



*Since 1991*

**LA ROSE NOIRE**  
Gérard Dubois

*Gérard Dubois*  
Boulangier - Pâtissier - Confiseur



# PRODUCT RANGE CATALOGUE



**Goodfood  
Group**

FAMILY & FOOD FOR THE FUTURE



## ABOUT LA ROSE NOIRE

Founded by pastry chef Gérard Dubois, La Rose Noire has grown from a small pâtisserie in Hong Kong in 1991 into one of the world's leading suppliers of premium pastry solutions for the hospitality industry. What began as a 30-seat restaurant and cake shop has evolved into a global business offering more than 500 pastry varieties to foodservice professionals across more than 60 countries. Production is supported by a state of the art, internationally certified facility in Clark Freeport employing over 2,000 staff, with additional sales offices in Switzerland and the United States.

Renowned for precision, innovation, and exceptional quality, La Rose Noire crafts world-class pastry shells, premium desserts, cones, baskets, chocolate bon bons, and a growing range of vegan tart cases. Designed for chefs who demand consistency and creativity, the range brings elegance, efficiency, and versatility to modern menus.

Each product combines handcrafted aesthetics with reliable performance, offering ready-to-use solutions that save preparation time while maintaining outstanding presentation. With versatile formats suitable for both sweet and savoury applications, inclusive vegan options, and long shelf-life benefits that reduce waste and improve profitability, La Rose Noire helps chefs deliver refined dishes with confidence and ease.

The La Rose Noire range is 100% halal and suitable for vegetarian menus. The Zero, Ultra Zero, Paperthin Flowers and Superthin Boat are also all vegan friendly. Due to the thinner composition of the Ultra Zero, this can be filled closer to service than some of other shells, providing a softer bite if this is preferred.



