



SYCRO
AUSTRALIA

**OVERVIEW
OF TARTELETTES
RANGE**



The HUG family

Sincere, Entrepreneurial, Conscientious

The more than 140-year-old success story of HUG AG began in 1877 in a bakery in Lucerne, when the founder, Joseph Hug-Meyer, invented the fine HUG Zwieback. Since then, the HUG family has masterfully combined innovation and tradition, thus selecting the successful path between renewal and preservation.

The company is still owned by the Hug family to this day. It is currently run by the fifth generation. Two women, Anna Hug and Marianne Wüthrich Gross, co-manage the company according to three basic principles: sincere, entrepreneurial and conscientious.

Anna Hug
CO-CEO

Anna

Marianne Wüthrich
CO-CEO

M. Wüthrich



Contents

Filigrano / Classic

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Pictograms



Net weight per box



Contents per box



Shelf life in months



Layers x number of cartons per layer
(e.g. 14 x 7 = 14 layers x 7 cartons per layer)



Sustainability at HUG.

A holistic, typically Swiss approach.

The HUG family promise »natural and honest» means that we are committed to the production site in Switzerland and to continuity in our actions.

In addition to functionality, our infrastructure and technologies are also oriented towards meeting the demands of environmental and future sustainability.

Due to a firmly-established continuous improvement process, we have sustainable practices in place and we are strengthening the innovation process and the competitiveness of our company.

The HUG family promise »natural and honest» stands for the optimised use of energy. Important principals in this regard are the continuous improvement of energy efficiency and the reduction of CO₂ emissions. We use, where appropriate, renewable energies.

The HUG family promise »natural and honest» includes the conservation of the renewable and exhaustible resources that are available to us – and an anticipatory product development.

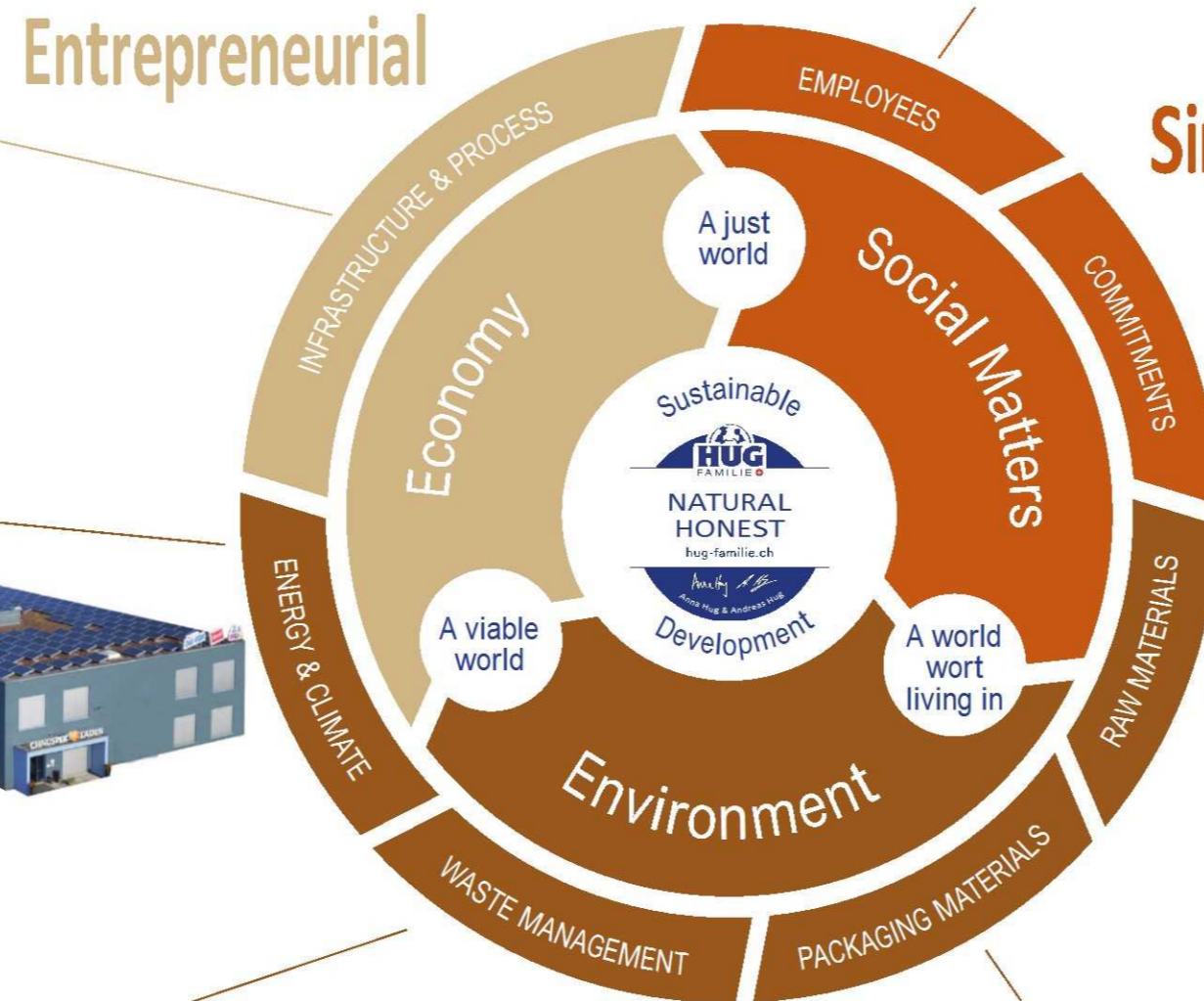
Reusable materials that are no longer needed are separated and, where possible, fed back into a circular economy.

