OCCASIONS
HORS D'OEUVRES
les amuse-bouches

Product Specification

Name: Wild Mushroom Tart

Brand: Occasions

Item #: 8020

SCC/UPC: 10628451380204



Date: Dec.1, 2022

Product Description: Mushroom Duxelle with sherry, cream, chives and cheese in a hand made mini tartlet shell.

Product Characteristics

- Colour: Medium Golden Brown
- Odour: Faint earth notes
- Shape: Flakey outside, soft filling
- Texture: Flakey
- Taste: Savoury Mushroom Blend
- Size/Count: 21g

Product Packaging:

- Count/Case: 100pc
- Pack Size: 4 x 25pc
- Case Weight Net: 2.13 kg
- Case Weight Gross: 2.58 kg
- Case Dimensions: L27.94 x W25.1 x H12.06 cm
- Ti/Hi: 16 x 15
- Case Cube: 0.0085

Storage Condition: Frozen

Storage Temperature: -18°/0°F

Date Code Format: Julian DDDY

Shelf Life: 540 days

Nutrition Facts
Valeur nutritive

Per 4 pieces (85 g)
pour 4 morceaux (85 g)

		% Daily Value* / % valeur quotidienne*
Calories	290	
Fat / Lipides	20 g	27 %
Saturated / saturés + Trans / trans	12 g + 0.5 g	63 %
Carbohydrate / Glucides	23 g	
Fibre / Fibres	2 g	7 %
Sugars / Sucres	2 g	2 %
Protein / Protéines	8 g	
Cholesterol / Cholestérol	50 mg	
Sodium	330 mg	14 %
Potassium	200 mg	4 %
Calcium	75 mg	6 %
Iron / Fer	1.75 mg	10 %

*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: Barley, Milk, Wheat.

May Contain Egg, Tree Nut

Ingredients: Pastry Shell (enriched flour, butter, cream cheese spread [whole milk, cream, salt, bacterial culture, locust bean gum], water, salt, whey protein concentrate, white vinegar), Filling (mushrooms, water, cream cheese product [whole milk, cream, salt, bacterial culture, locust bean gum], shallots, parmesan cheese [milk, salt, bacterial culture, lipase, microbial rennet], crème fraiche [cream, bacterial culture], shiitake mushrooms, green onions, Sherry wine (sulfites), olive pomace oil, mushroom base [cooked mushrooms, salt, sugar, dehydrated potatoes, butter, Torula yeast, natural flavours, rice flour, onion powder, mushroom powder,
garlic powder, caramel], butter), Grated parmesan cheese (partly skimmed milk, bacterial culture, salt, microbial enzyme, powdered cellulose).

Preparation: KEEP FROZEN UNTIL READY TO BAKE. DO NOT THAW. For best results, cook from frozen and bake on center rack of oven. Preheat oven for10 minutes. For food safety purposes, cook to an internal temperature of 165°F / 74°C as measured by a food thermometer. Conventional or convection oven: Pre-heat oven to 400°F / 205°C. Remove plastic wrap. Remove frozen product from plastic tray and place on parchment lined baking sheets about 1/2" (1,25 cm) apart. Bake for 12-15 minutes [8-10 minutes in a convection oven] or until golden brown. Let stand a few minutes before serving.