

IND ROUND PASTRY CREAM

SHORTCRUST PASTRY MARGARINE



GTIN: 62811016400285

Code: PRF564 Conservation: Frozen

STATE: FROZEN





Prepared by our master pastry chefs

Nutritional value

for 1 pie (80g)

Calories 200	%daily value*
FAT 8g	11%
saturated 4g	
+trans Og	20%
Carbohydrates 32g	
Fibres Og	0%
Sugars 15g	15%
Proteins 1g	
Cholesterol 10mg	
Sodium 115mg	5%
Potassium 30mg	1%
Calcium 6mg	0%
Iron 0.75mg	4%
*5% or less is a little, 15% or more is a l	ot

LIST OF INGREDIENTS

Ingredients: Filling: Pastry cream (Water, sugar, glucose, modified corn starch, vegetable oil blend (hydrogenated coconut oil, hydrogenated soybean oil), salt, potassium sorbate, sodium benzoate, titanium dioxide, gellan gum, locust bean gum, polysorbate 60, glucono delta lactone, sodium hydrogen sulfate, natural and artificial flavours, colours (tartrazine, sunset yellow). Shortcrust pastry: Wheat flour (gluten) • Non-hydrogenated margarine (palm, canola) • Icing sugar • Eggs • Water • Salt • Soy lecithin • Almond powder.

Contains: Wheat (gluten), Milk, Egg, Soy, Almonds

May contain: Other nuts.

WEIGHT & FORMAT

Unit weight: 80 g Unit format: 3 in

STORAGE CONDITIONS

Freezer storage (-18°C) for **6 months**.

Refrigerator storage (4°C): for optimal tasting, consume within 4 to 5 days after defros-

PREPARATION TIPS

If frozen: remove the product 20 to 30 minutes before serving and place in the refrigerator.

Chef's tip: to give the pastry a crispy crust, place the tartlet on a baking sheet, out of its packaging, for 2-3 minutes in an oven preheated to 350F

PACKAGING

Number of Units per Case: 18 units of 3 in. Case Size: 19 3/4 in. x 9 3/4 in. x 2 1/4 in. Case Weight: 1,440 kg Pallet Size: 48 in. x 40 in. x 56 1/4 in.

Nombre de caisse par palette : 104

Homemade shortcrust pastry, without hydrogenated fats, additives or preservatives. Artisanal product made in Quebec, Canada. Solid packaging that prevents breakage.