5	400
V521022	60 EMMENTAL CHEESE TOMATO GOUÛÈRES	430	400x320x40	404x294x389	10	8	5	400
V521017	25 EMMENTAL CHEESE TOMATO GOUÛÈRES	185	190x128x92	396x196x295	9	12	6	648
V521018	25 EMMENTAL CHEESE OLIVES GOUÛÈRES	185	190x128x92	396x196x295	9	12	6	648
V521024	25 GOAT CHEESE SHALLOT CHIVES GOUÛÈRES	185	190x128x92	396x196x295	9	12	6	648
FESTIVE DESSERTS								
ICED DESSERTS FROM THE ATELIER								
V160189	ICED CAROUSSEL	575	187x187x155	586x202x328	6	8	5	240
V160182	VANILLA-CHESTNUT ICED YULE LOG	420	223x134x92	280x237x288	6	14	6	504
V160178	VANILLA-CARAMEL ICED YULE LOG	470	223x134x92	280x237x288	6	14	6	504
V160177	COCO-EXOTIC ICED YULE LOG	500	223x134x92	280x237x288	6	14	6	504
V160179	CHOCOLATE-VANILLA ICED CROWN	420	200x190x77	389x5209x317	8	10	5	400
ARTISANAL ICED YULE LOGS								
V160174	CHOCOLATE-HAZELNUT ICED SLEIGH	495	224x134x92	280x237x294	6	14	6	504
V160168	ARTISANAL ALSATIAN YULE LOG	465	224x134x92	280x237x294	6	14	6	504
V160184	ARTISANAL CHOCOLATE-COCONUT YULE LOG	500	224x134x92	280x237x294	6	14	6	504
V160170	ARTISANAL COFFEE-GIANDUJA YULE LOG	465	224x134x92	280x237x294	6	14	6	504
V160172	ARTISANAL SALTED BUTTER CARAMEL-PEAR YULE LOG	490	224x134x92	280x237x294	6	14	6	504
V160183	ARTISANAL VANILLA-RED BERRIES YULE LOG	480	224x134x92	280x237x294	6	14	6	504
V160173	ARTISANAL STRAWBERRY-PASSION FRUIT YULE LOG	550	224x134x92	280x237x294	6	14	6	504
TRADITIONAL ICED YULE LOGS								
V160191	TRADITIONAL VANILLA-CHOCOLATE YULE LOG	420	288x127x101	588x266x241	8	6	8	384
V160192	TRADITIONAL BAKED ALASKA YULE LOG	560	288x127x101	588x266x241	8	6	8	384
V160190	TRADITIONAL VANILLA-STRAWBERRY YULE LOG	480	288x127x101	588x266x241	8	6	8	384
ICED DESSERTS								
V160167	VANILLA-CHERRY ICED BOTTLE	505	301x126x72	310x261x228	6	11	7	462
V160164	VANILLA-STRAWBERRY ICED IGLOO	430	179x177x110	372x372x232	8	6	7	336
V160181	4 MARC OF CHAMPAGNE ICED BOTTLES	220	124x124x135	383x259x281	12	9	6	648
V160180	PRALINE-CHOCOLATE ICED CHRISTMAS TREE	490	274x274x86	559x285x355	8	4	5	160
PASTRY DESSERTS								
V081314	VANILLA-CARAMEL CHRISTMAS BALL	490	162x162x123	503x183x260	6	9	7	378
V091125	2 SMALL RED BERRIES YULE LOGS	170	189x98x59	402x201x132	8	12	14	1344
TRADITIONAL PASTRY YULE LOGS								
V081270	TRADITIONAL VANILLA-CHESTNUT YULE LOG	550	224x134x92	280x237x294	6	14	6	504
V081271	TRADITIONAL CHOCOLATE BUTTERCREAM YULE LOG	480	224x134x92	280x237x294	6	14	6	504
V081268	TRADITIONAL RED BERRIES-POMEGRANATE YULE LOG	600	224x134x92	280x237x294	6	14	6	504
V081269	TRADITIONAL CHOCOLATE-PRALINE YULE LOG	550	224x134x92	280x237x294	6	14	6	504
EASTER ICED DESSERTS								
V100126	4 LITTLE ICED NESTS	4 x 55	160x160x67	329x168x208	6	14	8	672
V100127	4 LITTLE ICED EGGS	4 x 40	116x116x56	251x127x245	8	27	7	1512
V125100	VANILLA-CARAMEL ICED EASTER BUNNY	410	222x131x81	280x240x261	6	14	7	588
EASTER PASTRIES								
V071101	CHOCOLATE-HAZELNUT CRUNCHY EGG	500	222x131x81	280x240x261	6	14	7	588



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