



IND GOAT-CHEESE AND SPINACH SQUARE

SHORTCRUST PASTRY MARGARINE

GTIN: 628110164162

CODE: PRF035

CONSERVATION: FROZEN

STATE: FROZEN

Nutritional value

for 1 quiche(210g)

Calories 590 %daily value*

FAT 40g 53%
saturated 20g
+trans 0.5g 100%

Carbohydrates 45g
Fibres 2g 7%
Sugars 4g 4%

Proteins 15g

Cholesterol 160mg

Sodium 110mg 5%

Potassium 250mg 5%

Calcium 125mg 10%

Iron 3.5mg 19%

*5% or less is a little, 15% or more is a lot



*Prepared by
our master pastry chefs*

LIST OF INGREDIENTS

Ingredients : Filling: Milk • Whipping cream 35% (cream, milk, carrageenan, cellulose gel, cellulose gum) • Eggs • Goat (pasteurized goat's milk, cellulose, sea salt, bacterial culture, microbial enzymes, natamycin) • Spinach • Salt • Aromatic spices • Nutmeg. Shortcrust pastry: Wheat flour (gluten) • Non-hydrogenated margarine (palm, canola) • Water • Eggs • White vinegar • Salt • Almond powder • Soy lecithin.

Contains : Wheat (gluten), Milk, Egg, Soy, Almonds

May contain : Other nuts.



STORAGE CONDITIONS

Freezer storage (-18°C) for **12 months**.

Refrigerator storage (4°C) for **7 days** after defrosting.

WEIGHT & FORMAT

Unit weight: 210 g

Unit size: 4 in x 4 in

PACKAGING

Number of Units per Case: 18 units of 4 in. x 4 in.

Case Size: 13 1/2 in. x 9 in. x 5 in.

Case Weight: 3.950 kg

Pallet Size: 48 in. x 40 in. x 45 in.

Number of Cases per Pallet: 84

PREPARATION TIPS

For perfect cooking, preheat the oven to 350°F.

If frozen: allow 20 to 25 minutes of cooking.

If refrigerated: Allow 5 to 10 minutes of cooking.

Let cool for a few minutes after removing from the oven.

THE +

Natural ingredients.

Homemade shortcrust pastry, without hydrogenated fats, additives or preservatives.

Certified responsible and sustainable margarine.

Artisanal product made in Quebec, Canada.

Solid packaging that prevents breakage.

CONTACT CARRÉMENT TARTE

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