



FAM Onion-Cheddar Quiche ROUND quiche

100% PURE BUTTER SHORTBREAD DOUGH



GTIN : 222345004578

Code : PRF457

Storage: Frozen

State: Cooked, frozen

Weight: 500g

Size: 7"

Nutritional Facts	
For 1/4 Quiche (125g)	
Calories 390	% daily value*
Lipids 29g	39%
Saturated 17g	
+Trans 1g	90%
Glucids 25g	
Fibers 1g	4%
Sugars 4g	4%
Proteins 11g	
Cholesterol 185mg	
Sodium 220mg	10%
Potassium 200mg	4%
Calcium 150mg	12%
Iron 1.5mg	8%
*5% or less is a little, 15% or more is a lot	

Ingredient List

Filling: Milk • 35% whipping cream (cream, milk, carrageenan, cellulose gel, cellulose gum) • Eggs • Onions • Cheddar cheese (Pasteurized milk, milk protein concentrate, cream, bacterial culture, salt, microbial enzyme, annatto (natural color)) • Salt • Nutmeg. Shortcrust pastry: Flour Wheat (gluten) • Salted butter (milk) • Water • Eggs • White vinegar • Soy lecithin • Clean Label Inactive Yeast Reducing Solution (Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Inactive Dry Yeast).

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

May contain: Other nuts.

Storage conditions

Store in the freezer (-18°C) for **12 months**.

Store in the refrigerator (4°C) for **7 days** after thawing.

Preparation tips

Preheat oven to 350°F.

If frozen: Allow 30 minutes to cook.

If refrigerated: Allow 20 minutes to cook.

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

Packaging

Units per case:	8
Case size:	9"x9"x16"
Case weight:	1.420 kg
Pallet size:	48" x 40" x 56-1/4"
Number of cases per pallet:	40

Why Carrément Tarte?

Natural ingredients, homemade shortcrust pastry, 100% pure butter, free of hydrogenated fats, additives, or preservatives. Artisan product made in Quebec, Canada. Sturdy packaging to prevent breakage.

CARRÉMENT TARTE

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