



4478 02 • MORELLO CHERRY CLAFOUTIS TART Pre-cut x10



8 Sales unit



750g /piece



27 cm



Frozen

Made in Bonloc, in the heart of the Basque country

- A true baking classic with de-stoned Morello cherries
- French wheat flour
- Pre-cut x 10: saves you time and makes preparation easy

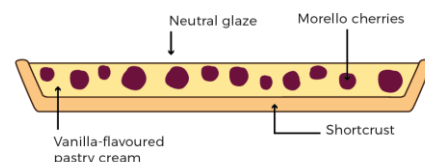


Update :
30/07/2020

PRODUCT INFORMATION

FROZEN MORELLO CHERRY CLAFOUTIS TART Pre-cut x10

Whole Morello cherries encased in a vanilla shortcrust flan tart



RECIPE DETAILS

Ingredients

Morello cherries (22.49%); **wheat** flour 18.66%; water; sugar; whole **eggs**; vegetable fat (palm); modified potato starch; skimmed **milk** powder; **wheat** starch; raising agent: E450, E500; salt; natural vanilla flavour; gelling agent: E440; concentrated lemon juice. Morello cherries origin EU and not EU.

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) | 1125 |
| Energy (kcal) | 267 |
| Fat (g) | 9 |
| of which saturates (g) | 4,2 |
| Carbohydrate (g) | 42 |
| of which sugars (g) | 23 |
| Protein (g) | 4.3 |
| Salt (g) | 0,37 |

MICROBIOLOGICAL FEATURES

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



PREPARATION GUIDELINES

In the oven:

- Preheat the oven at 180°C,
- Take the tart out of the freezer, remove the transparent bag,
- Turn it out and place on a baking tray
- Heat for 10 minutes,
- Let it cool for 15 minutes before serving.

In the refrigerator:

- Straight from the freezer, remove the bag
- Turn out the tart and place on a serving plate,
- Defrost the tart in the refrigerator for 4 hours.

At room temperature (+20/25°C):

- Straight from the freezer, remove the bag
- Turn out the tart and place on a serving plate,
- Leave the tart to defrost for 1 hour at +20/25°C.



10 minutes / 180°C

4 hours at + 4°C

2 hours at +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 | | 48 hours | - |

NEVER REFREEZE ONCE DEFROSTED (THAWED)



PACKAGING



| Component & Material | Component | Material | Ext. Dimensions (mm) | Packaging weight (g) |
|----------------------|-----------|-------------------------|----------------------|----------------------|
| Primary | Mould | Aluminium | 278x278x22 | 14,912 |
| | Flowpack | Plastic (polypropylene) | 280x280x22 | 5 |
| Secondary | Box | Cardboard | 572x291x100 | 300 |



LOGISTIC VALUES

| | Sales Unit | Case | Pallet |
|-------------------|---------------|----------------|----------------|
| EAN | 3251514478008 | 03251514478015 | 03251514478039 |
| Net weight (kg) | 0,750 | 6,000 | 552 |
| Gross weight (kg) | 0,770 | 6,473 | 621 |
| L x w x h (mm) | 278x278x22 | 579x293x101 | 1200x800x1901 |
| Nb of sales units | 1 | 8 | 736 |

| | Pallet configuration | | | | |
|---------|----------------------|--------------------|-------------------|-------------------------|---------------------|
| | Nb cases / layer | Nb layers / pallet | Nb cases / pallet | Nb sales units / pallet | Maximum height (mm) |
| 80*120 | 4 | 17 | 92* | 736 | 1901 |
| 100*120 | 6 | 19 | 114 | 912 | 2107 |

* including 24 packages on their side mid-pallet

PACKAGER CODE: 64134A