



3164 3008 • LEMON TART Pre-cut x10 -27 cm

Created :
25/09/2017
Updated :
02/04/2021



8 units /box 750g /piece 27 cm Frozen

Made in Bonloc, in the heart of the Basque country

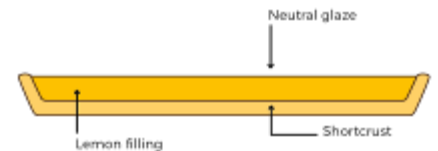
- Lemon - a classic flavour for restaurant desserts
- Precut x 10 portions: saves you time and makes preparation easy



PRODUCT INFORMATION

FROZEN LEMON TART Pre-cut x10

Lemon filling encased in shortcrust pastry and topped with a glaze



RECIPE DETAILS

Ingredients

Sugar ; **Wheat flour** ; Water ; whole **eggs** ; vegetable fat (palm) ; reconstituted lemon juice 10.2% ; sunflower vegetable oil; modified maize starch; skimmed **milk powder** ; modified potato starch; natural lemon flavor; dextrose ; raising agents : E450, E500; carrot and pumpkin concentrate ; salt; gelling agent : E440.

Allergy advice

Contains: Gluten, Milk Eggs
May contain: Nuts and Soy

GMO

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

Ionisation

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

Certification

IFS, BRC

NUTRITION

	For 100g
Energy (kJ)	1382
Energy (kcal)	330
Fat (g)	15
of which saturates (g)	6,1
Carbohydrate (g)	44
of which sugars (g)	27
Protein (g)	4,2
Salt (g)	0,3

MICROBIOLOGICAL FEATURES

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



PREPARATION GUIDELINES

In the refrigerator:

- Straight from freezer, remove the transparent packing
- Remove the tart from the mould and place on a serving plate
- Defrost the tart in the refrigerator for about 3 hours at +4°C

At room temperature at 20/25°C

- Straight from freezer, remove the transparent packing
- Remove the tart from the mould and place on a serving plate
- Defrost the tart for about 2 hours at +20/25°C

It is not recommended to heat the tart in the oven



3 hours /+4°C



2 hours /20-25°C



STORAGE GUIDELINES

	Before thawing		After thawing	
	Transport	Storage	In the fridge	Room temperature
Temperature	-18 °C minimum		0 – 4°C	-
Shelf life	Best-before date: 24 months		3 days	-

NEVER REFREEZE ONCE DEFROSTED (THAWED)



PACKAGING



TARTE CITRON PRD10 BONCOLAC X8
8 LEMON TART PRECUT X10

CODE ARTICLE : 31643008
DATE DE FAB / PRODUCTION DATE : 31/03/2021
DLUO / BBE : 31/03/2023



BONCOLAC S.A.S - 183, avenue des Etats Unis - BP92057 - 31018 Toulouse cedex 2 - EMB 64134 A

POIDS NET /
NET WEIGHT
6 kg

N° DE LOT / BATCH N° : 10908

STRIKLE - A CONSERVER A -18°C
KEEP FROZEN BELOW -18°C
NE PAS RECONGELER UN PRODUIT DECONGELÉ
NEVER REFREEZE A PRODUCT ONCE DEFROSTED

Component & Material	Component	Material	Ext. Dimensions (mm)	Packaging weight (g)
Primary	Mould	Aluminium	∅277 / h=22	15
	Flowpack	Plastic (polypropylene)	-	5
Secondary	Box	Cardboard	570x288x104	302



LOGISTIC VALUES

	Sales Unit	Case	Pallet
EAN	3251513164001	3251513164018	3251513164032
Net weight (kg)	0,750	6.000	552
Gross weight (kg)	0,768	6.462	622
L x w x h (mm)	278x278x22	570x291x100	1200x800x1918
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	1918
100*120	6	19	114	912	2107

* including 24 packages on their side mid-pallet

PACKAGER CODE: 64134A