



IND LIME COCO ROUND

SHORTCRUST PASTRY MARGARINE

GTIN :
CODE : PRF618
CONSERVATION: FROZEN
STATE: FROZEN

Nutritional value

1 Tart (80g)

Calories 280 %daily value*

Lipids 15g 20%
saturated 8g
+trans 0.5g 45%

Carbohydrates 33g
Fibres 1g 4%
Sugars 21g 21%

Proteins 4g

Cholesterol 55mg

Sodium 70mg 3%

Potassium 50mg 1%

Calcium 10mg 1%

Iron 0.75mg 4%

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

WEIGHT & FORMAT

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: 1.6 kg

Pallet Size: 48 in. x 40 in. x 56 1/4 in.

Number of Cases per Pallet: 104



*Prepared by
our master pastry chefs*



INGREDIENTS LIST

Ingredients: Filling: Lime juice • Sugar • Eggs • Salted butter (milk) • Corn starch • Water • 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)) • Coconut.

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 15 to 20 minutes before serving and place in the refrigerator.

THE +

Homemade shortcrust pastry, without hydrogenated fats, additives or preservatives.

Artisanal product made in Quebec, Canada.

Solid packaging that prevents breakage.

CONTACT CARRÉMENT TARTE

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