

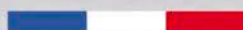


FOOD SERVICE

PÂTISSERIE



MADE IN FRANCE SINCE 1955



A TRADITIONAL FRENCH KNOW-HOW

Born in the South-West of France, Boncolac has been producing frozen desserts for professionals for over 60 years, acquiring a strong manufacturing know-how in frozen patisserie. Boncolac has developed a high quality service to keep up with chefs' ambition and help them satisfy demanding customers.

From the most classic to the most creative ones, Boncolac offers a wide range of products with qualitative solutions for professionals.

THE CULTURE OF QUALITY

Conscious of ensuring strict food safety and offering the best ingredients and products, Boncolac has a rigorous quality control all over the production flow.

From R&D to purchasing, production, transports and storage, Boncolac is equipped with the best machines and processes compliant with the most stringent food processing standards.



PASSIONATE ABOUT INNOVATION

Boncolac is always committed to inventing and creating unique desserts with passion, top-qualitative ingredients and strong patisserie expertise. Our innovation team is accompanied by chefs in order to design inventive products following the last trends, and meet at best our customers' expectations.



BONCOLAC'S QUALITY COMMITMENTS



Desserts Made in France.



Free range eggs in a selection of products.



Wheat flour and sugar from France.



100% natural flavours and colours.

QUALITY CERTIFICATIONS

Boncolac is certified to the highest level of IFS (International Food Standard) and BRC (British Retail Consortium), and meets with HACCP standards.



SIGNATURE DU CHEF

THE NEW CREATIVE OFFER

5

FINE PASTRIES

TO SHARE

Specialty tarts	8
Red fruit tarts	10
Apple tarts	12
Yellow fruit tarts	13
Exotic tarts	14
Meringue tarts	16

CAKES TO SHARE

Organic Desserts	18
Cakes	19
Mousse Cakes	22

INDIVIDUAL & MINI DESSERTS

Gluten free & Lactose free	24
Tartlets	26
Mini Desserts	28

SOLUTIONS DESSERTS

TO SHARE

Specialties	32
📏 27cm Tarts	33
📏 21cm Tarts	35

LEGEND

Item Code

📏 Size 📦 Units/Carton ⚖️ Weight/Unit 📦 SU/case

🔥 Oven 📺 Microwave 🧊 Refrigerator 🏠 Room temperature 📅 Shelflife

LES SIGNATURES

— du —

CHEF

When our Chef revisits our guests' favourite recipes, it is a pleasure for our eyes and our taste buds.

Kept as a perfect secret, Boncolac wanted to re-engage its commitment to restaurateurs by entrusting its Chef a unique mission: Creating a range of new tarts that meets with the code of table catering and the needs of healthy eating.

Our Chef has searched for, imagined and created the «tarts of tomorrow» new trend as he felt concerned to please and satisfy Users & Guests.

His suggestive impulse is based on a unique offer of tarts. A «Signature» shortcrust pastry made from tasty ingredients and combined with gourmand, bold recipes, all offering a neat look.

So many ingredients that will become the secret of your success.



FOOD SERVICE

LES SIGNATURES — du — CHEF

The secrets of this new collection

- **Signature shortcrust**
A delicious mixture of wheat flour, cassonade sugar, butter, free range eggs, flaxseed (brown and blond) & vanilla zest
- **Essential recipes of Dessert menus with the Chef's touch**
Audacious, esthetic and creative associations using key products like orange and yuzu, apples and rice pudding, or even red fruits & lemon
- **A smooth edged mould**
For an even more patisserie visual
- **Pure butter recipes**
- **Ingredient lists in line with Boncolac's Food Service commitments**

NEW



FOOD SERVICE



Red Fruit

& LEMON TART

Tarte aux fruits rouges & au citron / Rote Beeren & Zitronen Tarte / Tarta de frutos rojos y limón

6166 Whole

27 cm 930 g/SU 2 SU/case

7h 18months

Generous red fruits decoration with a lemony twist +



Apple & Caramel

RICE PUDDING TART

Tarte aux pommes & riz au lait caramel / Apfeltarte & Karamell Milchreis / Tarta de manzana y arroz con leche

