

Red Tart Pastry
レッドタルトペストリー





Red Tart Pastry

for professionals

Step into a world where tradition meets creativity, where taste transcends boundaries, and where quality is paramount. Welcome to the 2024 edition of the Red Tart Professional Catalogue, where we proudly present our latest collection of exquisite, artfully crafted tart shells that will captivate your senses and exceed your expectations. From classic French short-crust to cutting-edge fusion creations, each offering showcases a blend of timeless techniques and groundbreaking flavors that cater to diverse tastes in the Middle East. With a commitment to quality, sustainability, and customer satisfaction, Red Tart Pastry is ever developing its range with better tarts, better flavors and better prices. We invite you to embark on a journey of gastronomic delight, where every bite tells a story of passion and perfection.



Abdalla Al Ghannam
General Manager

Nothing Tasty, As Red Tart Pastry.





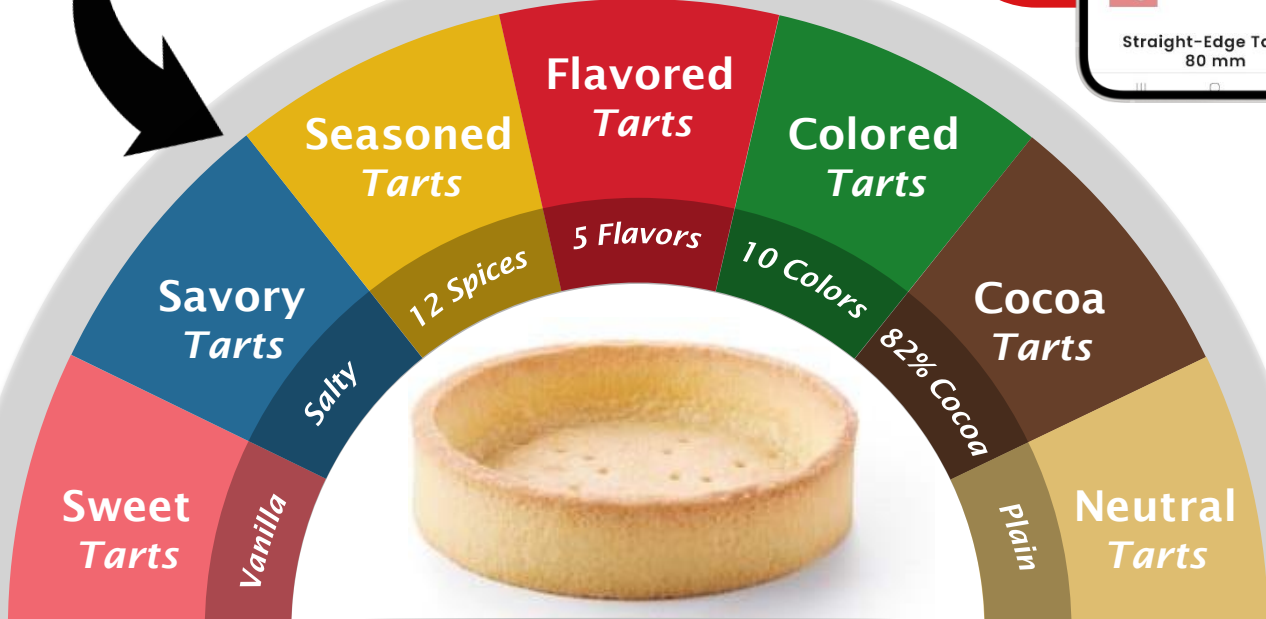
Tartlet Type at Red Tart

all available, all delicious

Our full tart range is available on our website!
www.redtart.ae



Scan this code to access our product specification sheets!



Premium Mini Tartlets

Shortcrust



Best Seller



X039001
Straight-Edge Mini Tartlet,
39 mm, Coated
 360 pieces
 72 piece x 5 sheets



X039002
Straight-Edge Mini Tartlet,
Cocoa, 39 mm, Coated
 360 pieces
 72 piece x 5 sheets



X030001
Straight-Edge Mini Tartlet,
30 mm, Coated
 720 pieces
 120 piece x 6 sheets



X037001
Straight-Edge Mini Tartlet,
37 mm, Coated
 360 pieces
 72 piece x 5 sheets



X035001
Mini Fluted Tartlet,
35 mm, Coated
 360 pieces
 72 piece x 5 sheets



X040001
Camel Eye Cookies,
Coated or Chocolate Coated
 200 pieces
 200 piece x 1 KG



X041001
Straight-Edge Mini Tartlet,
Square 41mm, Coated
 180 pieces
 30 piece x 6 sheets



X040003
Straight-Edge Mini Tartlet,
Rectangle 40mm, Coated
 360 pieces
 72 piece x 5 sheets

