



CARRÉMENT
TARTE

Carrés
gourmands

IND LEEKS AND BRIE SQUARE

SHORTCRUST PASTRY MARGARINE



GTIN: 628110164575

CODE: PRF044

CONSERVATION: FROZEN

STATE: FROZEN



*Prepared by
our master pastry chefs*

Nutritional value

for 1 quiche(210g)

Calories 580	%daily value*
FAT 38g	51%
saturated 19g	
+trans 0.5g	95%
Carbohydrates 50g	
Fibres 2g	7%
Sugars 4g	4%
Proteins 12g	
Cholesterol 140mg	
Sodium 95mg	4%
Potassium 250mg	5%
Calcium 125mg	10%
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 • Brie cheese (milk) • Leeks • Onions • Salt • Nutmeg • Pepper.

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

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