6167 Whole

27cm 930 g/SU 2 SU/case

10 min 180°C 9h 20°C 3h30 at room temperature 18 months

Vanilla rice pudding filling +



Exotic Fruit tart

& PASSION BISCUIT

Tarte aux fruits exotiques & biscuit passion / Exotischen Früchten Tarte & Leidenschaftskeks / Tarta de frutas exóticas y galleta con maracuyá

6318 Whole

27cm 1010 g/SU 2 SU/case

6h30 18 months

Exotic Fruit Filling & Decoration +

FINE PASTRIES

Boncolac produces a wide range of French desserts dedicated to professionals. Already baked and very convenient, all recipes are created with top-qualitative and tasty ingredients.

In addition to the taste, Boncolac also gives importance to the presentation with sophisticated decorations. Discover our wide range of recipes.

SPECIALTY TARTS

Tartes spécialités / Spezialitäten Tartes / Tartas especialidades



"Grand arôme" CHOCOLATE TART

Tarte chocolat « Grand Arôme »
Schokoladentarte "Grand Arôme"
Tarta de chocolate "Grand Arôme"

1124 Whole # 1125 Pre-cut x10

27 cm 900 g/SU 6 SU/case

20°C 2h 3h 24 months

+ Made with 70% cocoa chocolate



FOOD SERVICE



Crème Brûlée

STYLE TART

Tarte crème brûlée / Creme Brulée Tarte /
Tarta de Crema Catalana

4437 Whole

27 cm 780 g/SU 4 SU/case

Made with Bourbon vanilla +

10 min 210°C 5h 18 months

Nut

TART

Tarte aux noix / Nusstarte /
Tarta de nuez

2797 Whole

27 cm 850 g/SU 2 SU/case

Rich almond & walnuts frangipane +

10 min 180°C 3h30 1h30 at room temperature 24 months

Morello Cherry

TART

Tarte clafoutis aux griottes / Schattenmorellentarte /
Tarta flan de guindas

6007 Whole

27 cm 950 g/SU 6 SU/case

Authentic recipe made with whole
Morello cherries +

10 min 180°C 7h 2h30 at room temperature 24 months

Apricot

TART

Tarte clafoutis aux abricots / Aprikosentarte / Tarta
flan de albaricoque

4243 Whole

27 cm 1000 g/SU 6 SU/case

Made with whole eggs +

15 min 200-220°C 8h 24 months

Red fruit and apple

CRUMBLE TART

Tarte crumble aux fruits rouges / Streuselkuchen mit
Apfel und rote Beeren / Tarta crumble de manzana y
frutos rojos

4557 Whole

27 cm 910 g/SU 4 SU/case

Homemade brown sugar crumble +

10 min 180°C 18 months

RED FRUIT TARTS

Tartes aux fruits rouges / Rote-Beeren-Tartes / Tartas de frutos rojos



Red fruit CHEESECAKE TART

Tarte cheesecake aux fruits rouges / Rote Beeren Cheesecake Tarte / Tarta Cheesecake de frutos rojos

