DOLCE & DOLCE

# Product Specification

Name: Portuguese Custard Tarts

Brand: Dolce & Dolce

Item #: 8014

SCC: 10628451380143



Date: 03/03/2020

Product Description: Filled with an authentic recipe, Portuguese Custard

Product Characteristics

- Colour: yellow and black
- Odour: sweet
- Shape: tart
- Texture: creamy
- Taste: sweet
- Size/Count: approx. 75 gm

Product Packaging:

- Count/Case: 60
- Pack Size: 60 x 75g
- Case Weight Net: 4.5kg
- Case Weight Gross: 5.25kg
- Case Dimensions: L31.5 x W23.9 x H19.8cm
- Ti/Hi: 15 x 5
- Case Cube:

Storage Condition: Keep Frozen

Storage Temperature : -18°C/ 0°F

Date Code Format: Production/Lot

Shelf Life: 365 Days

## Nutrition Facts
## Valeur nutritive

Per 1 Tart (75 g)
pour 1 Tarte (75 g)

| | | % Daily Value* / % valeur quotidienne* |
|---|---|---|
| **Calories** | 230 | |
| **Fat / Lipides** | 9 g | 14 % |
| Saturated / saturés | 4.5 g | 23 % |
| + Trans / trans | 0.1 g | |
| **Carbohydrate / Glucides** | 33 g | |
| Fibre / Fibres | 0 g | 0 % |
| Sugars / Sucres | 22 g | 43 % |
| **Protein / Protéines** | 3 g | |
| **Cholesterol / Cholestérol** | 50 mg | |
| **Sodium** | 200 mg | 8 % |
| Potassium | 30 mg | 1 % |
| Calcium | 30 mg | 3 % |
| Iron / Fer | 0.75 mg | 5 % |

*5% or less is **a little**, 15% or more is **a lot**
*5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**

Allergens: **Wheat, Milk and Egg.** May contain: Tree nuts and Soy.

Ingredients: Sugar, Partly skimmed milk, Enriched wheat flour, Water, Palm oil, Modified palm oil, Liquid egg yolk, Liquid whole egg, Corn starch, Soybean oil, Salt, Natural flavour, Beta-carotene.
Ingrédients : Sucre, Lait partiellement écrémé, Farine de blé enrichie, Eau, Huile de palme, Huile de palme modifiée, Jaune d'oeuf liquide, Oeuf entier liquide, Amidon de maïs, Huile de soja, Sel, Arôme naturel, Bêta-carotène.

Baking Instructions: Preheat oven to 425° F. Place frozen tarts on a baking tray with aluminum pan. Bake 12-15 minutes. Remove tarts from oven and allow to cool. Remove tarts from aluminum baking pan and serve.
NOTE: Due to variations in ovens, use above instructions as guidelines only.
Instructions de cuisson : Préchauffer le four à 425 °F. Placer les tartes surgelées sur une plaque à pâtisserie avec un moule en aluminium. Cuire 12-15 minutes. Sortir les tartelettes du four et laisser refroidir. Retirer les tartes du moule en aluminium et servir.