All tarts are



Available in all flavors and varieties



Cocoa butter coated, Moisture resistant



12 month shelf life Store in cool place



Ambient temperature, Bake-Stable, ready-to-eat

Seasoned Tart Range



Crushed
Oregano Flakes

Works well with
Italian Cuisine
Lemon Poultry
Prawn
Roasted Eggplant
Pesto



Dehydrated
Black Olives

Works well with
Citrus Salad
Poultry
Halloumi Cheese
Roasted Vegetables
Tomato Sauce



Dehydrated
Tomato Powder

Works well with
Mozzarella
Indian Cuisine
Soups
Risotto
Chutney



Crushed
Black Sesame

Works well with
Lemon Curd
Raspberry Filling
Matcha Cream
Salmon & Tuna
Cold Vegetables



Crushed
Paprika Powder

Works well with
Romesco Sauces
Poultry
Prawn
Beef
Honey Mustard



Red Tart Pastry
includes

Basil Tarts
Onion Tarts
Thyme (Zatar) Tarts
Chili Tarts
Coconut Tarts
Cashew Tarts

Oregano

Olive

Tomato

Sesame

Paprika

Other

Red Tart Pastry

レッドタルトペストリー

Impactful and vibrant tartlet variety using

FDA & EU approved

KOPYKAKE
ENTERPRISES
ESTABLISHED 1970



flowpaste

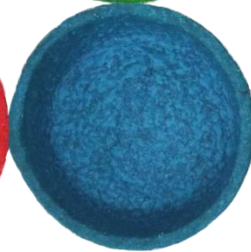
Orange

Green

Yellow

Brown

White



Red

Blue

Emerald

Pink

Black

Premium
Large Tartlets
Shortcrust





X050001
Straight-Edge Tartlet,
50 mm, Coated
 180 pieces
 30 piece x 6 sheets



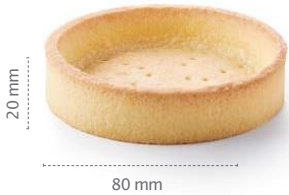
X050002
Straight-Edge Tartlet,
Cocoa, 50 mm Coated
 180 pieces
 30 piece x 6 sheets



X047001
Football Tartlet,
47 mm Coated
 180 pieces
 30 piece x 6 sheets



X0470031
Football Tartlet,
Colored, 47 mm
 180 pieces
 30 piece x 6 sheets



X080001
Straight-Edge Tartlet,
80 mm, Coated
 180 pieces
 30 piece x 6 sheets



X080001
Straight-Edge Tartlet,
Cocoa, 80 mm Coated
 180 pieces
 30 piece x 6 sheets



X077001
Large Fluted Tartlet,
77 mm Coated
 180 pieces
 30 piece x 6 sheets



X057001
Straight-Edge Rounded Rectangle,
57mm, Coated
 150 pieces
 30 piece x 5 sheets

All tarts are



Available in all
 flavors and varieties



Cocoa butter coated,
 Moisture resistant



12 month shelf life
 Store in cool place



Ambient temperature,
 Bake-Stable, ready-to-eat



Hokkaido Baked Cheese Tarts

Japanese Cheese Tarts



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



O100001.2
Hokkaido Melon Pan (Soft-Cookie Top,
Strawberry or UBE or Melon Filled
50 units



S100001
Japanese Shokupan Bread, Extra Sugar-Milk
100mm
10 pieces



S300001
Japanese Castella Sponge Cake, Alcohol-Free
Mirin, 300mm
1 KG

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.

Available in several flavors and selling well across stores in the UAE.

Asian Sweet

East-Asian Variety





S077011
Egg Tart, Shortcrust Fluted Tartlet,
Plain 77mm
24 pieces



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

Traditional recipes collected to exemplify East-Asian cuisine. Authenticity is maintained while catering to UAE tastes at affordable rates.



X039006.4
Cream Glaze Assortment, 39mm
10 pieces x 1 pack



X039006.5
Filipino Cashew Tartlets, 39mm
10 pieces x 1 pack



O065001
National Cookies, UAE-Themed
Japanese Butter Cookies
18 pieces
3 pieces x 6 designs

Filipino Treats

Leading supplier





O035001.1
Original Pandesal
Plain
50 pieces



O035001.2
Pandesal Assortment, Eden Cheese, Pan De
Coco, Japanese Custard, UBE Filling
50 pieces



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



X039009
Macaroon Tarts Assortment, 39mm, 50mm,
80mm sizes. Coconut or UBE Coconut
360 pieces



O080001
Lengua De Gato

8 pieces x 1 cup



O077001
Bibingka Royal Assortment, With Eden cheese
Fluted 77mm or 39mm

30 pieces

*Red Tart Royal
Bibingka with Eden
Cheese is our best
selling Filipino item in
the UAE. The ultimate
sweet for holidays and
Christmas Season.*

*Our authentic
Pandesal is
recognizable nationally
for its fluffy interior,
softness and flavorful
fillings. We use our
signature technique to
improve Pandesal
softness well past a
week from baking.*



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