

Red Tart Pastry

レッドタルトペストリー

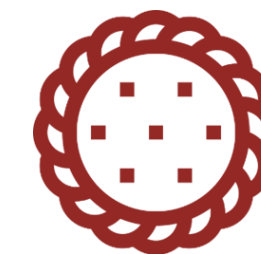




Red Tart Pastry *for professionals*

We are excited to bring you the latest edition of the Red Tart Professional Catalogue 2022. Red Tart Pastry specializes in manufacturing and commercializing ready to fill food bases. This catalogue brings together both traditional and innovative products, neutral, sweet and each in different types of doughs, manufactured locally from Abu Dhabi, United Arab Emirates. The growth and internationalization of Red Tart Pastry owes much to the direct and continuous knowledge of its trade. Acknowledge professionals who, working for other professionals, know their demands, anticipate their needs and above all take care of the quality of the product and the service they offer.

*Abdalla Al Ghannam
General Manager*



Our tarts excel due to,

- › *Affordable Pricing*
- › *Non-Breakage Policy*
- › *Batch Freshness Guarantee*
- › *Strict Quality Control*
- › *Improved Taste*

***Nothing As Tasty,
As Red Tart Pastry.***

Premium Mini Tartlets

Shortcrust



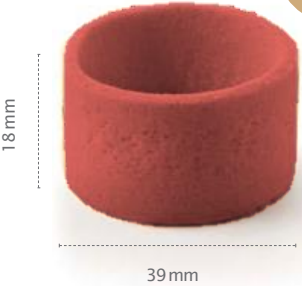
S039001
Straight-Edge Mini Tartlet,
Plain 39 mm

720 units



S039002
Straight-Edge Mini Tartlet,
Cocoa 39 mm

720 units



S039003
Straight-Edge Mini Tartlet,
Colored 39 mm

720 units



S039004
Straight-Edge Mini Tartlet,
Flavored (Sesame) 39 mm

720 units



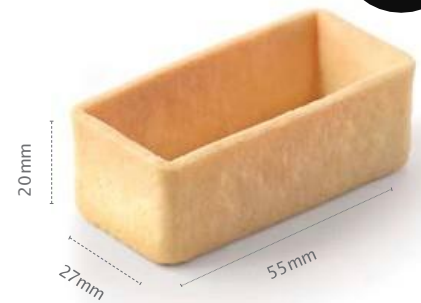
S037001
Straight-Edge Mini Tartlet,
Assortment (Plain or Cocoa) 37 mm

