

				Netto Frozen	Units/	Netto	Nbre	Nbre	Dimensions of	Boxes /
		DESIGNATION	TRANSLATION	Weight	carton	Weight of	boxes/layer	layers /	box	palet
		La pâtisserie								
		Les tartes familiales								
154	*	Flan normand 28 cm PCS	Apple pie 28cm	1500	3	4.50	8	9	398x295x195	72
677	*	Tarte abricot 28 cm PCS	Apricot pie	1600	3	4.80	8	9	398x295x195	72
98	*	Tarte fruits rouge 28 cm PCS	Red fruits pie 28cm	1500	4	6.00	8	9	398x295x195	72
64	*	Tarte fruit rouges 22 cm PCS	Red fruits pie 22cm	1000	4	4.00	15	9	266x240x195	135
39	*	Tarte myrtille 28 cm PCS	Blueberry pie 28cm	1500	4	6.00	8	9	398x295x195	72
31	*	Tarte rhubarbe 22 cm PCS	Rhubarb pie 22cm	1000	3	3.00	15	9	266x240x195	135
32	*	Tarte rhubarbe 28 cm PCS	Rhubarb pie 28cm	1600	3	4.80	8	9	398x295x195	72
225	*	Moelleux chocolat Ø 26 cm	Chocolate cake 26cm	900	5	4.50	8	9	398x295x195	72
311	*	Moelleux chocolat Ø 22 cm	Chocolate cake 22cm	700	5	3.50	15	9	266x240x195	135
191	*	Flan coco Ø 28cm	Coconut flan	2000	5	10.00	8	7	398x295x195	56
206	*	Flan nature Ø 28cm	Nature Flan	2000	5	10.00	8	7	398x295x195	56
		Les tartelettes individuelles								
80	*	Amandine Cassis	Almond tartlet with bluberry	135	48	6.48	9	9	396x266x195	81
81	*	Amandine Nature (+ Amandes effilées)	Almond tartlet	125	48	6.00	9	9	396x266x195	81
133	*	Amandine Poire	Almond tartlet with pear	135	48	6.48	9	9	396x266x195	81
305	*	Anglaise abricot	Puff pastry with apricot	160	28	4.48	9	9	396x266x195	81
307	*	Anglaise pomme	Puff pastry with apples	190	28	4.48	9	9	396x266x195	81
215	*	Grillé pommes		120	64	7.68	9	9	396x266x195	81
409	*	Flan normand Ø 13cm	Apple pie 13cm	170	30	5.10	9	9	396x266x195	81
403	*	Tartelette rhubarbe Ø 13 cm	Rhubarb tartlet 13cm	170	30	5.10	9	9	396x266x195	81
147	***	Tartelette citron meringuée	Lemon and meringue tartlet	125	27	3.38	6	9	400x400x195	54
261	***	Tartelette citron	Lemon Tartlet	115	54	6.21	6	9	400x400x195	54
438	***	Tartelette framboise Ø9,5cm	Raspberry Tartlet 9,5cm	165	27	4.45	6	9	400x400x195	54
		Les entremets décorés								
77	***	Forêt noire Ø 18 cm + 7 rosaces chantilly	Black forest	860	4	3.44	9	9	396x266x195	81
357	***	Délice poire caramel 18 cm	Pear and caramel cake	700	4	2.80	9	9	396x266x195	81
329	***	Duo chocolat 18 cm CTS	Two chocolate cake	490	6	2.94	9	9	396x266x195	81
330	***	Entremet mousse chocolat 18 cm CTS	Choco mousse cake	520	6	3.12	9	9	396x266x195	81
		Les entremets non décorés								
372	***	Charlotte nature Ø 18 cm HT 4,5 CM	Charlotte nature	600	4	2.42	9	9	396x266x195	81
373	***	Charlotte nature Ø 26 cm HT 4,5 CM	Charlotte nature	950	2	1.90	8	9	398x295x195	72

Process: * :Cuire/ To Bake
 ** :Décongeler & Cuire/ To Thaw and bake
 *** :Décongeler & Servir/ To Thaw and serve
 ✱ :A faire pousser & Cuire/ To prove and Bake