



IND Apple-Cinnamon ROUND Tart MARGARINE SHORTCRUST PASTRY



GTIN : 62811016400261

Code : PRF560

Storage: Frozen

State: Cooked, frozen

Weight: 80g

Size: 3"

Nutritional Facts	
For 1 Tart (80g)	
Calories 310	% daily value*
FAT 14g	19%
Saturated 5g	
+Trans 0.1g	30%
Glucids 31g	
Fibers 2g	7%
Sugars 18g	18%
Proteins 3g	
Cholesterol 40mg	
Sodium 45mg	2%
Potassium 100mg	2%
Calcium 40mg	3%
Iron 1mg	6%
*5% or less is a little, 15% or more is a lot	

Ingredient List

Ingredients : Filling: Apples (apples, ascorbic acid, citric acid, calcium chloride) • Sugars (Applesauce (apple puree, glucose-fructose syrup, ascorbic acid), icing sugar) • Ground almonds • Eggs • Salted butter (milk) • Egg white • Cinnamon • Wheat flour (gluten). Shortcrust pastry: Wheat flour (gluten) • Non-hydrogenated margarine (palm, canola) • Icing sugar • Eggs • Water • Salt • Soy lecithin • Ground almonds. Decoration: Sugars (Apricot Topping (Water, Sugar, Corn Syrup, Pectin, Citric Acid, Carrageenan, Potassium Sorbate, Natural and Artificial Apricot Flavour, Sodium Citrate, Potassium Chloride, Calcium Chloride, Mono and Diglycerides, Xanthan Gum, Canola Oil, Sodium Phosphate, Paprika Extract)).

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

May contain: Other nuts.

Storage conditions

Store in the freezer (-18°C) for **6 months**.

Store in the refrigerator (4°C) for **5 days** after thawing.

Preparation tips

If frozen: Place the pie on a plate and thaw for **20 to 30 minutes**.

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.

Packaging

Units per case:	18
Case size:	19 3/4 po x 9 3/4 po x 2 1/4 po
Case weight:	1,440 kg
Pallet size:	48" x 40" x 56-1/4"
Number of cases per pallet:	48

CARRÉMENT TARTE

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