



Lemon Meringue tartlets 36/2.65oz

Tartelette meringuée au citron

PRODUCT OF FRANCE

62419



FROZEN SWEET

DESSERTS

TART

Product Description

- A pure butter shortcrust pastry base with almonds, covered with a cream with almonds, whole eggs and filled with a cream lemon juice and meringue drawn by hand.

Pack and Case Specifications

Pack Net Weight

2.65oz

Packs per Case

36

Case Size (LxWxH)

15.67"x 11.73"x 6.18"

Case Cube

0.66ft3

Case Gross Weight

6.93lb

Cases per Pallet

88 (8/11)

Ingredients

SUGAR, EGGS, WHEAT FLOUR, BUTTER 11.7%, LEMON JUICE 9.4%, NON HYDROGENATED RAPESEED OIL, WATER, STARCH AND MODIFIED STARCH, GLUCOSE SYRUP, ALMOND POWDER, FICE FLOUR, POWDERED EGG WHITES 0.6%, MONO- AND DIGLYCERIDES, SALT, LEAVENING (SODIUM ACID PHOSPHATE, SODIUM BICARBONATE), DEXTROSE).

Physical

Tart size:
Unit size: 2.65oz (75.13 g)
Diameter: 3.35" (8.5cm)

Nutrition

Organoleptic

Allergens

CONTAINS: WHEAT, EGG, MILK, ALMOND.

Cooking Directions

Thaw and serve

For best results, remove from the freezer and leave for 3 hours in the refrigerator to defrost. Do not thaw in the microwave.

Reheating

For a crispy meringue, place the products still frozen on a plate. Bake 6-8 min at 360°F (180°C). Let cool 15 min before serving.

Certificates and Claims

GMO-free

Storage and Shelf Life

Once thawed, product can be stored in the refrigerator for 3 days. Store in freezer below 0°F (-18°C) for up to 12 months. Do not thaw and refreeze.

UPC code

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