6010 Pre-cut x10

27 cm 950 g/SU 2 SU/case

4h 24 months



+ Cream cheese perfectly balanced with red fruit puree

Raspberry TART

Tarte aux framboises / Himbeertarte / Tarta de frambuesa

7100 Whole

27 cm 800 g/SU 2 SU/case

15 min 210°C 24 months



+ Over 40% whole raspberries

Strawberry TART

Tartes aux fraises / Erdbeertarte / Tarta de fresa

3996 Whole # 4031 Pre-cut x8

27 cm 900 g/SU 2 SU/case

8h 24 months



+ Made with hand-layered strawberry halves

Blueberry TART

Tarte aux myrtilles / Blaubeertarte / Tarta de arándanos

5996 Whole

27 cm 850 g/SU 2 SU/case

5 min 180°C 6h 3h at room temperature 24 months



+ Blueberries layered after cooking: fresh fruit taste



+ Retail Packaging

Small Raspberry

TART

Petite Tarte aux framboises / Kleine Himbeertarte / Tarta de frambuesa pequeña

4237 Whole

21 cm 470 g/SU 8 SU/case

10 min 210°C 6h 24 months



+ Retail Packaging

Small Blueberry

TART

Petite Tarte aux myrtilles / Kleine Blaubeertarte / Tarta de arándanos pequeña

4238 Whole

21 cm 430 g/SU 8 SU/case

10 min 210°C 6h 24 months



APPLE TARTS

Tartes aux pommes / Apfel-Tartes /
Tartas de manzana

"Traditional" apple

TART

Tarte aux pommes «Tradition» / Apfeltarte / Tarta de manzana

9481 Whole # 9489 Pre-cut x8 # 5366 Pre-cut x10

27 cm 1000 g/SU 6 SU/case

15-20 min 180°C 24 months



+ Hand-layered fresh apples

Apple normandy

TART

Tarte normande aux pommes / Apfeltarte
«Normandie» / Tarta de manzana de Normandía

3229 Whole

27 cm 950 g/SU 6 SU/case

20 min 210°C 24 months



+ Made with fresh apples

Generous apple

TATIN TART

Tarte Tatin gourmande / Leckere Apfel «Tatin» Tarte /
Deliciosa tarta Tatin de manzana

6078 Whole # 6161 Pre-cut x8

27 cm 1200 g/SU 4 SU/case

30 min 180°C 24 months



+ Pure butter caramel



KNOW-HOW

All Boncolac apple tarts are made with fresh fruits. They are delicately chosen, peeled and sliced prior to production.

YELLOW FRUIT TARTS

Tartes aux fruits ensoleillés /
Gelbe-Früchte-Tartes / Tartas
de frutos amarillos



Made with natural lemon extract (+)

"Grand arôme"

LEMON TART

Tarte au citron «Grand Arôme» / Zitronentarte / Tarta de limón

#1881 Whole

27 cm 850 g/SU 6 SU/case

10 min 210°C 5/6h 24 months

Pear "Bourdaloue"

TART

Tarte aux poires Bourdaloue / "Bourdaloue"
Birnentarte / Tarta de pera "Bourdaloue"

#9487 Whole

27 cm 1100 g/SU 6 SU/case

10-15 min 210°C 24 months



More than 50% fruits (+)

Apricot

TART

Tarte aux abricots / Aprikosentarte / Tarta de albaricoque

#2879 Whole

27 cm 950 g/SU 2 SU/case

15-20 min 210°C 24 months



3 rings of hand layered fruits (+)

Multifruit

TART

Tarte multifruits / Obsttarte / Tarta multifruta

#7095 Whole

27 cm 900 g/SU 6 SU/case

10 min 210°C 24 months

EXOTIC TARTS

Tartes exotiques / Exotische-Tartes /
Tartas exóticas





Tangy exotic taste (+)

Mango & passion fruit

TART

Tarte mangue et fruit de la passion / Mango & Passionsfrucht Tarte / Tarta de mango y maracuyá

6009 Pre-cut x10

27 cm 850 g/SU 2 SU/case

2h30 1h30 at room temperature 24 months



Organic Matcha powder from Aichi (Japan) (+)

Matcha green tea

TART

Tarte au thé Matcha / Tarte mit grünem Matcha-Tee / Tarta de té verde Matcha

5759 Whole

27 cm 780 g/SU 6 SU/case

5h 24 months



Rich in Coconut powder (+)

"Traditional" coconut

TART

Tarte noix de coco « Tradition » / Kokosnusstarte / Tarta de coco

9608 Whole # 9611 Pre-cut x8

27 cm 1000 g/SU 6 SU/case

10 min 180°C 6h 3h30 at room temperature 24 months



Hand-placed pineapple slices (+)

Pineapple & coconut

TART

Tarte ananas-coco / Ananas-Kokostarte / Tarta de piña y coco

2631 Whole

27 cm 950 g/SU 2 SU/case

10 min 180°C 5/6h 24 months

MERINGUE TARTS

Tartes meringuées / Baiser-Tartes /
Tartas con merengue



KNOW-HOW

Meringue is a classic in pâtisserie with a soft texture and a golden look as it is finished with blow-torch.