The remaining residual waste is disposed of in an environmentally-friendly manner.



The HUG family promise »natural and honest» means that we cultivate a company culture that is characterised by cordiality, engaged entrepreneurship and conscientiousness.

This culture permeates the management as well as all the employees, and it promotes mutual trust, appreciation, tolerance and individual responsibility.



Sincere

Conscientious

The HUG family promise »natural and honest» stands for conscious and transparent commerce, using, whenever possible, unadulterated raw materials that were obtained through fair trading practices. The HUG family advocates a high level of consumer safety.



The HUG family promise »natural and honest» stands for smart packaging materials, which, within the scope of our possibilities, are produced in a manner that is gentle on resources.

Regarding our packaging we are guided by the principle only as much as necessary to protect our products and to ensure consistently high quality and a long shelf life.





Filigrano
COLLECTION

The Filigrano line features highest Swiss premium quality

YOUR BENEFITS AT A GLANCE

- High quality short crust pastry with 100% swiss butter.
- The Tartelettes are coated with a glaze of cocoa butter/ coconut fat, guaranteeing long crispiness and stability after filling. The glaze is transparent and free of trans fat.
- 14 months shelf life – stored in a cool and dry place (10–20 °C/50–68 °F, max. 69% r.h.).
- Straight edges and thin walls – modern and elegant design.
- Optimal dough/filling ratio.
- Bake stable – suitable for hot and cold applications.

