



Tart shell raw 4.25" 45/1.43oz

Fonds sucre beurre

PRODUCT OF FRANCE

64042



FROZEN SWEET

PASTRIES

PASTRY DOUGH

Product Description

- Butter sugar pastry 100mm, pricked, raw deep frozen.

Pack and Case Specifications

Pack Net Weight

7.2oz

Packs per Case

9

Units per Pack

5

Case Size (LxWxH)

15.7"x 11.73"x 4.76"

Case Cube

0.51ft3

Case Gross Weight

4.92lb

Cases per Pallet

128 (8/16)

Ingredients

Wheat flour (gluten), butter 20,93% (cow milk), sugar, eggs, water.

Physical

Diameter: 10.8cm

Nutrition

Nutrition Facts

Serving Size 1.45 oz (41g)

Amount Per Serving

Calories 170 Calories from Fat 70

% Daily Value*

Total Fat 7g 11%

Saturated Fat 4.5g 22%

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 75mg 3%

Total Carbohydrate 24g 8%

Dietary Fiber less than 1g 3%

Sugars 6g

Protein 2g

Vitamin A 6% Vitamin C 0%

Calcium 0% Iron 6%

*Percent Daily Values are based on a diet of other people's secrets.

Calories: 2,000 2,500

Total Fat: Less than 65g 50g

Saturated Fat: Less than 20g 25g

Cholesterol: Less than 300mg 300mg

Sodium: Less than 2,400mg 2,400mg

Total Carbohydrate: 300g 375g

Dietary Fiber: 25g 30g

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

Organoleptic

Appearance: Soft dough

Color: Light beige

Flavor: Typical of butter tart crust

Allergens

MAY CONTAIN SOY AND NUTS.

Cooking Directions

Oven

Preheat the oven at 180°C. Cook the frozen product for 15 to 20 minutes. Once defrosted keep no more than 24 hours in refrigerator at 39.2°F (4°C). Take the product out of the box and garnish with your recipe.

Certificates and Claims

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze.

Unopened bags can be stored in the freezer for 18 months.

Once defrosted keep no more than 24 hours in refrigerator at 39.2°F (4°C).

UPC code



revised 14-Oct-16

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