

Nutritional value

| for 1 pie (80g)

Calories 360	%daily value*
FAT 22g	29%
saturated 12g +trans 0.5g	65%
Carbohydrates 35g Fibres 1g	4%
Sugars 21g	21%
Proteins 4g	
Cholesterol 81.5mg	
Sodium 135mg	6%
Potassium 50mg	1%
Calcium 20mg	2%
Iron 1mg	6%

WEIGHT & FORMAT

5% or less is a little, 15% or more is a lo

Unit weight: 80 g Unit format: 3 in

PACKAGING

Number of Units per Case: 18 units of 3 in. Case Size: 19 3/4 in. x 9 3/4 in. x 21/4 in. Case Weight: 1,440 kg
Pallet Size: 48 in. x 40 in. x 56 1/4 in.
Number of Cases per Pallet: 104

IND ROUND LEMON

SHORTCRUST PASTRY MARGARINE



GTIN: 62811016400056

Code: PRF492 Conservation: frozen

STATE: FROZEN





Prepared by our master pastry chefs

LIST OF INGREDIENTS

Ingredients: Organic lemon juice • Sugar • Eggs • Butter (milk) • Corn starch • Gelatin • Soy lecithin. Shortcrust pastry: Wheat flour (gluten) • Non-hydrogenated margarine (palm, canola) • Icing sugar • Eggs • Water • Salt • Soy lecithin • Almond powder. Decoration: Sugars (Apricot glaze (water, sugar, corn syrup, pectin, citric acid, carrageenan, potassium sorbate, natural and artificial apricot flavor, sodium citrate, potassium chloride, calcium chloride, mono and diglycerides, xanthan gum, canola oil, sodium phosphate, paprika extract)) • Dark chocolate 52% (unsweetened chocolate, sugar, cocoa butter, soy lecithin, vanilla extract).

Contains: Wheat (gluten), Milk, Egg, Soy, Almonds **May contain**: Other nuts.

STORAGE CONDITIONS

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

Refrigerator storage (4°C): for optimal tasting, consume within **4 to 5 days** after defrosting.

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 texture, place the tartlet on a baking sheet, out of its packaging, for 2-3 minutesdans un four préchauffé à

THF -

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