WE ♥ YOUR
creativity
#weloveyourcreativity
#hugfoodservice  





Filigrano
COLLECTION

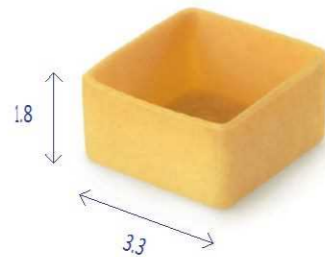
Dessert-Tartelettes

Dessert-Tartelettes

Mini Dessert-Tartelettes Filigrano Butter Square, 3.3 cm

- 5x45 = 225 pieces
- 14x10 = 140
- 1.57 kg
- 14 mths

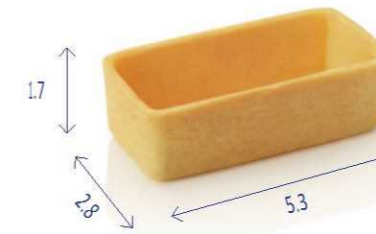
Art.-Nr. 7316144



Dessert-Tartelettes Filigrano Butter Rectangle, 5.3 cm

- 5x30 = 150 pieces
- 14x10 = 140
- 1.15 kg
- 14 mths

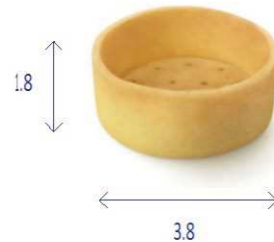
Art.-Nr. 7332144



Mini Dessert-Tartelettes Filigrano Butter Round, 3.8 cm

- 5x40 = 200 pieces
- 14x10 = 140
- 1.40 kg
- 14 mths

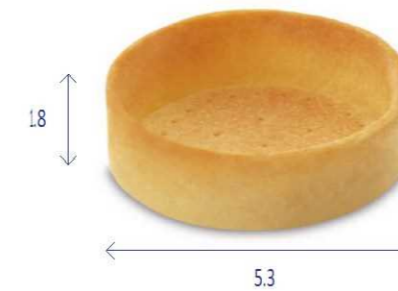
Art.-Nr. 7313144



Dessert-Tartelettes Filigrano Butter Round, 5.3 cm

- 6x24 = 144 pieces
- 13x8 = 104
- 1.49 kg
- 14 mths

Art.-Nr. 7329144



Mini Choco-Tartelettes Filigrano Butter Round, 3.8 cm

- 5x40 = 200 pieces
- 14x10 = 140
- 1.38 kg
- 14 mths

Art.-Nr. 7314144



Choco-Tartelettes Filigrano Butter Round, 5.3 cm

- 6x24 = 144 pieces
- 13x8 = 104
- 1.44 kg
- 14 mths

Art.-Nr. 7330144



Recipe-
Inspiration



Filigrano
COLLECTION

Dessert-Tartelettes Filigrano Bakery Butter Round, 7.0cm

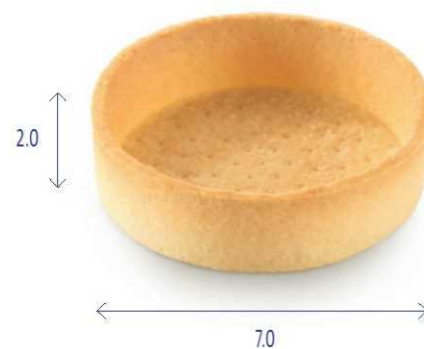
8x12 = 96 pieces

10x9 = 90

2.14 kg

14 mths

Art.-Nr. 7384000



Choco-Tartelettes Filigrano Bakery Butter Round, 7.0cm

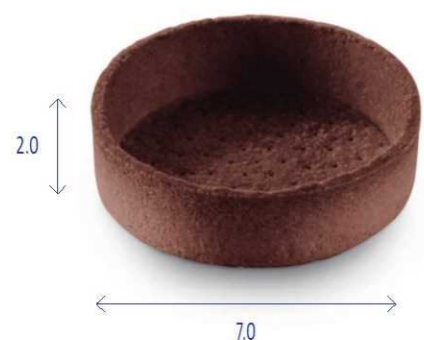
8x12 = 96 pieces

10x9 = 90

2.21 kg

14 mths

Art.-Nr. 7385144



Dessert-Tartelettes Filigrano Butter Round, 8.3cm

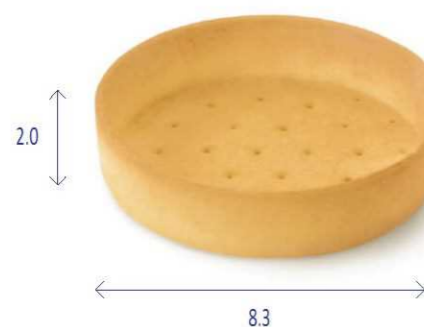
5x11 = 55 pieces

13x8 = 104

1.43 kg

14 mths

Art.-Nr. 7323144





Filigrano COLLECTION

Product overview Filigrano-Tartelettes

Product overview Filigrano-Tartelettes

	SMALL			MEDIUM			LARGE		XL	XXL	
	ROUND	RECTANGLE	SQUARE	ROUND	RECTANGLE	SQUARE	ROUND	RECTANGLE	ROUND	ROUND	
