



## 4517 06 • LEMON MERINGUE TARTLET



18 Sales unit



130 g /piece



10 cm



Frozen

Made in Rivesaltes, in the heart of the Pyrénées Orientales

- The classic lemon meringue tart now in tartlet size
- Nice and fruity lemon filling decorated with a meringue swirl topping: a balance of sweet flavours
- All butter shortcrust pastry
- French wheat flour

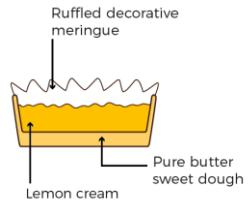


Update :  
05/04/2024

### PRODUCT INFORMATION

#### FROZEN LEMON MERINGUE TARTLET

All butter shortcrust round tartlet with lemon filling and slightly toasted meringue.



### RECIPE DETAILS

#### Ingredients

Sugar; **wheat flour**; **butter** 13%; free-range **eggs** 12,3%; reconstituted lemon juice 12,2%; free-range **egg** whites; modified corn starch; concentrated lemon juice 0,5%; thickener: E415.

#### Allergy advice

For allergens, including cereals containing gluten, see ingredients in **bold**

Contain: Gluten, Milk, Eggs

Also May contain: Soya, nuts

#### 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)	1603*
Energy (kcal)	382*
Fat (g)	15*
of which saturates (g)	9,1*
Carbohydrate (g)	57*
of which sugars (g)	38*
Protein (g)	5,2*
Fiber	1,2*
Salt (g)	0,09*

### MICROBIOLOGICAL FEATURES

Conforms to the criteria applied by the FCD of 27/09/2023, Chapter 7.2 Cooked pastry products



## PREPARATION GUIDELINES

### In the refrigerator

- Straight from freezer, remove the packaging and the aluminium mould
- Place on a serving plate
- Defrost at a maximum temperature of +4°C for 2 hours
- Store at +4°C and consume within 48 hours after defrosting

2 hours

### In the oven

- Preheat the oven at 150°C
- Straight from the freezer, remove the packaging and the mould
- Place on a baking plate
- Heat for 8 min in the middle of the oven
- Wait 10 min before serving

8 min



## STORAGE GUIDELINES

	Before thawing		After thawing	
	Transport	Storage	In the fridge	Room temperature
Temperature		-18 °C minimum	+4°C	18-20°C
Shelf life		Best-before date: 18 months	48h	12h

NEVER REFREEZE ONCE DEFROSTED (THAWED)



## PACKAGING



Component & Material	Component	Material	Ext. Dimensions (mm)	Single Packaging weight (g)
Primary	Mould x 18	Aluminium	Ø=109 h=20	2,3
	Tray base x 2	Cardboard	380 x 250 x 20	47
	Packaging tray x 2	APET	384 x 299x 48	55
Secondary	Cardboard x 1	Corrugated cardboard	398 x 303 x 116	253



## LOGISTIC VALUES

	Sales Unit	Case	Pallet
EAN	3251514517998	03251514517042	03251514517066
Net weight (kg)	0,13	2,340	280,8
Gross weight (kg)	0,132	2,8341	367,401
L x w x h (mm)	109x109x40	398x303x116	1200x800x1890
Nb of sales units	1	18	2160
Pallet configuration			

	Nb cases / layer	Nb layers / pallet	Nb cases / pallet	Nb sales units / pallet	Maximum height (mm)
80*120	8	15	120	2160	1890
100*120 high	9	15	135	2430	1890
100*120 low	9	13	117	2106	1580

PACKAGER CODE: 66164 D