



5366 03 • TRADITIONAL APPLE TART – precut x10



6 Sales Unit
 1kg / Sales Unit
 27 cm
 Frozen

Made in Bonloc, in the heart of the Basque country

- A simple fruity dessert with hand placed apples
- All butter shortcrust pastry
- 35%+ fresh apples
- French wheat flour
- Precut x 10: saves you time and makes preparation easy

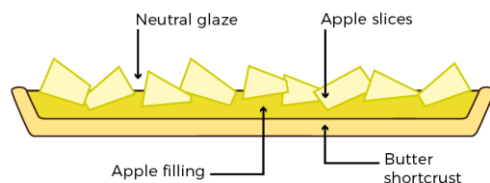


Updated :
15/01/2021

PRODUCT INFORMATION

FROZEN TRADITIONAL APPLE TART

Generous apple slices hand layered on top of apple compote encased in an all butter shortcrust pastry
Precut x10



RECIPE DETAILS

Ingredients

Apples (37.99%); apple compote 28.55% (apples; sugar; antioxidant: E300; acidity regulator: E330); wheat flour 13.96%; sugar; concentrated butter (4.29%); water; free-range eggs 2.36%; wheat starch; glucose syrup; raising agent: E450, E500; salt; gelling agent: E440; acidifier: E330.
Apples EU origin

Allergy advice

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

Ionisation

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

GMO

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

Certification

IFS, BRC

NUTRITION

	For 100g
Energy (kJ)	834*
Energy (kcal)	198*
Fat (g)	5,5*
of which saturates (g)	3,5*
Carbohydrate (g)	34*
of which sugars (g)	21*
Protein (g)	2,1*
Salt (g)	0,21*

*Calculated values
Daily reference intake for adults (8400kJ or 2000 kcal)

MICROBIOLOGICAL FEATURES

Conforms to the criteria applied by the FCD of 09 October 2020, Chapter 7.2 fully baked pastry products



PREPARATION GUIDELINES

In the oven:

- Preheat the oven to 180°C
- Straight from the freezer, remove all packaging and place on a baking tray
- Heat for 10 minutes in the middle of the oven
- Allow to cool for 15 minutes before serving.

In the refrigerator +4°C:

- Straight from the freezer, remove all packaging and place on a plate,
- Allow to defrost for 7h30 at +4°C
- Wait 15 minutes at room temperature before serving.

At room temperature +20/25°C:

- Straight from the freezer, remove all packaging and place on a plate,
- Allow to defrost for 4h30 at room temperature before serving.



10 min / 180°C



7h30 / +4°C



4h30 / 20-25°C



STORAGE GUIDELINES

	Before thawing		After thawing	
	Transport	Storage	In the fridge	Room temperature
Temperature	-18 °C minimum		+4°C	-
Shelf life	Best-before date: 24 months		72h	-

NEVER REFREEZE ONCE DEFROSTED (THAWED)



PACKAGING



Component & Material	Component	Material	Ext. Dimensions (mm)	Packaging weight (g)
Primary	Mould	Aluminum	∅=276 / h=22	14.9
	Flowpack	Plastic (polypropylene)	∅=280 / h=22	5
Secondary	Box + label	Cardboard	570x288x104	300



LOGISTIC VALUES

	Sales Unit	Case	Pallet
EAN	3251515366007	03251515366014	03251515366038
Net weight (kg)	1,000	6,000	
Gross weight (kg)	1,020	6,437	619
L x w x h (mm)	278x278x22	570x288x104	1200x800x1918
Nb of sales units	1	6	552

	Pallet configuration				
	Nb cases / layer	Nb layers / pallet	Nb cases / pallet	Nb sales units / pallet	Maximum height (mm)
80*120	4	17	92*	552	1918
100*120	-	-	-	-	-

* including 24 packages on their side mid-pallet

PACKAGER CODE: 64134A