SWEET	Filigrano Dessert Mini Round 3.8 cm Art.-Nr. 7313144 	Filigrano Dessert Rectangle 5.3 cm Art.-Nr. 7332144 	Filigrano Dessert Mini Square 3.3 cm Art.-Nr. 7316144 	Filigrano Dessert Round 5.3 cm Art.-Nr. 7329144 	Filigrano Dessert Rectangle 7.3 x 3.3 cm Art.-Nr. 7321144 	Filigrano Dessert Square 5.3 cm Art.-Nr. 7319144 	Filigrano Bakery Dessert Round 7.0 cm Art.-Nr. 7384144 	Filigrano Bakery Dessert Rectangle 11.3 x 3.5 cm Art.-Nr. 7381144 	Filigrano Dessert Round 8.3 cm Art.-Nr. 7323144 	Filigrano Bakery Dessert Round 8.3 cm Art.-Nr. 7358144 	Filigrano Bakery Dessert Round 10.3 cm Art.-Nr. 7359144 
CHOCO	Filigrano Choco Mini Round 3.8 cm Art.-Nr. 7314144 	Filigrano Choco Rectangle 5.3 cm Art.-Nr. 7333144 	Filigrano Choco Mini Square 3.3 cm Art.-Nr. 7317144 	Filigrano Choco Round 5.3 cm Art.-Nr. 7330144 	Filigrano Choco Rectangle 7.3 x 3.3 cm Art.-Nr. 7322144 	Filigrano Choco Square 5.3 cm Art.-Nr. 7320144 	Filigrano Bakery Choco Round 7.0 cm Art.-Nr. 7385144 	Filigrano Bakery Choco Rectangle 11.3 x 3.5 cm Art.-Nr. 7382144 	Filigrano Choco Round 8.3 cm Art.-Nr. 7324144 	Filigrano Bakery Choco Round 8.3 cm Art.-Nr. 7356144 	Filigrano Bakery Choco Round 10.3 cm Art.-Nr. 7357144 
SAVORY	Filigrano Snack Mini Round 3.8 cm Art.-Nr. 7315144 	Filigrano Snack Rectangle 5.3 cm Art.-Nr. 7334144 	Filigrano Snack Mini Square 3.3 cm Art.-Nr. 7318144 	Filigrano Snack Round 5.3 cm Art.-Nr. 7331144 			Filigrano Snack Round 7.0 cm Art.-Nr. 7386144 			Filigrano Bakery Snack Round 8.3 cm Art.-Nr. 7325144 	Filigrano Bakery Snack Round 10.3 cm Art.-Nr. 7328144 
SWEET VEGAN	Filigrano Dessert Mini Round 3.8 cm Art.-Nr. 7390144 					Filigrano Dessert Round 3.8 cm Art.-Nr. 7389144 			Filigrano Dessert Round 8.3 cm Art.-Nr. 7388144 		
SPECIALITY	Filigrano Dessert Kaffee Mini Round 3.8 cm Art.-Nr. 7393144 										



All of our tartelettes are halal-certified.



