



Dhotel Patisserie Ltd
Unit 2c
Eastland Industrial Estate,
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Product Specification

Tarte au Citron

Product description: A lemon curd mix baked in a sweet pastry tart case and finished with fresh cream and sweet snow

Ingredients: tart case [wheat flour, vegetable fats or oils (palm oil, coconut, rapeseed), sugar, egg, water, salt, emulsifier E491, E435, milk proteins, inactive yeast, dextrose sugar, colouring agent E160a], eggs, sugar, lemon puree (concentrated lemon, lemon puree, cane sugar), whipping cream (milk, carrageenan), sugar snow (sucrose, starch, vegetable fat), cream cheese (milk, modified wheat starch, E202), lemon compound [sugar, water, glucose-fructose syrup, citric acid, concentrated lemon juice, citrus fruits cell, concentrated orange juice, modified starch (maize), pectin].

Production site address Dhotel Patisserie Ltd, Unit 2c, Eastlands Industrial Estate, Leiston, IP16 4LL

Shelf Life: 3 months as frozen product. Defrost in the fridge. Once defrosted do not refreeze, store at 4°C and use within 48h.

Allergens list: For allergens, including cereals containing gluten, see ingredients in bold.

Made in premises, that contains nuts, wheat, gluten, milk, eggs and soya products.

Packaging: cake cardboard, collar, corrugated cardboard box. Each tart serves 12, presliced.