2, NEW Partelettes 5



Product Code	Description	Units Per Case	Unit Weight	Gross Case Weight	Case Cube	Case Dimensions L x W x H	Pallet Load
4920	Citron	27	3.5 oz.	6.90 lb.	0.44	I4 13/16" x II 3/8" x 4 7/16"	IO x II
4921	Mixed Berry Crumble	27	4.0 oz.	7.75 lb.	0.44	14 13/16" x 11 3/8" x 4 7/16"	IO x II
4922	Pear Pistachio	27	4.0 oz.	7.75 lb.	0.44	14 13/16" x 11 3/8" x 4 7/16"	IO x II
4923	Salted Caramel Chocolate	27	3.5 oz.	6.90 lb.	0.44	I4 13/16" x II 3/8" x 4 7/16"	IO x II

Handling Instructions:

Remove trays from freezer as needed. Thaw under refrigeration overnight. To protect from odors in refrigerator, keep Tartelettes wrapped at all times.

Optional reheating instructions:

Place Tartelettes on sheet pan. Bake in preheated convection oven at 325°F.

From thawed: 3-5 minutes

From frozen: 5-7 minutes (Citron and Salted Caramel Chocolate)

10-12 minutes (for Pear Pistachio & Mixed Berry)

Allow to cool before serving.

Shelf Life:

Frozen: 6 Months at -10° to 0°F

Thawed: 5 Days

Kosher:

OU-Dairy (except Mixed Berry Crumble)

Trans Fat Content:

Og per serving

(except Salted Caramel Chocolate)

When Quality Matters



