

**Weight, pack size and tray capacity**

2 tarts per pack

Pack weight- 180g e

12 or 6 packs per tray

**Shelf life**

Store Day- Depot+ 10

Best before- Depot +12

**Packaging**

The tarts are packed into an aluminium case and subsequently packed into a clear plastic case which holds them tight to prevent damage. A yellow label is found at the centre of the pack to help seal it closed.

Aluminium case dimensions: Diameter- 110mm & height- 20mm

Clear plastic pack dimensions: Length- 120mm, width- 170mm & height 40mm



**Taste**

The pastry should be light, sweet and buttery. The filling is very sweet with a strong molasses flavour.

**Appearance**

Criteria	Details	Tolerance
<b>Colour</b>	The crust should be yellow-golden brown and the filling, a creamy beige/brown specked with small chocolate brown sprinkles	Both the crust and filling may appear slightly lighter or darker as long as the texture remains the same but must not appear burnt or too pale/undercooked.
<b>Texture</b>	The crust should be light and crumbly, the filling fluffy but firm.	The crust must not be hard nor soft to touch, the filling must not be soft or gooey
<b>Dimensions</b>	Height- 20mm & Diameter- 100mm	10%
<b>Crust thickness</b>	7mm	15%



**Ingredients**

33.1% Brown/White sugar, 26.5% flour, 23.8% evaporated milk and 16.6% fats.

Vermicelli (sprinkled)

**Nutrition per 100g**

<b>Energy</b>	<b>405 Kcal</b>	<b>1700 Kj</b>
<b>Protein</b>	4.45g	
<b>Carbohydrate</b> (of which sugars)	61.2g	32.5g
<b>Fats</b> (of which saturates)	16.1g	5.76g
<b>Sodium</b>	0.18g	

**Allergens**

Milk and Gluten