CLASSIC LINE

since the 1970's

**Our leading all-time favourite
produced since the 1970s**

« That's why we
call them **CLASSIC**
Tartelettes. »

YOUR BENEFITS AT A GLANCE

- High quality short crust pastry with non-hydrogenated vegetable fat (free of trans fat, RSPOSG).
- The Tartelettes are coated with a glaze of vegetable oil, guaranteeing long crispness and stability after filling. The glaze is tasteless, transparent and free of trans fat.
- 14 months shelf life – stored in a cool and dry place (10–20 °C / 50–68 °F, max. 69% r.h.).
- Dimensionally stable and strong, even in the filled state.
- Bake stable – suitable for hot and cold applications.





Mini Dessert-Tartelettes, 3,8 cm



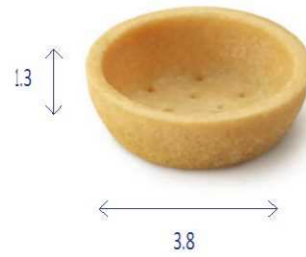
5x54 = 270 pieces

14x8 = 112

1.18 kg

14 mths

Art.-Nr. 7296144



Mini Choco-Tartelettes, 3,8 cm

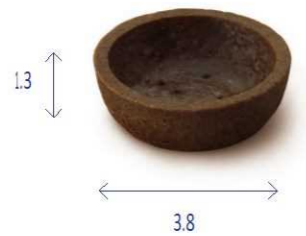
5x54 = 270 pieces

14x8 = 112

1.18 kg

14 mths

Art.-Nr. 7125144



Mini Dessert-Tartelettes, 4,2 cm

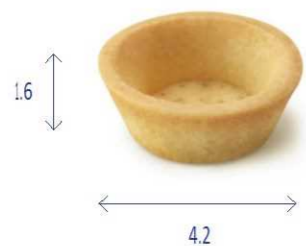
5x32 = 160 pieces

13x10 = 130

1.05 kg

14 mths

Art.-Nr. 7214144



Dessert-Tartelettes Classic, 5,0 cm



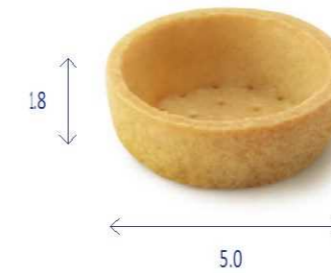
8x23 = 184 pieces

9x10 = 90

1.78 kg

14 mths

Art.-Nr. 7132144



Choco-Tartelettes Classic, 5,0 cm

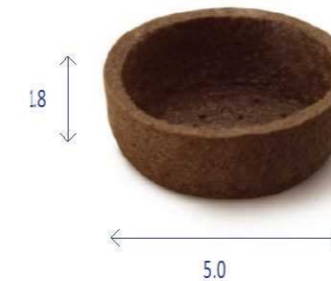
8x23 = 184 pieces

9x10 = 90

1.78 kg

14 mths

Art.-Nr. 7150144



Choco-Tartelettes Square, 7,0 cm

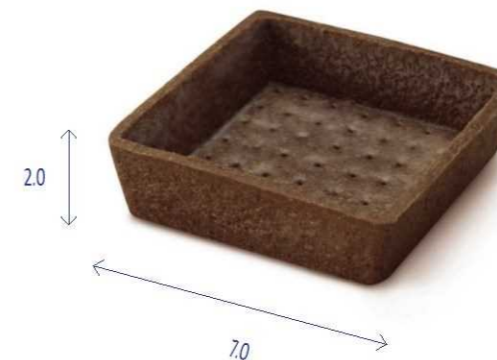
8x15 = 120 pieces

9x10 = 90

3.45 kg

14 mths

Art.-Nr. 7167144





Our guarantee...



