



CARRÉMENT
TARTE

Carrés
gourmands

IND LORRAINE SQUARE
SHORTCRUST PASTRY MARGARINE



GTIN: 628110164667

CODE: PRF041

CONSERVATION: FROZEN

STATE: FROZEN



*Prepared by
our master pastry chefs*

Nutritional value

for 1 quiche(210g)

Calories 590 %daily value*

FAT 39g 52%
saturated 19g
+trans 0.5g 95%

Carbohydrates 44g
Fibres 2g 7%
Sugars 3g 3%

Proteins 17g

Cholesterol 155mg

Sodium 260mg 11%

Potassium 225mg 5%

Calcium 175mg 13%

Iron 3mg 17%

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

LIST OF INGREDIENTS

Ingredients : Filling: Milk • Whipping cream 35% (cream, milk, carrageenan, cellulose gel, cellulose gum) • Eggs • Smoked ham (Pork, water, salt, glucose solids, sodium phosphate, flavor (soy), sodium erythorbate, sodium nitrite, smoke) • Swiss cheese • Salt • 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: 3.780 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 15 to 20 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

8219 - 17^E AVENUE, #201, H1Z 4J9 MONTRÉAL, QC

INFO@CARREMENTTARTE.COM