

# 11064 - French Toast Tart

Culinary Masters French Toast Tart is a classic French breakfast, presented in a tart form with brioche bread, egg, cream, cheese, vanilla, and maple syrup. Easy to prepare by warming up in the microwave or oven. 350 degrees for 8 minutes.



## MARKETING

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## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
APP645		10820581110649		66/1.5 OZ			
Brand		Brand Owner		GPC Description			
Culinary Masters		Culinary Masters		Pies/Pastries - Sweet (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
6.5 LBR	6.19 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
16 INH	9 INH	4 INH	0.33 FTQ	10x13	237 Days	-5 FAH / -2.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

## HANDLING SUGGESTIONS

frozen-----

## ALLERGENS

**C** = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = 'Intentionally nor Inherently Included'; **SI** = 'Derived from Ingredients'; **ND** = 'Not Derived From Ingredients'; **NI** = 'No Info'

- Milk - C
- Eggs - C
- Soybean - MC
- Wheat - C
- Sesame - MC
- Molluscs - MC
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - MC
- Crustaceans - MC

## Nutrition Facts

Servings per container

**Serving Size**

Amount Per Serving

**Calories**

	% Daily Value*
<b>Total Fat</b>	%
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	%
<b>Sodium</b>	%
<b>Total Carbohydrates</b>	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

**Protein**

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

Egg brioche bread (Flour, enriched unbleached (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, sugar, margarine, k egg dry egg, nonfat solid milk, yeast, compressed, S500 (S-500 ultra), salt, egg color shade lot # 5271194), cream cheese (pasteurized milk and cream, salt, carob bean gum, cheese culture), half and half cream (milk, cream, contains less than 1% of: sodium citrate, disodiumphosphate),

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### PREPARATION & COOKING SUGGESTIONS

microwave, bake

### SERVING SUGGESTIONS

finger food, 1-2 per person

### MORE INFORMATION