



FAM Bacon-Onion Round Quiche
100% PURE BUTTER SHORTBREAD DOUGH



GTIN : 212345006160
 Code: PRF616
 Storage: Frozen
 State: Cooked, frozen
 Weight: 575g
 Size: 8"

Nutritional Facts	
For 1/4 Quiche (144g)	
Calories 360	% daily value*
Lipids 26g	35%
Saturated 15g	
+Trans 0,5g	75%
Glucids 23g	
Fibers 1g	4%
Sugars 3g	3%
Proteins 10g	
Cholesterol 150mg	
Sodium 300mg	13%
Potassium 175mg	4%
Calcium 75mg	6%
Iron 1,75mg	10%
*5% or less is a little, 15% or more is a lot	

Ingredient List

Ingredients: Filling: Milk • Whipping cream 35% (cream, milk, carrageenan, cellulose gel, cellulose gum) • Eggs • Smoked bacon (pork, water, salt, sugar, sodium phosphate, flavoring substance, sodium erythorbate, sodium bicarbonate, sodium nitrite, smoke) • Onions • Salt • Nutmeg. Shortcrust pastry: Wheat flour (gluten) • Salted butter (milk) • Water • Eggs • White vinegar • Soy lecithin • Reducing solution based on clean label inactive yeast (Enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), inactive dried yeast.),

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

May contain: Tree nuts.

Storage conditions

Store in the freezer (-18°C) for **12 months**.
 Store in the refrigerator (4°C) for **7 days** after thawing.

Preparation tips

Preheat oven to 350°F.
 If frozen: Allow 30 minutes to bake.
 If refrigerated: Allow 20 minutes to bake.
 Let cool for a few minutes after removing from the oven.

Packaging

Units per case:	30
Case size:	24" x 16"
Case weight:	17,250 kg
Pallet size:	48" x 40" x 56-1/4"
Number of cases per pallet:	25

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.

CARRÉMENT TARTE

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