

Gluten-Free Lemon Tartlet 2/10pc



Product Description

Gluten-free tartlet in individual portion. Mid-firm texture base consisting of a Breton biscuit and a well-gilded almond cream. Topped with a creamy lemon cream arranged in seven yellow drops. Sprayed with neutral toppings.

Pack and Case Specifications

Certificates and Claims

Gluten Free

<u>Pack Net Weight</u> <u>Packs per Case</u> <u>Unit per Pack</u>

2.2 lb 2 10

Case Size (LxWxH)Case Gross WeightCases per Pallet16.5 x 7.3 x 5.95.4132 (12/11)Master Case GTINCase CubeBBD Code

00825414625119 0.41

Ingredients

BUTTER, SUGARS (ORGANIC CANE SUGAR, GLUCOSE), LIQUID WHOLE EGG, WATER, LEMON PUREE, ALMOND MEAL, GLUTEN-FREE MIX (RICE FLOUR, TAPIOCA STARCH, GUAR GUM), SWEETENED YOLK MIX (EGG YOLK, SUGAR), CORNSTARCH, GELATIN, BAKING POWDER, SEA SALT, PECTIN.

Allergens

CONTAINS: MILK, TREE NUTS (ALMOND) AND EGG. PRODUCED IN A FACILITY HANDLING SESAME SEEDS, SOYBEANS, PEANUTS, GLUTENFREE OATS AND TREE NUTS (PECANS, WALNUTS, HAZELNUTS, PISTACHIOS, CASHEW, COCONUT)...

Country of Origin

Product of Canada

Directions

Thaw and serve

Thaw and serve: 4 hours in refrigerator or 30 min at room temperature.

Physical

Unit weight: 3.5oz (100g) Contains bioengineered food ingredients.

Organoleptic

Taste: lemon and typical taste of biscuit. Texture: crunchy.

Color: dark biscuit with yellow spots on the top.

Microbiological

40° 85° 45° 3°
40% 85% 45%
85% 45%
45%
3%
13%
7%
50%
0%
49
69
09
in a alories

Nutrition Facts





