



Love and Quiches Desserts has transitioned to the exclusive use of fats and margarine containing no artificial trans fat. The same holds true for other ingredients used, for example, non-trans fat cookie crumbs.

Almost all products we manufacture are declared as 0g trans fat per serving. A handful of exceptions (a few cheesecakes, mousse-based desserts and large, deep dish quiches) contain small amounts of *naturally occurring* trans fat (0.5g to 1g per serving) stemming from the high percentage of **dairy ingredients** (cream cheese, heavy cream, sour cream, butter, etc.) used in the product. Large portion sizes also play a key role in the amount of natural trans fat declared in a serving of this type of product.

A few of our products may contain very small amounts of artificial trans fat (less than 0.5g per serving) from ingredients containing trace amounts of hydrogenated oils, such as peanut butter and some candies used for decoration. These products are declared as having 0g trans fat per serving in accordance with government regulations.

0g Trans Fats

We are committed to making delicious, wholesome desserts and quiches that reflect the “trans fat free” requirement of our valued customers. As your dessert partner, we want you to feel confident that your success is our number one priority.

We look forward to serving you with mouth-watering, trans fat free products for a long time to come.