



Discover our range of tart shells







AMBIENT  
TEMPERATURE  
OR HEATED.



HANDLES  
FREEZING.



THIN AND  
CRUSTY EDGES



HANDMADE  
MANUFACTURE

NATURAL  
PRODUCTS



FREE FROM  
PRESERVATIVES

FREE FROM  
ARTIFICIAL  
COLOURING





**FOR SWEET  
OR SALTY USE!**

For all  
your events!





## Packaging & Shelf Life



Vacuum sealed **packaging to prevent breakage during shipment**, under modified atmosphere to keep freshness of the flavours

**2 years shelf-life** (black range & mix + premium butter : 12 months )





Some inspiration...





## Some inspiration...





## Some inspiration...

### 4 & 5 \* Hotels

Testimonial Executive Chef Sergio Mei,  
Four Seasons Hotel Milano, La Veranda.

*"I have been using Croc'In tart shells for many years both for their taste quality and for their unequaled crispness on the market. With Croc'In, I find a great diversity of supports and a regular quality which highlights the originality of my creations."*





# Some inspiration...

## 4 & 5 \* Hotels



THE RITZ-CARLTON®



*Four Seasons*





## Some inspiration...

### Airline Catering



Other examples:

- ❖ Gate Gourmet
- ❖ KLM
- ❖ Emirates





# Some inspiration...

## Event Catering

- ❖ Convention centers
- ❖ Wedding halls
- ❖ Contract catering (Sodexo / Compass)





# Some inspiration...

## Cruise Lines





Some inspiration...

## Delicatessen Stores



France, Kuwait & Japan





## Some inspiration...

Artisan Bakeries  
Caterers

