



MARTIN

DESSERT



Code : 0320-34

TRADITIONAL SUGAR PIE

Nutrition Facts

Nutrition Facts / Valeur Nutritives

Pour 1/8 tarte (100 g) / Per 1/8 pie (100 g)

Calories 340 % Daily Value*
% valeur quotidienne*

Fat / Lipides	11 g	15%
Saturated / Saturés	4.5 g	23%
+Trans / Trans	0.1 g	

Carbohydrates / Glucide	57 g	
Fibre / Fibres	5 g	18%
Sugars / Sucres	31 g	31%

Protein / Protéine	2 g	
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Cholesterol / Cholestérol	35 mg	
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Sodium / Sodium	210 mg	9%
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Potassium	50 mg	1%
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Calcium	30 mg	2%
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Iron / Fer	1 mg	6%
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*5% ou moins c'est peu, 15% ou plus c'est beaucoup
*5% or less is a little, 15% or more is a lot

Ingredients list

Sugars (glucose, brown sugar, sugar), Cream (milk, cream, mono and diglycerides, disodium phosphate, sodium citrate, carrageenan, microcrystalline cellulose, cellulose gum), Wheat flour, Shortening of modified palm oil and canola oil, Liquid whole egg, Water, Modified corn starch, Salt, Xanthan gum, Stabilizer (wheat flour, L-cysteine hydrochloride, tricalcium phosphate)

Contains: Wheat, Milk, Egg
May contain: Oat, Barley, Soy, Sulphites

Technical information

Physical Specifications :

- Portion height : N/A
- Portion size : N/A
- Portion weight : 800 g

Packaging specifications :

- 1,00 portion(s) per box
- 6,00 boxe(s) per case
- 5,69 KG gross weight per case
- 4,80 KG net weight per case

Pallet layout :

- 12,00 cases / row
- 4,00 cases high
- 48,00 cases / pallet

Thawing specifications :

- Defrost at 4°C for about 3 hours per portion.
- Defrost at 4°C for about 12 hours per boxe.

Lifetime Product :

- 18 months in the freezer

Lifetime after thawing :

- 7 days in refrigerator (4°C)

Handling :

1- Remove product from packing. 2- Put a knife under hot water before cutting entirely each portion. 3- Remove the portion using a spatula and serve into a plate. *Never freeze again once thawed.*

Reglementation :

The process is in compliance with the standard of the Food and Drug Regulations of Canada (C.R.C.,c.870) and with Code of Federal Regulations (CFR, title 21)



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Version 3