Crispness that endures

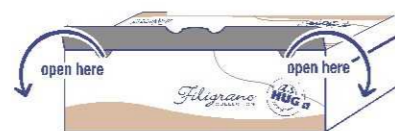
To assure that our customers will always have the freshest and crispiest tartlettes, we have coated them with a thin glaze of non-hydrogenated vegetable oil. When catering for large events, our tartlettes can be prepared with hot or cold fillings hours before the guests arrive.

Functional packaging design

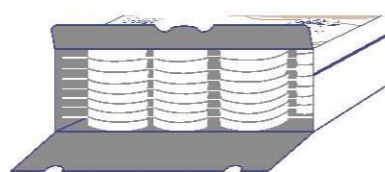
Our blister packs protect our tartlettes against breakage, odours or humidity. In fact, the packaging is so strong that the tartlettes can be filled and transported without the risk of damage. The blisters are made of 90% recycled material and the cardboard boxes are FSC certified.



1



2



3



Smart Tartlettes Recipe Database

OUR RECIPE DATABASE

The HUG FOOD SERVICE website contains the world's largest recipe database for tartlettes – yes, that's right! Every professional can find what they are looking for thanks to practical filter functions, an ingenious ingredient calculator and a PDF print function. No recipe is posted without first being checked by a cooking professional from the HUG network.

Scan the QR code and discover the recipe database.





