



Tarte Flambee Crust Small 40/ 5.9"

Fond de tarte flambée

PRODUCT OF FRANCE

64004



- ▶ FROZEN SWEET
- ▶ PASTRIES
- ▶ PASTRY DOUGH

Product Description

Imported from France, White Toque's line of doughs makes preparation easy. The Tarte Flambee, also known as Flammekueche, is an extra thin crust from the Alsace region of France. Excellent for sweet or savory applications.

Pack and Case Specifications

<u>Pack Net Weight</u>	<u>Packs per Case</u>	<u>Units per Pack</u>
4.4lb	1	40
<u>Case Size (LxWxH)</u>	<u>Case Gross Weight</u>	<u>Cases per Pallet</u>
14"x 14"x 3.3"	5.5lb	138 (6/23)
<u>Master Case GTIN</u>	<u>Case Cube</u>	<u>Expiration date codification</u>
00825414640044	0.37ft3	

Microbiological

Ingredients

UNBLEACHED WHEAT FLOUR, WATER, VEGETABLE OIL (CONTAINS SUNFLOWER OIL AND/OR RAPESEED OIL), SALT.

Physical

Nutrition

Nutrition Facts

160 servings per container
Serving size 1/4 slice (13g)

Amount per serving
Calories 40

% Daily Value*

Total Fat 0.5g 1%
Saturated Fat 0g 1%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 80mg 4%

Total Carbohydrate 7g 2%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 2mg 0%

Iron 1mg 6%

Potassium 143mg 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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

Organoleptic

Allergens

CONTAINS: WHEAT.

Certificates and Claims

All natural.
GMO free.

Directions

Oven

For better results, thaw the dough for 20 minutes at room temperature or for 24 hours in the refrigerator prior to use. Slightly flour-dust the bottom of the dough before garnishing. Top ingredients and bake at 400°F for 10 minutes.

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By KN

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