

FOOD SERVICE

Update: 5/06/2023

# 5036 03 • LEMON TART MINI PORTIONS Pre-cut x16





4 Sales unit 275 g /piece





Made in Bonloc, in the heart of the Basque country

- A Boncolac exclusive, this individual size is a new twist on a grand classic of baking - the lemon tart
- French wheat flour
- Pre-cut x 16: saves you time and makes preparation easy







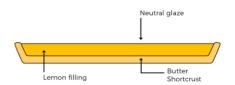




### PRODUCT INFORMATION

#### FROZEN LEMON MINI PORTIONS x16

Lemon filling encased in shortcrust pastry, 18cm diameter, pre-cut into 16 small portions of 17g.



## **RECIPE DETAILS**

#### Ingredients

Sugar; wheat flour; free-range eggs; concentrated butter 11.06%; reconstituted lemon juice 10.99%; water; reconstituted skimmed milk; modified potato and corn starch ; natural lemon flavor; glucose syrup; dextrose; salt; raising agent: E450, E500; gelling agent: E440; colour: E160a; acidity regulator: E330.

Allergy advice

Contain: Gluten, Milk, Eggs May contain: Nuts, Soy

#### Ionisation

Non-ionised product containing no ionised ingredients in accordance with directive 1999/2 of 22 February 1999

GMO-free in the product according to the 1829/2003 and 1830/2003 Regulation

Certification

IFS, BRC

# **NUTRITION**

	For 100g
Energy (kJ)	1389
Energy (kcal)	331
Fat (g)	14
of which saturates (g)	8,8
Carbohydrate (g)	46
of which sugars (g)	27
Protein (g)	4,7
Salt (g)	0,28



### **MICROBIOLOGICAL FEATURES**

Conforms to the criteria applied by the FCD of 28 January 2016, Chapter 7.2 Cooked pastry products

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#### **PREPARATION GUIDELINES**

Defrosting the whole tart: in or out of the tray.

- Straight from the freezer, remove the transparent bag,
- Place the tart in the refrigerator for about 2 hours.

#### Defrosting a portion of the tart

- Straight from the freezer, remove the transparent bag,
- Place the portion on a serving plate,
- Leave to defrost in the refrigerator for about 45 mins.

Not recommended for oven heating.

2 hours for whole tart
45 minutes for tart slice
20°C

### **STORAGE GUIDELINES**

	Before thawing		After thawing		
	Transport	Storage	In the fridge	Room temperature	
Temperature	-18 °C minimum		-	-	
Shelf life	Best-before date: 24 months		48h	-	

NEVER REFREEZE ONCE DEFROSTED (THAWED)



#### **PACKAGING**





Component & Material	Component	Material	Ext. Dimensions (mm)	Packaging weight (g)
Driman	Mould	Paper	Ø=180/ h=32	7,8
Primary	Flow pack	Plastic (polypropylene)	-	3
Secondary	RCS box 3-4 Flow pack	Cardboard	194x194x125	91

### (C) LOGISTIC VALUES

	Sales Unit	Case	Pallet
EAN	3251515036009	03251515036016	03251515036030
Net weight (kg)	0,28	1,1	370
Gross weight (kg)	0,29	1,2	442
Lxwxh(mm)	180x180x30	194x194x125	1200x800x1900
Nb of sales units	1	4	1344

Pallet configuration					
	Nb cases / layer	Nb layers / pallet	Nb cases / pallet	Nb sales units / pallet	Maximum height (mm)
80*120	24	14	336	1344	1900
100*120	-	-	-	-	-

PACKAGER CODE: 64134A

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