

# Go from Ordinary to Extraordinary!

Six inch Tartes from Vie de France® make desserts memorable.

Vie de France, the leader in desserts, proudly re-introduces two entries into our Retail Dessert line.

Our Deep Dish Tarte contains fresh sliced Freestone peaches in an all-butter crust.

The Very Deep Dish Tarte is filled with whole red raspberries, sweet blackberries and plump strawberries in an all-butter crust.

Product Code	Description	Servings	Pack/Unit Weight	Gross Weigh	Case Cube	Case Dimentions (L x W x H)	Pallet Load (case x layer)
<b>THAW AND SERVE 6" TARTES</b>							
FRVF5091	Very Berry Deep Dish Tarte, 6" Whole	4	12/1.25 lbs.	15.8 lbs.	0.71	18-1/2" x 12-1/2" x 5-5/16"	6 x 11

## Handling Instructions:

**1.** Remove inner wrapping before defrosting. Thaw in original box, away from strong odors, in refrigerator overnight. Tartes can also be thawed at room temperature approximately 6 hours. Internal temperature should not exceed 45°F. **2.** After thawing, keep tartes refrigerated at all times. For best results, cut when chilled (40°-45°F). Tartes may be served chilled or heated. **3.** To cut tartes, remove from circle and place on a flat surface. Using a serrated knife, cut from center to outer crust in a sawing motion, wiping knife after each cut. **4.** Once cut, cover exposed edges of tartes with wax paper to prevent dryness. **5.** To heat, bake tarte for 8-10 min. or single slice for 2-4 min. in a preheated convection oven at 325°F on a paper-lined baking sheet.



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Shelf Life:  
 Frozen: 12 months  
 at 0°F to -10°F  
 Refrigerated: 5 Days  
 All desserts are certified  
 Kosher dairy (K).

# Go from Ordinary to Extraordinary!

Six inch Tartes from Vie de France® make desserts memorable.

Vie de France, the leader in desserts, proudly introduces two entries into our Retail Dessert line.

Our Caramel Fudge Pecan Cake starts with a rich chocolate cake, caramel, chocolate mousse and is then topped with caramel, health bits and pecans. The chocolate Madness Cake has a chocolate cake crust, chocolate mousse, with bits of Heath, brownie chunks and chocolate truffle. Perfectly sized to take to an intimate gathering or home to the family on a Tuesday night - your customers will look for reasons to treat themselves to indulgent Retail Desserts from Vie de France.

Product Code	Description	Servings	Pack/Unit Weight	Gross Weight	Case Cube	Case Dimentions (L x W x H)	Pallet Load (case x layer)
<b>THAW AND SERVE 6" TARTES</b>							
FRVF5009	Caramel Fudge Pecan Cake, 6" Whole	4	12/1.31 lbs.	19.54 lbs.	1.02	19-9/16"x12-1/2"x7-9/16"	7 x 7
FRVF5010	Chocolate Madness Cake, 6" Whole	4	12/1.63 lbs.	23.10 lbs.	1.02	19-9/16"x12-1/2"x7-9/16"	7 x 7

### Handling Instructions:

1. Remove inner wrapping before defrosting. Thaw in original box, away from strong odors, in refrigerator overnight. After thawing, keep cakes refrigerated at all times.
2. For best results, cut when cake is semi-frozen. Use a thin, non-serrated knife dipped in hot water and wipe knife after each cut.
3. Once cut, cover exposed edges of cake with wax paper to prevent dryness.

### Shelf Life:

Frozen: 12 months  
at 0°F to -10°F  
Refrigerated: 5 Days  
All deserts are certified  
Kosher dairy (K).



Caramel Fudge Pecan Cake



Chocolate Madness Cake



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