



FAM THE SQUARELY GOAT CHEESE-SPINACH SQUARE

100% PURE BUTTER SHORTCRUST PASTRY



GTIN: 628110164940

CODE: PRF630

STORAGE: FROZEN

STATE: COOKED FROZEN



*Prepared by
our master pastry chefs*

Nutritional value

for 1/4 quiche(144g)

Calories 360

%daily value*

Lipids 25g	35%
saturated 15g	
+trans 1g	80%

Carbohydrates 25g	
Fibres 1g	4%
Sugars 3g	3%

Proteins 9g

Cholesterol 160mg

Sodium 180mg	8%
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Potassium 350mg	7%
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Calcium 100mg	8%
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Iron 2mg	26%
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*5% or less is a little, 15% or more is a lot



LIST OF INGREDIENTS

Ingredients : Filling: Milk • Whipping cream 35% (cream, milk, carrageenan, cellulose gel, cellulose gum) • Eggs • Goat (pasteurized goat's milk, cellulose, sea salt, bacterial culture, microbial enzymes, natamycin) • Spinach • Salt • Aromatic spices • Nutmeg. • Shortcrust pastry: Wheat flour (gluten) • Salted butter (milk) • Water • Eggs • White vinegar • Almond powder • Soy lecithin.

Contient : Blé (gluten), Œufs, Soja, Amandes, Lait.

Peut contenir : Autres noix.



STORAGE CONDITIONS

Freezer storage (-18°C) for **12 months**.

Refrigerator storage (4°C) for **7 days** after defrosting.

WEIGHT & FORMAT

Unit weight: 575 g

Unit size: 7 in x 7 in



PREPARATION TIPS

For perfect cooking, preheat the oven to 350°F.

If frozen: allow 30 minutes of cooking.

If refrigerated: Allow 20 minutes of cooking.

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

PACKAGING

Number of units per case: 8 units of 7 in. x 7 in.

Case size: 19 3/4 in. x 9 3/4 in. x 2 1/4 in.

Case weight: 1.420 kg

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

Number of cases per pallet: 200



THE +

Natural ingredients.

Homemade shortcrust pastry, 100% pure butter, without hydrogenated fats, additives or preservatives.

Artisanal product made in Quebec, Canada.

Solid packaging that prevents breakage.

CONTACT CARRÉMENT TARTE

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