Perfect mix of whisked eggs and sugar, Boncolac's meringue will melt in your mouth.



FOOD SERVICE



Lemon meringue

TART

Tarte au citron meringuée / Zitronenbaisertarte / Tarta de limón y merengue

6074 Whole

27 cm 1000 g/SU 2 SU/case

6h 12 months

Exclusive Boncolac meringue recipe +



Lemon meringue

TART

Tarte au citron meringuée / Zitronenbaisertarte / Tarta de limón y merengue

5648 Pre-cut x10

27 cm 1000 g/SU 2 SU/case

4h 12 months

Pre-cut meringue know how +



Extra Large Lemon Meringue

TART

Grande Tarte au citron meringuée / Zitronenbaisertarte / Tarta de limón y merengue extra grande

4455 Whole

32 cm 1350 g/SU 2 SU/case

6h 12 months

Extra Large dessert +



ORGANIC DESSERTS

Desserts bio / Bio Desserts / Postres orgánicos



Natural, healthy and sustainable:
widen your frozen range with these
organic desserts and offer the best to
your customers.
As a booming trend with constant
sale increases, organic food
is a real growth driver.

Organic apple TART

Tarte aux pommes bio / Bio Apfeltarte / Tarta de manzana orgánica

3741 Pre-cut x12

27 cm 850 g/SU 6 SU/case

15 min 180°C 24 months



+ 100% fruit filling

Organic chocolate PUDDING

Moelleux au chocolat bio / Bio Schokoladefondant / Pudín de chocolate orgánico

3748 Pre-cut x12

27 cm 900 g/SU 2 SU/case

15 min 150°C 4 min 24 months



+ Made with 70% cocoa chocolate

CAKES

Gâteaux / Kuchen / Pasteles

FINE PASTRIES
CAKE TO SHARE



Chocolate

PUDDING

Moelleux au chocolat / Schokoladefondant / Pudin de chocolate

2799 Whole

27 cm 950 g/SU 2 SU/case

10 min 180°C 3 min 30 1h at room temperature 18 months

+ Made with 70% cocoa chocolate



Almond

CAKE

Gâteau Basque / "Baskischer" Kuchen / Pastel vasco

9479 Whole # 9488 Pre-cut x8

27 cm 1000 g/SU 6 SU/case

10 min 180°C 6H30 3h30 at room temperature 24 months

Specialty from the Southwest of France +

MOIST CAKES COLLECTION

Gâteaux Moelleux / Kuchen / Pasteles Esponjosos

The best recipes are the ones that keep things simple!

Made with low fat yogurt & authentic brown cane sugar, the classic yogurt cake gets re-thought and adapted in 2 new extra-moist & delightful recipes. Very stable and moist once defrosted: 72h at 4°C



FOOD SERVICE

Moist Red Fruits

CAKE

Moelleux aux fruits rouges / Rote Beerenkuchen / Pastel de frutos rojos

6152 Pre-cut x10

27 cm 650 g/SU

3h30 at room temperature 1h 2min 24 months

Cake Portion

1h30 30min at room temperature 35 sec 24 months

+ Low fat yogurt & tasty red fruit blend

Moist Lemon

CAKE

Moelleux au citron / Zitronenkuchen / Pastel de limón

6151 Pre-cut x10

27 cm 650 g/SU

1min 2h30 1h at room temperature 24 months

Cake Portion

20sec 30min 30min at room temperature 24 months

+ Low fat yogurt & natural lemon extract

MOUSSE CAKES

Entremets / Mousse-Kuchen / Tartas Mousse

KNOW-HOW

Boncolac packs its mousse cakes in easy-to-serve packagings. They have a convenient cardboard mould with a graduated portion cutter guide for 12 or 15 portions.

