

# PROFESSIONAL

## CHOCOLATE TART

The contrast between the crunchy pastry and the tender, creamy chocolate ganache makes the chocolate tart a must-have dessert! Délices de Courbet innovates with a frozen tart with a high dark chocolate content (40%) for the pleasure of all gourmets.



## CHOCOLATE TART PREPARATION

### Why choose it?

- Made with 67% cocoa chocolate
- GMO-free and preservative-free
- Quick and easy to use
- Pasteurized for perfect flavor preservation

### Storage conditions

- Best before: 24 months. Store at -18°C
- After thawing, store between 0°C and 4°C for 24 hours (unopened bag)
- Never refreeze a thawed product
- After opening, use within 24 hours.



Frozen ❄️

▶ Watch a video of the procedure on our website



WARM  
30°C



FILL



COOL  
2h

## PACKAGING

Packaging	Unit weight	Pack	Pallet 800 x 1200	Pallet 1000 x 1200
Pouches 1kg	1	5 x 1Kg = 5Kg	182 cartons = 910Kg	234 cartons = 1170Kg

## DISCOVER OUR RANGE

### IN BRICKS



### IN POUCHES

