



CARRÉMENT
TARTE

Carrés
gourmands

IND THE CARRÉMENT PECANS SQUARE

100% PURE BUTTER SHORTBREAD PASTRY



GTIN: 628110164223

CODE: PRF170

STORAGE: FROZEN

STATE: COOKED FROZEN

Nutritional value

for 1 Pie(100g)

Calories 410	%daily value*
FAT 18g	24%
saturated 7g	
+trans 0.3g	35%
Carbohydrates 50g	
Fibres 1g	4%
Sugars 38g	38%
Proteins 6g	
Cholesterol 85mg	
Sodium 110mg	5%
Potassium 75mg	2%
Calcium 50mg	4%
Iron 1.75mg	10%

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



*Prepared by
our master pastry chefs*

LIST OF INGREDIENTS

Ingredients : Topping: Sugars (brown sugar, maple syrup, corn syrup (glucose, invert sugar, molasses, sodium chloride), honey) • Eggs • Pecans • Cashews • Salted butter (milk). Shortcrust pastry: Wheat flour (gluten) • Salted butter (milk) • Icing sugar • Eggs • Almond powder • Soy lecithin. Decoration: Chocolate decoration ((cocoa mass, sugar, cocoa butter, soy lecithin, natural vanilla flavor, milk ingredients) • Annatto • Calcium carbonate).

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



STORAGE CONDITIONS

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

Refrigerator storage (4°C) for **30 days** after defrosting.

WEIGHT & FORMAT

Unit weight: 100g
Unit size: 3 in x 3 in



PREPARATION TIPS

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

If frozen: place the pie on a plate and let defrost for 20 to 30 minutes.

Chef's tip: to give the crust a crispy crust, place the pie on a baking sheet, unwrapped, for 2-3 minutes in an oven preheated to 350 F.

PACKAGING

Number of units per case: 18 units of 3 in. x 3 in.
Case size: 19 3/4 in. x 9 3/4 in. x 21 1/4 in.
Case weight: 1,800 kg
Pallet size: 48 in. x 40 in. x 56 1/4 in.
Number of cases per pallet: 200



THE +

Natural ingredients.
Store at room temperature.
Homemade shortcrust pastry, 100% pure butter, without hydrogenated fats, additives or preservatives.
Artisanal product made in Quebec, Canada.

CONTACT CARRÉMENT TARTE

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