RED BERRY

Charlotte

Charlotte aux fruits rouges / Beerenobst Charlotte / Charlotte de frutos rojos

1607 Whole

39x11 cm 800 g/UV 4 SU/case

4-5h 18 mois

PEAR AND CHOCOLATE

Charlotte

Charlotte poire chocolat / Birnen-Schokoladen Charlotte / Charlotte de pera y chocolate

1423 Whole

39x11 cm 800 g/UV 4 SU/case

4-5h 18 months

CHOCOLATE

Fondant

Fondant au chocolat / Schokoladen-Mousse-Kuchen / Fondant de chocolate

9427 Whole

37x10 cm 800 g/UV 4 SU/case

4-5h 18 months

CRÈME BRÛLÉE

Mousse Cake

Miroir crème brûlée / Crème Brûlée-Mousse-Kuchen / Tarta de mousse de crema catalana

4507 Whole

37x10 cm 800 g/UV 4 SU/case

4-5h 18 months

Tiramisù

Tiramisù / Tiramisù / Tiramisù

9349 Whole

30 x 10 cm 950 g/UV 4 SU/case

4-5h 18 months



+ Tasty red fruits blend decoration



+ Pear & chocolate deco



+ Made with 70% cocoa chocolate



+ Crunchy feuillantine



+ Classic italian recipe

INDIVIDUAL DESSERTS

Desserts individuels / Individuelle Desserts /
Postres individuales



FINE PASTRIES
INDIVIDUAL & MINI DESSERTS



FOOD SERVICE

PASTRIES

GLUTEN FREE LACTOSE FREE

Sans gluten et sans lactose /
Gluten- und Laktosefrei /
Sin gluten y sin lactosa



Gluten free Chocolate CAKE

Gâteau au chocolat sans gluten / Glutenfrei
Schokokuchen / Pastel de chocolate sin gluten

#6357 Whole

8 cm 65g/piece 14 pieces/case

40 sec. 3h 20°C 1h30 at room temperature 24 months

+ Made with 60% cocoa chocolate



Gluten free Apple CAKE

Tartelette aux pommes sans gluten / Glutenfrei
Apfel-Törtchen / Tartaleta de manzana sin gluten

#5502 Whole

8 cm 75 g/piece 18 pieces/case

5 min 180°C 3h 20°C 2h30 at room temperature 18 months

+ Made with fresh apple slices



Gluten free Lemon CAKE

Gâteau au citron sans gluten / Glutenfrei
Zitronenkuchen / Pastel de limón sin gluten

#6367 Whole

8 cm 65g/piece 14 pieces/case

40 sec. 3h 20°C 1h30 at room temperature 24 months

+ Natural lemon extract



Allow everyone to enjoy classic French patisserie with these gluten free and lactose free desserts, as good and tasty as conventional ones.

- **No additives:** natural taste preserved.
- **Individual packaging:** no cross-contamination.
- **Easy to defrost:** fridge, oven or microwave.
- **Very stable after defrosting.**

TARTLETS

Tartelettes / Törtchen / Tartaletas

Lemon

MERINGUE TARTLET

Tartelette citron meringuée / Zitronenbaisertörtchen / Tartaleta de limón con merengue

#4517 Whole

10 cm 130 g/piece 18 pieces/case

8 min 150°C 2h 18 months



+ Signature meringue swirl

Raspberry

MERINGUE TARTLET

Tartelette framboisine meringuée / Himbeerbaisertörtchen / Tartaleta de frambuesa con merengue

#4518 Whole

10 cm 130 g/piece 18 pieces/case

8 min 150°C 3h 18 months



+ Light-pink meringue

Apple tartlet

WITH ALMOND CREAM

Tartelette aux pommes / Apfel & Mandelcreme Törtchen / Tartaleta de crema con almendra y manzana

#4520 Whole

10 cm 130 g/piece 27 pieces/case

6h 24 months



+ Hand layered Fresh apple quarters

Apple "Tatin"

