



pearl river pastry

all natural

800-632-2639

## 2" Buffet Tarts

Lemon (SF201DB), "Not Too Sweet" Pecan (SF205DB), Chocolate Ganache (SF222DB)



A perfect few bites  
to place on a buffet  
or a tasting plate.

### Ingredients:

**Lemon:** butter, lemon juice, pure cane sugar, whole fresh eggs, unmodified corn starch, carob bean gum, agar, salt and tart shell (unbleached unbromated bread flour, pure cane sugar, butter, whole fresh eggs, egg yolks, palm and palm kernel shortening, vanilla powder, salt and water).

**UPC Case Code:** 10-04426142016-0

**Pecan:** dark brown sugar, butter, whole fresh eggs, corn syrup, vanilla extract, pecans and tart shell (unbleached unbromated bread flour, pure cane sugar, butter, whole fresh eggs, egg yolks, palm and palm kernel shortening, vanilla powder, salt and water).

**UPC Case Code:** 10-04426142056-6

**Chocolate Ganache:** heavy cream, dark chocolate (cocoa mass, sugar, cocoa butter, soya lecithin - an emulsifier and vanilla extract), pure cane sugar, carob bean gum, unmodified corn starch, agar, salt, glucose syrup and tart shell (unbleached unbromated bread flour, pure cane sugar, butter, whole fresh eggs, egg yolks, palm and palm kernel shortening, vanilla powder, salt and water).

**UPC Case Code:** 10-04426142226-3

**Shelf Life:** Shelf life is 6 months At 0 degrees or less, 4-5 days defrosted in cooler.

**Case Cube:** 0.67

**Pallet:**

**Tie:** 6, **High:** 12

**Quantity:** 72

**Units per Case:** 64

**Case Dimensions:**

23.5 x 12 x 3.75

**To Serve:** Garnish with lemon peel; a single pecan; white chocolate shavings.

**Gross Case Weight:** 10.0

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4 Dexter Plaza, Pearl River, NY 10965

Order: (800) 632-2639 • (845) 735-5100 • fax (845) 735-6434