# CORE RANGE CATALOGUE

## Zero Tart Shells



**ZERO Tart Shell Mini Round**  
3.5-5g / (L)31 x (H)15mm, 210pcs  
SKU: FRZLRNTSMI



**ZERO Tart Medium Round**  
8-9.5g / (L) 50 x (H) 15mm, 100pcs  
SKU: FRZLRNTSM



**ZERO Tart Large Round**  
18-20g / (L) 74 x (H) 15mm, 45pcs  
SKU: FRZLRNTRL

## Vanilla Tart Shell



**Mini Vanilla Round**  
(H) 19 x (D) 33mm, 7g, 210pc  
SKU: FRZLRNTVM



**Small Vanilla Round**  
(H) 19 x (D) 48mm, 12g, 125pc  
SKU: FRZLRNTVS



**Large Vanilla Round**  
(H) 19 x (D) 81mm, 28g, 45pc  
SKU: FRZLRNTVL

## U-Nique Mille Feuille

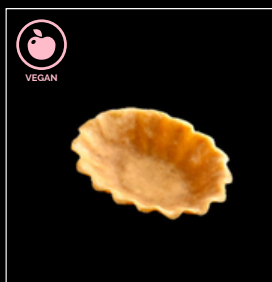


**Les Milles-Feuilles Unique Mini**  
4g / (L) 47x (W) 20 x (H) 16mm, 240pcs  
SKU: FRZLRNMFUM



**Les Milles-Feuilles U-nique**  
13-15g / (L) 95 x (W) 36 x (H) 27mm, 64pcs  
SKU: FRZLRNNMF

## Ultra Zero

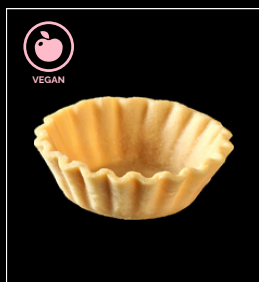


**ULTRA Zero Tart Shell Fluted Oblong**  
1.5-2.5g / (H)8mm W)32mm (L)42mm 50pcs per tray  
SKU: FRZLRNUZTFO

## Flower

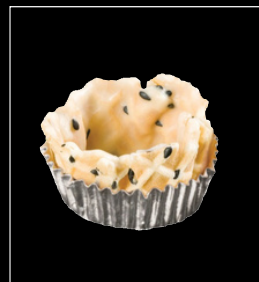


**Flower Paper Thin Tart Mini Round**  
3-4g / (L)39x(H)16mm, 180pcs  
SKU: FRZLRNTMR



**Flower Paper Thin Tart Medium Round**  
5-6g / (L)55x(H)16mm, 120pcs  
SKU: FRZLRNTMER

## Savoury Sesame

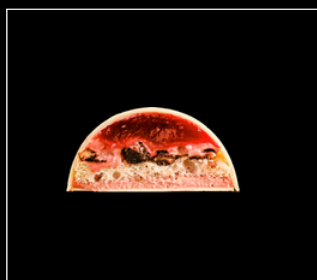


**Baskets Black Sesame Savoury**  
(H)25 x (D) 40mm, 4g, 120pc  
SKU: FRZLRNSWB



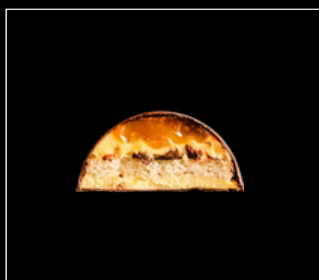
**Large Black Sesame Savoury**  
(H)80 x(D)30mm, 6g, 83pc  
SKU: FRZLRNSCOM

Domes



**Double Raspberry White Chocolate**

(W)80mm x (H)40mm, 115g, 18pc  
SKU: FRZLRNRWC



**Mango Passionfruit Milk Chocolate**

(W)80mm x (H)40mm, 115g, 18pc  
SKU: FRZLRNMPC

Choc Tart



**Chocolate Tart Large Round**

29g, (H)19mm, (D) 81mm, 45pc  
SKU: FRZLRNTCLR

Ultra Zero



**ULTRA Zero Tart Mini**

1.5-2.5g / (H)8mm, (D)37mm  
60pcs per tray  
SKU: FRZLRNUZTM

OPTIONAL RANGE

Sweet Cones



**Large Vanilla**

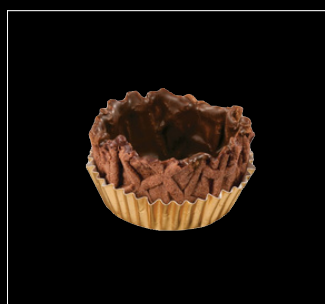
(H)80 x(D)30mm, 6g, 83pc  
SKU: FRZLRNVCON



**Large Chocolate**

(H)80 x(D)30mm, 6g, 83pc  
SKU: FRZLRNCONC

Waffle Basket



**Baskets Chocolate Waffle**

(H)25 x(D)40mm, 4g, 120pc  
SKU: FRZLRNCWB

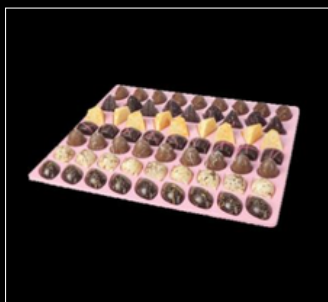
Superthin



**Superthin Boat Shell**

(L)60 x(W)26x(H)10mm, 3g, 120pc  
SKU: FRZLRNSTB

Bon Bons



**Bon Bon Assorted Crystal Collection**

7G 126PCE  
SKU: FRZLRNCC



**Bon Bon Assorted Champion Collection**

8G 162PCE  
SKU: FRZLRNACC



La Rose Noire offers high-quality patisserie tart shells, pastries and desserts built for busy kitchens, with uncompromising quality and consistency.

---



Packaged with advanced gas-flushed technology in moisture-protected molded trays, to minimise breakage and ensure 100% yield. Finger holes allow for easy in-pack filling and effortless release for plating.

---



Sweet or savoury, these intricate shapes and shells are tough to recreate by hand and once filled they'll last up to five days (depending on filling), and the product can be stored chilled (unopened) for up to six months. The Zero range is also largely allergen-free to meet increasing demands around allergen awareness with consumers.

---



---

Central Park, Building 5,  
Level 2  
666 Great South Road  
Ellerslie, Auckland 1051

P O Box 90998  
Victoria Street West