TARTLET

Tartelette Tatin / Törtchen Apfel « Tatin » / Tartaleta Tatin de manzana

#4521 Whole

10 cm 130 g/piece 24 pieces/case

15 min 150°C 24 months



+ Homemade butter caramel



FOOD SERVICE



Lemon TARTLET

Tartelette citron / Zitronentörtchen /
Tartaleta de limón

4519 Whole

10 cm 130 g/piece 27 pieces/case

5 min 150°C 2h 24 months

A tangy & refreshing lemon curd filling +

FINE PASTRIES
INDIVIDUAL & MINI DESSERTS

Small almond

CAKE

Petit gâteau Basque / Kleiner "Baskischer" Kuchen / Pastel vasco pequeño

#5267 Whole

9 cm 95 g/piece 18 pieces/case

10 min 180°C 2h 24 months



+ Specialty from the Southwest of France

Vanilla

ICE CREAM PROFITEROLES

Profiteroles à la vanille / Windbeutel / Profiteroles

#1790 Jumbo

5.5 cm 24 g/piece 40 pieces/case

#9140 Small

4.5 cm 15 g/piece 60 pieces/case

2/3 min 180°C 24 months



+ Filled with creamy vanilla ice-cream & crushed vanilla pods

Brownies

WITH PECAN NUTS

Brownies aux noix de pécan / Brownies mit Pekannüssen / Brownies con nueces de Pecán

#3883 Pre-cut x30

80 g/piece 4 SU/case

1 day 15 months



+ Rich in Pecan nuts

Canelés

FROM BORDEAUX

Canelés de Bordeaux / Canelés aus Bordeaux / Canelés de Burdeos

#7096 Whole

60 g/piece 60 pieces/case

15 min 200°C 4h 18 months



+ Specialty from Bordeaux, in the Southwest of France



Only 5 ingredients +

Mini Chocolate

SOFTCAKES

Mini moelleux au chocolat / Mini Moelleux aus Schokolade / Mini Moelleux de chocolate

5665 Whole

4cm 20g/piece 96 pieces/case

4 min 180°C 15 sec 2h30 18 months

+ Made with 60% cocoa chocolate



+ Rich in Pecan nuts

Mini brownies

WITH PECAN NUTS

Mini brownies aux noix de pécan / Mini-Brownies mit Pekannüssen / Mini brownies con nueces de Pecán

3884 Pre-cut x160

15 g/piece 4 SU/case

3 min 150°C 15 sec 1 day 15 months



+ Specialty from Bordeaux, in the Southwest of France

Mini canelés

FROM BORDEAUX

Mini canelés de Bordeaux / Mini Canelés aus Bordeaux / Mini canelés de Burdeos

7102 Whole

16 g/piece 150 pieces/case

5 min 180°C 1h 18 months

Chocolate

MINI-PORTIONS

Mini-parts chocolat / Mini-Schokoladetortenstücke /
Mini porciones de chocolate

#5035 Pre-cut x16

18cm 290 g/SU 4 SU/case

2h 45min at room temperature 24 months



Chocolate shortcrust +

Lemon

MINI-PORTIONS

Mini-parts citron / Mini-Zitronentortenstücke /
Mini porciones de limón

#5036 Pre-cut x16

18 cm 275 g/SU 4 SU/case

2h 45min at room temperature 24 months



Made with natural lemon extract +

Coconut

MINI-PORTIONS

Mini-parts coco / Mini-Kokosnusstortenstücke /
Mini porciones de coco

#6299 Pre-cut x16

18 cm 275 g/SU 4 SU/case

2h 1h at room temperature 24 months



Natural coconut +

Matcha

MINI-PORTIONS

Mini-parts Matcha / Mini-Matchatortenstücke /
Mini porciones de Matcha

#6298 Pre-cut x16

18 cm 280 g/SU 4 SU/case

1h30 1h at room temperature 24 months



Organic Matcha powder from Aichi (Japan) +

AN EXCLUSIVE

Range of small tarts pre-cut x16 mini- portions!