720 units



S039005
Straight-Edge Mini Tartlet, Coated
(Chocolate or Cocoa Butter) 39 mm

720 units



S055001
Straight-Edge Mini Tartlet,
Rectangle Plain 55 mm

330 units



Sweet, neutral and
savory fillings

It can
be baked
Moisture
resistant

SWEET, NEUTRAL AND SAVOURY BASES

NEW

Tartlets

Shortcrust



S050001
Straight-Edge Tartlet,
Plain 50 mm

720 units



S050002
Straight-Edge Tartlet,
Cocoa 50 mm

720 units



S050003
Straight-Edge Tartlet,
Colored 50 mm

720 units



S050004
Straight-Edge Tartlet,
Flavored 50 mm

720 units



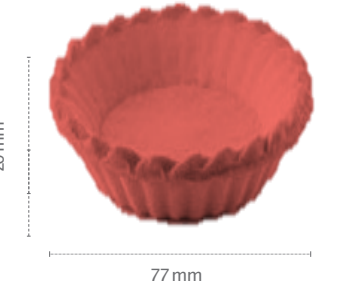
S077001
Fluted Tartlet,
Plain 77 mm

330 units



S077002
Fluted Tartlet,
Cocoa 77 mm

330 units



S077003
Fluted Tartlet,
Colored 77 mm

330 units



S077004
Fluted Tartlet,
Flavored 77 mm

330 units



S080001
Straight-Edge Tartlet,
Plain 80 mm

330 units



S080002
Straight-Edge Tartlet,
Cocoa 80 mm

330 units



S080003
Straight-Edge Tartlet,
Colored 80 mm

330 units



S080004
Straight-Edge Tartlet,
Flavored 80 mm

330 units



Sweet, neutral and
savory fillings

It can
be baked

Moisture
resistant

Unique Series

Shortcrust



S047001
Football Tartlet,
Plain 47 mm

720 units

🍰 🍷 💧



S047002
Football Tartlet,
Cocoa 47 mm

720 units

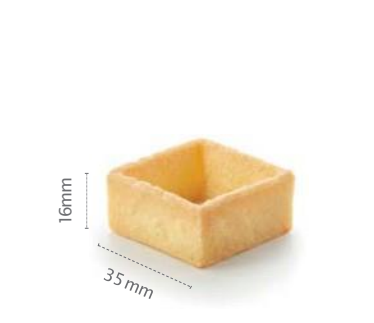
🍰 🍷 💧



S047003
Football Tartlet,
Colored 47 mm

720 units

🍰 🍷 💧



S035005
Straight-Edge Mini Tartlet,
Square 35 mm

720 units

🍰 🍷 💧



S035001
Fluted Tartlet,
Plain 35 mm

330 units

🍰 🍷 💧



S035002
Fluted Tartlet,
Cocoa 35 mm

330 units

🍰 🍷 💧



S035003
Fluted Tartlet,
Colored 35 mm

330 units

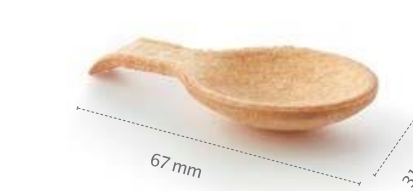
🍰 🍷 💧



S035004
Fluted Tartlet,
Flavored 35 mm

330 units

🍰 🍷 💧



S067001
Mini Spoon

330 units

🍰 🍷 💧



S061001
Mini Cup

330 units

🍰 💧



S040001
Camel's Eye Cookies, with filling

Per KG



It can be baked 🍰
Moisture resistant 💧
Sweet, neutral and savoury fillings 🍰

Vol-au-vents

Puffpastry



P077001
Vol-au-vent Fluted 77 mm

330 units



P035001
Mini Vol-au-vent 35 mm

720 units, 10 pc Tray



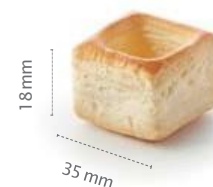
P040001
Vol-au-vent 40 mm

720 units, 10 pc Tray



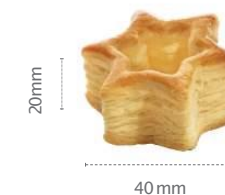
P070001
Vol-au-vent 70 mm

720 units, 72 pc Tray



P035002
Mini Vol-au-vent Squared

720 units, 10 pc Tray



P040002
Vol-au-vent Star

720 units, 10 pc Tray



P040003
Vol-au-vent Christmas Tree

720 units, 10 pc Tray



We recommend
5 minutes in the oven



Tartlets, Sheets and Puff

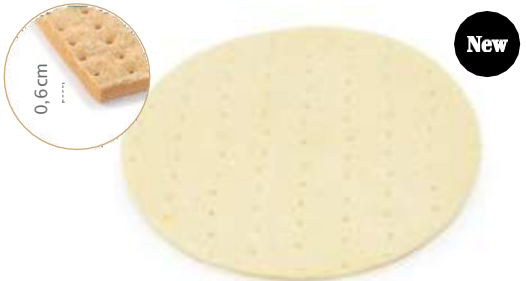
Shortcrust, Raw Puff Pastry and Unique Bases



S077005
Tartlet Oreo Sweet,
Fluted 77 mm
330 units



S077006
Tartlet Lotus Biscoff Sweet,
Fluted 77 mm
330 units



S300001
Shortcrust Sheet Margarine
650 Gram/Sheet



P600001
Puff Pastry Sheets
1 Kg/Sheet



P035003
Raw Vol-au-vent, Square
12 units



P035004
Raw Vol-au-vent, Bouchée
12 units





Hokkaido Baked Cheese Tarts

Japanese Cheese Tarts



S077007
Hokkaido Cheese Tart, Fluted Tartlet
Plain 77mm
30 units



S077008
Hokkaido Chocolate Cheese Tart, Fluted Tartlet
Plain 77mm
30 units



8
Color

S077009
Hokkaido Colored Cheese Tart, Fluted Tartlet
Plain 77mm
30 units



4
Flavor

S077010
Hokkaido Flavored Cheese Tart, Fluted Tartlet
Plain 77mm
30 units

Crispy, rich and fluffy texture. An original blend of Hokkaido-flavored cheese that brings out a fluffy cheese mousse with a creaminess and refreshing tartness. Finely-tuned to perfection with a zest of lemon.



We recommend 15 minutes in the oven ☒

It can be baked ☐

Fill and serve

Asian Sweets

Filipino and Chinese Variety



S077011
Egg Tart, Shortcrust Fluted Tartlet,
Plain 77mm
30 units

25'



P077002
Portuguese Tart (Pastéis De Nata), Vol-au-vent
Fluted 77 mm
30 units

25'

Traditional recipes collected to exemplify Filipino cuisine. Authenticity is maintained while provided large scales of production.



S039006
Yema Mini Tartlet,
Plain 39mm
720 units, 10 pc Tray

It can be baked



O077001
Bibingka Royal,
Fluted 77mm
30 units

It can be baked



O077002
Puto Assortments (Plain, UBE Filling),
Fluted 77mm
30 units

It can be baked

We recommend 25 minutes in the oven

25'

 It can be baked

It can be baked



Pandesal

Pan Breads



O035001.1
Original Pandesal
Plain
50 units



O035001.2
Original Pandesal
Plain
50 units



O035001.3
Original Pandesal
UBE
50 units



O100001.1
Japanese Melon Pan
Plain
50 units



O100001.2
Hokkaido Melon Pan
Flavored
50 units



O100002
Bento Cake
Custom
6 units



Our authentic Pandesal is recognizable nationally for its fluffy interior, softness and flavorful fillings. With breads from Philippines and Japan. We specialize in popular breads not available in the Middle East.

Red Tart Pastry

レッドタルトペストリー

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