

Thin Apple Tart 10/3.5oz

Tarte fine aux pommes 100g

PRODUCT OF FRANCE

62148







Product Description

- This light apple tart is as good as homemade. This puff pastry tart is made with apples grown from the local farm and pure butter. Its rustic look and exceptional crisp make it diffcult to resist.

Pack and Case Specifications

 Pack Net Weight
 Packs per Case
 Units per Pack

 3.5oz
 10
 10

 Case Size (LxWxH)
 Case Cube
 Case Gross Weight
 Cases per Pallet

 7.87"x 11.81"x 2.83"
 0.15ft3
 2.2lb
 500 (20/25)

Ingredients

APPLES WITH SYRUP (APPLE, WATER, SUGAR, LEMON JUICE), PUFF PASTRY DOUGH (WHEAT FLOUR, BUTTER, WATER, SALT, FLOUR TREATMENT AGENT: CYSTEINE), TOPPING (WATER, SALT, HIGH-FRUCTOSE CORN SYRUP, THICKENING AGENT: PECTIN, ACIDIFYING AGENT: CITRIC ACID, TRISODIUM CITRATE DIHYDRATE).

Allergens

CONTAINS: WHEAT, GLUTEN, MILK.

Cooking Directions

Oven

Preheat oven at 375°F. Remove the tart from the bag and place the tart on a sheet pan with baking paper. Bake 13 to 15 minutes. Allow product to cool down.

Physical

Tart Net Weight: 3.5oz (100 g)

Organoleptic

Color: Golden yellow

Texture: Crispy on the outside, soft inside

Taste: sweet

Certificates and Claims

Nutrition

Nutrition Facts

Serving Size 1Tart (100g)
Servings Per Container 10
Amount Per Serving
Coloring 290 Coloring from Eat

Protein 3g

Vitamin A --% • Vitamin C --%

Calcium --% • Iron --%

"Percent Daily Values are based on a 2,000
calorie diet. Your daily values may be higher

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Storage and Shelf Life

Store in the freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelflife: 18 months. Once thawed, store in the refrigerator for a maximum of 4 days.



UPC code

25414 62148 7

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