- A mini version to taste it all, from the timeless classic to the trendiest flavours, guilt-free
- Sweet treats for all occasions: perfect for catering, buffets & tea sets
- 4 colourful & tasty recipes for a delightful showcase
- Already baked, easy to defrost



SPECIALTY TARTS

Tartes spécialités / Spezialitäten Tartes /
Tartas especialidades

SOLUTIONS DESSERTS

- The right price for the best value
- Very affordable price per portion
 - A real variety of tastes (apple, chocolate, coconut, almond, apricot...)
 - Convenient: pre-cut x10 or 12
 - Time-saving
 - Use as many as you wish
 - Equal portions

Almond

CAKE

Gâteau Basque / "Baskischer" Kuchen / Pastel vasco

#1991 Pre-cut x12

27 cm 900 g/SU 6 SU/case

10 min 180°C 5h 20°C 2h at room temperature 24 months



+ Specialty from the Southwest of France



+ With dark chocolate

Chocolate lattice

TART

Tarte croisillons au chocolat /
Schokoladengitterkuchen / Tarta enrejada
de chocolate

#1885 Pre-cut x12

27 cm 900 g/SU 8 SU/case

15-20 min 210°C 24 months

Apricot lattice

TART

Tarte croisillons aux abricots /
Aprikosengitterkuchen / Tarta enrejada de albaricoque

#1884 Pre-cut x12

27 cm 900 g/SU 8 SU/case

15-20 min 210°C 24 months



+ Rich in fruits

27 CM TARTS

Tartes Ø27 cm / Ø27 cm-Tartes / Tartas Ø27 cm



Pear Bourdaloue

TART

Tarte aux poires Bourdaloue / « Bourdaloue »
Birnentarte / Tarta de pera « Bourdaloue »

3743 Pre-cut x10

27 cm 750 g/SU 6 SU/case

10 min 180°C 7h 20°C 4h at room temperature 24 months



+ Hand-placed pear halves



+ Natural lemon

Lemon

TART

Tarte au citron / Zitronentarte / Tarta de limón

3164 Pre-cut x10

27 cm 750 g/SU 8 SU/case

3h 20°C 2h at room temperature 24 months



Dark chocolate glaze (+)

Chocolate

TART

Tarte au chocolat / Schokoladentarte / Tarta de chocolate

3165 Pre-cut x10

27 cm 750 g/SU 8 SU/case

2h30 1h30 at room temperature 24 months

Apple

TART

Tarte aux pommes / Apfelfarte / Tarta de manzana

2073 Pre-cut x10

27 cm 750 g/SU 8 SU/case

5 min 180°C 4h30 24 months



Fresh Granny Smith apples (+)



Fresh apples (+)

Apple Normandy

TART

Tarte normande aux pommes / Apfelfarte "Normandie" / Tarta de manzana de Normandía

3105 Pre-cut x10

27 cm 750 g/SU 8 SU/case

15-20 min 210°C 24 months

Coconut

TART

Tarte noix de coco / Kokosnusstarte / Tarta de coco

5484 Pre-cut x10

27 cm 750 g/SU 8 SU/case

5 min 180°C 3h 1h at room temperature 24 months



(+) Topped with grated coconut



Stoned Morello cherries (+)

Morello cherry

FLAN TART

Tarte clafoutis aux griottes / Schattenmorellentarte / Tarta flan de guindas

4478 Pre-cut x10

27 cm 750 g/SU 8 SU/case

10 min 180°C 4h 2h at room temperature 24 months

21 CM TARTS

Tartes Ø21 cm / Ø21 cm-Tartes / Tartas Ø21 cm



Small lemon TART

Petite tarte au citron / Zitronentarte / Tarta de limón

#5905 Pre-cut x10

21 cm 500 g/SU 10 SU/case

5 min 210°C 4h 24 months

Natural lemon (+)



Fresh apples (+)

Small apple Normandy TART

Petite Tarte normande aux pommes / Apfeltarte "Normandie" / Tarta de manzana de Normandía

#3916 Pre-cut x10

21 cm 480 g/SU 8 SU/case

20 min 210°C 24 months



Dark chocolate glaze (+)

Small chocolate TART

Petite tarte au chocolat / Schokoladentarte / Tarta de chocolate

#3914 Pre-cut x10

21 cm 500 g/SU 10 SU/case

5h 24 months



FOOD SERVICE

Boncolac S.A.S.
183 avenue des Etats-Unis
31018 Toulouse cedex 2 - France
Tél. : +33 (0)5 61 13 52 40
www.boncolac.fr