Snack-Tartelettes

Mini Snack-Tartelettes, 4.2 cm



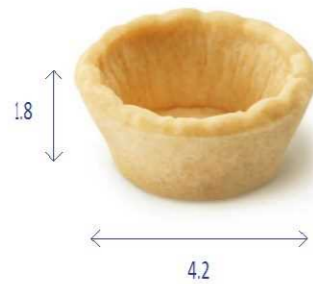
5x32 = 160 pieces

13x10 = 130

0.97 kg

14 mths

Art.-Nr. 7299144



Mini Snack-Tartelettes Tomato-Basil, 4.2 cm



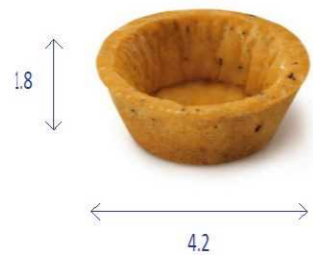
5x32 = 160 pieces

13x10 = 130

1.05 kg

14 mths

Art.-Nr. 7032144



Mini Snack-Tartelettes Olive-Rosemary, 4.2 cm



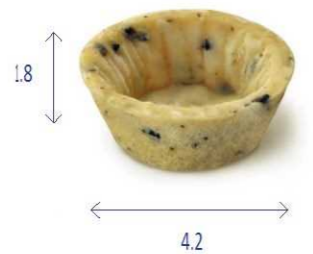
5x32 = 160 pieces

13x10 = 130

1.02 kg

14 mths

Art.-Nr. 7035144



Snack-Tartelettes Classic, 5.0 cm

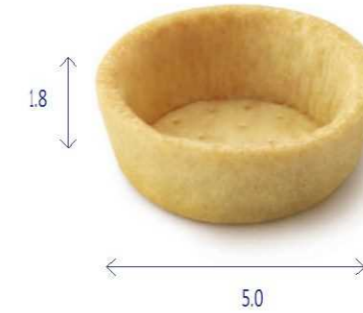
8x23 = 184 pieces

9x10 = 90

1.58 kg

14 mths

Art.-Nr. 7030144



Snack-Tartelettes Square, 5.0 cm



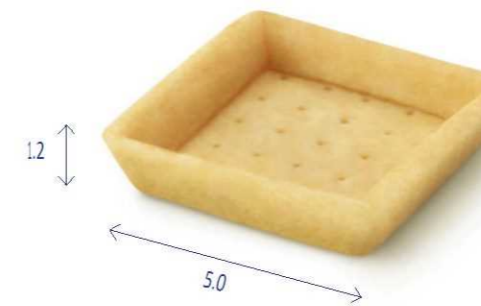
3x54 = 162 pieces

13x10 = 130

1.47 kg

14 mths

Art.-Nr. 7298144



Snack-Tartelettes, 7.0 cm

5x28 = 140 pieces

9x10 = 90

1.93 kg

14 mths

Art.-Nr. 7006144





Snack-Tartelettes, 9,0 cm

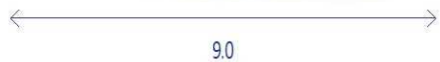
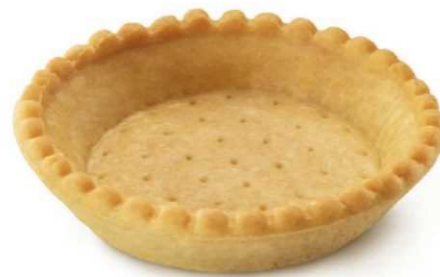
5x24 = 120 pieces

7x10 = 70

3.12 kg

14 mths

Art.-Nr. 7300144



the 6 GOLDEN HUG Tartelettes filling RULES



1 THE HIGHER THE FAT CONTENT IN THE FILLING IS, THE LONGER THE TARTELETTE REMAINS CRISPY
 Fillings with cold applications such as ganache, mousse, nut pie filling, cream cheese fillings, but also baked applications such as with frangipane (almond paste, hazelnut paste), chocolate fillings, biscuit fillings with berries, chocolate pieces, roasted nuts, etc.)

2 LOW WATER CONTENT IN THE FILLING/DECORATION
 The lower the water content in a filling, the longer the Tartelettes (short dough) remains crispy. Vanilla cream with a high-water content is not recommended for longer shelf life. Well-bound vanilla cream is however suitable. Fruit should not come into direct contact with the Tartelettes rim, as the short pastry absorbs the moisture of the fruit.

3 NO HOT FILLINGS
 Fillings should be cold or lukewarm when filled into the Tartelettes, maximum 30 degrees. Heat destroys the fine cocoa butter layer and the Tartelettes soften.

4 DEEP-FREEZE TARTELETES
 In contrast to most commercially available Tartelettes, HUG Tartelettes are not deep-frozen before being delivered to the customer. Therefore, it is possible to freeze HUG Classic and Filigrano Tartelettes with freeze-stable fillings for "convenience food" or technical reasons. To achieve an optimal result, the following processes should be followed. Shock freeze the filled Tartelettes in a shock freezer for 30 minutes. Then place them in the freezer. Cover the Tartelettes in the freezer for longer periods of time, otherwise they will dry out. When using the Tartelettes, defrost them in a refrigerator for at least 30 minutes and do not expose them to room temperature until they are used. It is important that the Tartelettes are not defrosted directly from the freezer to room temperature! The difference in temperature of 40 degrees creates too much humidity and the Tartelettes can soften with the condensation water that is created by enormous temperature differences.

5 LIQUID COMPONENTS FILLINGS
 Water-based, slightly liquid, supplementary fillings such as fruit pulps, mocha cream, fruit jellies should not be filled directly onto the Tartelettes base unless they are well bound. It is better to first spread a more solid mass with a high fat content on the Tartelettes base and then fill in the fruit puree or the liquid core and enclose it again with the more solid mass.

6 QUICHES AND FILLINGS WITH EGGS
 To create a bond without much strength, eggs can be used. We recommend using 10 eggs (500g) for 1 litre of liquid like milk, cream or vegetable purees and 50 grams of starch like corn powder, rice powder or flour. This way the filling is bound during baking. The oven must be preheated 160-180 degrees (320-360 Fahrenheit). The distance between the pastries should be large enough to allow the hot air to circulate. For Mini Quiches we recommend HUG Tartelettes Mini Snack 4,2cm Art. No. 7299105.



