Tart Shell Sweet Fluted Butter 10/9"



Product Description

Dough makes preparation easy. These ready to bake products are an excellent base for sweet fillings.

Pack and Case Specifications

Packs per Case

5.643 ea

Case Size (LxWxH)

15.7 x 11.8 x 12

Pack Net Weight

Case Gross Weight 7.441

Case Cube

1.29

Certificates and Claims

Kosher

Ingredients

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER, SUGAR, EGG, INVERT SUGAR SYRUP, SALT.

Unit per Pack

Cases per Pallet

60 (10/6)

BBD Code

10

Allergens

Contains wheat, milk..

Country of Origin

Product of USA

Directions

Thaw and use

BAKE WITH THE FILLING: Preheat oven to 350§F. Place the frozen tart shell (in the baking mold) on a sheet tray. Fill the tart shell and bake for 20-25 minutes.

Storage and Shelf Life

Store in freezer below 0°F (-18°C) during 18 months. Can also be stored in a dry place at ambient temperature (50 to 77°F) during 90 days. Do not refreeze after thawing.

Physical

Unit weight: 8.99 to 9.70oz (255 to 275g) Unit dimension:

- Height: 0.86" to 0.91" (2.2 to 2.3cm) Diameter: 9.17 to 9.61" (23.3 to 24.4cm)

Organoleptic

Smell: sweet with butter note. Texture: crunchy

Taste: sweet with butter note.

Microbiological

Total viable Count (86°F) < 1,000/g Enterobacteria < 10/g Salmonella: absent/25g Staphylococcus aureus < 20/g







