

LOMANUTRA INC.

320-155 East Beaver Creek Road
Richmond Hill, ON, Canada L4B 2N1
+1-416-906-7720
james@lomanutra.com | www.lomanutra.com



PRODUCT SPECIFICATIONS

ITEM #: PS00284

PRODUCT NAME: French Macaroon Base

DESCRIPTION: Natural powder blend designed to create delicious macaroon cookies with just 5 minutes' prep time. This off-white powder is ground very finely to enable macaroons that are the perfect combination of soft and chewy with a hard-smooth shell. The macaroon base is reconstituted by adding warm water and coloring of choice. The final product will retain a smooth, dome shape.

NATURAL, KOSHER

Uses: To make French macaroon cookies. One, 5 Lb. bag yields approximately 450 cookies. Each cookie is 1.5" in diameter.

Large recipe:

5lb. (2250 g)
1.2 lb. (522-544 g)

Macaroon Cookie Base
Warm Water
Water-Soluble Food Coloring

Small recipe:

250 g
58- 60 g
Makes 50 x 1.5" Macaroons

Using paddle attachment, mix powder base with warm water and food coloring on high speed for five minutes. The weight of food coloring added to the mixture must be balanced by removing the same weight in water. Form classic macaroon shape by piping onto Silpat baking sheet. Allow batter to sit for at least 30 minutes prior to baking. Bake in **deck oven** at **270°F** for **15-18 minutes** or bake in a **convection oven** at **250°F** (163°C) for **19-20 minutes**. Once cooled, place a thin layer of jam, chocolate ganache, butter cream, or nut paste in between two cookies. The filling is intended to provide the flavor variance. If making raspberry macaroons, the base mix should be combined with red food coloring and the baked cookies should be filled with raspberry jam. Any further addition of flavor to the cookies is not necessary, but is certainly optional.

INGREDIENTS: Sugar, Almond Flour, Egg Whites, Vegetable Oil, Sodium Caseinate, Mono and Diglycerides, Baking Soda, Vegetable Gum, Natural Flavor.

ALLERGENS: Contains: Almonds. Processed on shared equipment with eggs, milk, and wheat.

PACKAGING: PS00284 comes in a 5 Lb. polyethylene bag, packed 2 bags/case inside of a corrugated, cardboard box. Label panel includes label statement and lot number.

Net Wt. = 10 Lbs. Gross Wt. = 11 Lbs.

1 skid = 120 cases = 1200 Lbs. Net Wt. = 1320 Lbs. Gross Wt.

Lot code explanation: 090401= 09 (year 2009); 04 (month of April); 01 (first batch of the month).

SHELF LIFE and STORAGE: 6 months under cool, dry conditions. Do not refrigerate.



INTRODUCING LOMANUTRA'S NEW

French Macaroon Mix

- Unbeatable price!
- Gluten-Free (Made with Almond Meal)
- Trans Fat-Free • Natural Ingredients
- Certified Kosher Dairy



*Quick
and Easy to
Prepare*

Natural powder blend designed to create delicious macaroon cookies in just 5 minutes. This off-white powder is ground very finely to create macaroons that are the perfect combination of soft and chewy with a hard, smooth shell. The macaroon base is reconstituted by adding warm water and your coloring of choice. The final product will retain a smooth, dome shape.

Instructions

	LARGE RECIPES	SMALL RECIPES
MACAROON MIX	5 lbs (2250 g)	0.5 lbs (250 g)
WARM WATER	1.2 lbs (544 g)	0.2 lbs (60 g)
# of MACAROONS	Make 450 x 1.5" Macaroons	Make 50 x 1.5" Macaroons

Fillings

- Heat the pastry cream, the butter and the inverted sugar at 95°F (35°C)
- Incorporate the chocolate melted at 86° F (30°C); blend it
- Let crystallize at cool before fill-in

Coffee Ganache Filling	
Pastry Cream (PS00101)	5-3/4 oz (160 g)
Butter 82%	1 oz (30 g)
PastryStar Coffee Flavoring (PS00061)	1 oz (25 g)
PastryStar Glucose (PS40403)	1 oz (30 g)
White Chocolate	400 g

Chocolate Ganache Filling	
Pastry Cream (PS00101)	7-3/4 oz (220 g)
Butter 82%	3/4 oz (20 g)
Inverted Sugar	1-1/2 oz (40 g)
PastryStar Bitter Chocolate Couverture Cocoa 71%	9-1/2 oz (270 g)

Pistachio Ganache Filling	
Pastry Cream (PS00101)	7 oz (200 g)
White Chocolate	7 oz (200 g)
Pistachio Paste (PS00040)	1-1/2 oz (40 g)