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 #hugfoodservice



SWEET & CHOCO

S	Dessert-Tartelettes Mini Round 3.8 cm Art.-Nr. 7296144 	Choco-Tartelettes Mini Round 3.8 cm Art.-Nr. 7125144	Dessert-Tartelettes Mini Round 4.2 cm Art.-Nr. 7214144	Dessert-Tartelettes Classic Round 5 cm Art.-Nr. 7132144 	Choco-Tartelettes Classic Round 5 cm Art.-Nr. 7150144	Dessert-Tartelettes Royal 5 cm Art.-Nr. 7093144	Choco-Tartelettes Royal 5 cm Art.-Nr. 7103144	Dessert-Tartelettes Finesse Round 5 cm Art.-Nr. 7174144	Dessert-Tartelettes Square 5 cm Art.-Nr. 7294144
	Dessert-Tartelettes Elegance 5.6 cm Art.-Nr. 7043144	Dessert-Tartelettes Round 6 cm Art.-Nr. 7001144	Choco-Tartelettes Round 6 cm Art.-Nr. 7041144	Dessert-Tartelettes Round 7 cm Art.-Nr. 7002144	Dessert-Tartelettes Carac Round 7 cm Art.-Nr. 7182144	Dessert-Tartelettes Square 7 cm Art.-Nr. 7168144	Choco-Tartelettes Square 7 cm Art.-Nr. 7167144		
	Dessert-Tartelettes Round 9 cm Art.-Nr. 7297144	Dessert-Tartelettes Boat-shaped 10 cm Art.-Nr. 7004144							

SAVORY & UNIVERSAL

S	Universal-Tartelettes Mini Assorted 3.8 cm Art.-Nr. 7152144 	Universal-Tartelettes Mini Square 3.8 cm Art.-Nr. 7301144 	Universal-Tartelettes Mini Round 3.8 cm Art.-Nr. 7302144 	Snack-Tartelettes Mini Round 4.2 cm Art.-Nr. 7299144 	Snack-Tartelettes Tomato-Basil Mini Round 4.2 cm Art.-Nr. 7032144 	Snack-Tartelettes Olive-Rosemary Mini Round 4.2 cm Art.-Nr. 7035144 	Snack-Tartelettes Classic Round 5 cm Art.-Nr. 7030144	Snack-Tartelettes Square 5 cm Art.-Nr. 7298144 
	Snack-Tartelettes Elegance 5.6 cm Art.-Nr. 7097144	Snack-Tartelettes Round 7 cm Art.-Nr. 7006144	Snack-Tartelettes Square 7 cm Art.-Nr. 7170144 					
	Snack-Tartelettes Round 9 cm Art.-Nr. 7300144							



All of our tartelettes are halal-certified.



Find your inspiration!

The HUG Food Service website is home to the world's largest recipe database for tartelettes – yes, you read that right! Every professional can find what they are looking for thanks to practical filter functions, an ingenious ingredient calculator and a PDF print function. No recipe is posted without first being checked by a cooking professional from the HUG network.

Instagram and Facebook are HUG's inspiration channels. This is where cooks can be the first to learn about new recipes and stay up to date with HUG Food Service. From time to time, we offer a glimpse behind the scenes and reveal exciting facts from the world of HUG Food Service. #weloveyourcreativity



#hugfoodservice
#weloveyourcreativity



HUG Food Service



hugfoodservice



HUG Food Service

The World Association of Chefs' Societies (WACS)

We are a proud Premium Partner of the WACS, a non-political professional organisation, dedicated to maintaining and improving the culinary standards of global cuisines. They accomplish these goals through education, training and professional development of their international membership. In Germany and Switzerland, we support various other organisations, such as the Swiss Culinary Junior National Team.

www.worldchefs.org



WORLD ASSOCIATION OF CHEFS SOCIETIES



See our products live

Meet us at the most important international food service trade shows.





**Our official partner
in Australia**



Sycro Australia Pty Ltd
Phone: 0475 093 237

