



CARRÉMENT
TARTE

Carrés
gourmands

IND THE CARRÉMENT MUSHROOM-PARMESAN SQUARE

100% PURE BUTTER SHORTCRUST PASTRY



GTIN: 628110164803

CODE: PRF059

STORAGE: FROZEN

STATE: COOKED FROZEN

Nutritional value

for 1 quiche(210g)

Calories 560	%daily value*
FAT 35g	47%
saturated 21g	
+trans 1g	110%
Carbohydrates 48g	
Fibres 2g	7%
Sugars 4g	4%
Proteins 13g	
Cholesterol 195mg	
Sodium 290mg	13%
Potassium 300mg	6%
Calcium 125mg	10%
Iron 3mg	17%

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



*Prepared by
our master pastry chefs*

LIST OF INGREDIENTS

Ingredients : Shortcrust pastry: Wheat flour (gluten) • Salted butter (milk) • Water • Eggs • White vinegar • Almond powder • Soy lecithin. Filling: Milk • Whipping cream 35% (cream, milk, carrageenan, cellulose gel, cellulose gum) • Mushrooms • Eggs • Onions • Parmesan (milk) • Salt • Nutmeg • Pepper.

Contains : Wheat (gluten), Eggs, Soy, Almonds, Milk.
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



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.

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: 3.770 kg
Pallet size: 48 in. x 40 in. x 45 in.
Number of cases per pallet: 148



THE +

Natural ingredients.
Homemade shortcrust pastry, 100% pure butter, without hydrogenated fats, additives or preservatives.
Artisanal product made in Quebec, Canada.
Solid packaging that prevents breakage.

CONTACT CARRÉMENT TARTE

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