

82360 - Tart Base Fruit



David's Cookies Fruit Base Tarts are a traditional pastry tart shell filled with smooth vanilla custard. These individual fruit tart bases are perfect for one serving or sharing with a friend. Our base complements all types of fruit. Simply add your fruit to the base with a glaze of your choose and package to sell. Use your imagination to create fun holiday designs, or go w...



MARKETING

David's Cookie Fruit Tarts Bases are perfect for an anytime treat that is the perfect amount of sweetness. The traditional pastry tart filled vanilla custard and topped with Fresh fruit will leave you wanting more.

Nutrition Facts

24 Servings per container

Serving Size 1.0 EA

Amount Per Serving
Calories 330

% Daily Value*

Total Fat 16 g 21%

Saturated Fat 5 g 25%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 200 mg 9%

Total Carbohydrates 41 g 15%

Dietary Fiber 1 g 4%

Total Sugars 20 g

Includes 18 g Added Sugars %

Protein 5 g

Vitamin D 0 mcg 0%

Calcium 39 mg 4%

Iron 1 mg 6%

Potassium 72 mg 2%

* 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.

PRODUCT SPECIFICATIONS

| Code | | GTIN | | Pack Description | | |
|-------------------------|----------------|---------------------------------|---|------------------------------------|-----------------|----------------------|
| 82360 | | 00049578823604 | | 24/3.3 OZ | | |
| Brand | | Brand Owner | | GPC Description | | |
| David's Cookies | | Davids Cookies | | Pies/Pastries - Sweet (Perishable) | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 7.41 LBR | 4.95 LBR | No | United States | Yes | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 18 INH | 14 INH | 5 INH | 0.73 FTQ | 08x16 | 258 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

Store Frozen until ready to top with fruit. Once topped let tart thaw under refrigeration. -----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

INGREDIENTS

Milk, enriched wheat flour (wheat, barley, niacin, reduced iron, thiaminemononitrate, riboflavin, folic acid), sugar, margarine (vegetable oil blend [palm fruit,soybean and olive oils], water, salt, non-fat dry milk, soy lecithin, monoglycerides, naturalflavor, vitamin A palmitate, beta carotene color), eggs, modified cornstarch, natural &artificial vanilla flavor, salt.

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PREPARATION & COOKING SUGGESTIONS

Remove from packaging. Top Tart Base frozen with fresh dried fruit. Top with a honey, sugar or fruit glaze for better presentation.

SERVING SUGGESTIONS

Each tart is 1 serving. Top with Fresh Fruit and add a sugar or honey glaze to the top to show off the fruit.

MORE INFORMATION