

TARTISTES

Artisan Crafted, Mastered at Scale



MEET TARTISTES

- Tartistes was founded on the principal that scale should elevate and honour tradition – never replace it.
- In the food industry, scale often comes at a cost. Artisan quality gets simplified. Ingredient lists get longer. Processes get faster - and flavour, texture, and integrity quietly disappear.
- We saw that trade-off happening every day, and we believed it didn't have to be that way.
- Since 2009, we've been proving that artisan quality and commercial scale are not opposites - they are strongest when built together.

WHAT DIFFERENTIATES TARTISTES

AUTHENTICITY

Real artisan methods, no industrial shortcuts. Unwavering commitment to hand crafted small batch quality.

TRANSPARENCY

Clean label, simple ingredients, so artificial additives, transparent formulations

TRUST

SQF-certified, HACCP compliant. Consistent quality, reliable distribution throughout North America

PARTNERSHIP

Private label programs, co-manufacturing, custom formulations and confidential production



Approaching pastry the way artisans always have: with respect for technique, patience in process, and an obsession with quality.



ARTISAN, CLEAN-LABEL QUICHE

Our premium quiche deliver the perfect balance of craftsmanship and convenience, Each quiche offers a truly homemade taste with elevated presentation.

- Roasted Red Pepper, Spinach, Goat Cheese
- Asparagus, Asiago Cheese
- Broccoli & Cheddar Cheese
- Caramelized Onion & Gruyere Cheese
- Mushroom & Parmesan Cheese
- Tomato, Feta, Dill
- Florentine
- Balsamic Onion Confit, Emmental Cheese
- Quiche Lorraine (only in Britiish Columbia)
- Ham & Cheddar (only in British Columbia)
- Smoked Salmon and Dill

Available 3”, 4.25”, 8”, and 14” rectangular

ARTISAN CRUSTLESS QUICHE & PROTEIN BITES

Each crustless quiche, or “heart of the quiche”, offers a truly homemade taste with elevated quality and flavour, perfect for the selective customer who is looking for a quick healthy option.
option. Available 3”, 4.25”, 8”

- Roasted Red Pepper, Spinach, Goat Cheese
- Asparagus, Asiago Cheese
- Broccoli & Cheddar Cheese
- Caramelized Onion & Gruyere Cheese
- Mushroom & Parmesan Cheese
- Tomato, Feta, Dill
- Florentine
- Balsamic Onion Confit, Emmental Cheese
- Kimchi



HAND-CRIMPED PIES & GALETTES





Range of sizes: 4", 5", 6", 8", 9", 10"

Choice of Pastry: Classic, Butter Blend, Palm, or Sweet Palm

Choice of Tops: Full Pastry, Lattice, Cinnamon Streusel, or Oat Crumb

- Apple
- Apple Blackberry
- Dutch Apple
- Salted Caramel Apple
- Blueberry
- Blueberry Rhubarb
- Peach
- Peach Blueberry
- Sour Cherry
- Sour Cherry Apple
- Strawberry Rhubarb
- Butter Pecan
- Chocolate Pecan
- Pumpkin
- Vegan Pumpkin
- Winter Holiday (fig, pear, apple & cranberry with walnut top)
- Mincemeat (vegan)

RECTANGULAR TARTS & SAVOURY QUICHE



Made with clean label ingredients-no artificial preservatives or chemicals.



Choice of Sweet Tarts:

- Sour Cherry Lattice
- Apple Crumble

Choice of Quiche:

- Tomato Feta Dill
- Broccoli Cheddar
- Mushroom Parmesan





Fully baked, shipped frozen
Clean label – no artificial preservatives or chemicals
1.5", 3” & 3.5” small tarts.

Mini 1.5-inch tarts packaged in bulk, or in 12-piece trays for retail sales.

- Butter Pecan
- Chocolate Pecan
- Chocolate Raspberry
- Ethiopian Coffee & Chocolate Ganache
- Lemon
- Key Lime
- Cranberry Almond
- 2.75-inch Tartistes Premium Butter Tarts

PATISSERIE TARTS

Pre baked foundations that can be finished or decorated on site, allowing clients to create their own signature offering.

CAKES

Crafted with simple, recognizable ingredients, our cakes deliver an authentic appearance and taste that resonates with today's quality-driven customer.

- Full size, 4-layer Chocolate Cake, pre-sliced (16 slices)
- Full size, 3-layer Carrot Cake, pre-sliced (16 slices







Small cakes to be finished and decorated in-store.
3", 4", 6", 8", and 10" Round Cakes
4" Square Cakes

- Pineapple Upside Down Cake
- Lemon Rosemary Olive Oil Cake
- Orange Cardamom Olive Oil Cake
- Apple Cake (vegan)
- Flourless Chocolate Cake
- Sticky Toffee Pudding with Caramel Sauce
- Carrot Cake
- Chocolate Cake
- Red Velvet
- Gingerbread Cake
- Vanilla Cake





CHEESECAKE TARTS

Fully baked, shipped frozen.
Clean label - no artificial preservatives or chemicals.

- Madagascar Vanilla Bean
- Grand Marnier
- Grasshopper
- Orange Cardamom
- Tuxedo
- Mocha
- White Chocolate Strawberry & Black Pepper
- Chocolate & Coconut



BISCUITS & CORNBREAD

Shipped frozen
Clean label - no artificial preservatives or chemicals
Baked or Unbaked varieties

Individual biscuits can me made anywhere between 60g-100g
Alternatively, a sold as a log to be cut and baked in-store to client's weight requirement (6-10 units per log)

- Plain (pure butter or vegan)
- Cheddar
- Cheddar & Jalapeno

YOU WON'T MISS THE MEAT!

Tartistes' signature plant-based selections are scratch-made with wholesome ingredients.
Homemade flavours and clean ingredients.

- Red Lentil Shepherd's Pie
- Spicy Asian Tart
- Black Bean & Quinoa
- Plant Based Shepherd's Pie
- Butter Chickpea Tart
- Almost Chicken and Mushroom
- Chorizo - wow!
- Veggie Chili
- "Beefy"Stew
- Vegan Bolognese Sauce
- Butter Chickpea Stew
- Red Lentil Pot Pie
- Chili & Cornbread Tart
- Handheld Blackbean & Corn Empanada





PATISSERIE SHELLS & UNBAKED PIE SHELLS



PATISSERIE SHELLS

Shipped baked & frozen
Sizes: 1.5", 3", 3.5", 4", 6", 8", and 9"
Choice of Pastry: Sweet, French, German, and Chocolate



UNBAKED PIE SHELLS

Pie bottoms and/or pie tops shipped unbaked & frozen
Sizes: 4", 5", 6", 8", 9", and 10"
Choice of Pastry: Classic, Butter Blend, Palm, Sweet Palm

Butter and Vegan Puff Pastry (500g square)

CO-PACKING & PRIVATE LABEL OPPORTUNITIES

At Tartistes, we offer comprehensive private label and co-packing solutions designed to bring your vision to life. Our commitment to clean label products means we use simple, wholesome ingredients without artificial additives, preservatives, or fillers—giving your customers the transparency and quality they expect.

Backed by extensive R&D capabilities, our experienced team can collaborate with you on both sweet and savoury projects, from concept development through to full-scale production.

We have the expertise and flexibility to meet your specifications with distribution capabilities spanning Canada and the United States, including experience servicing multi-unit restaurant chains. We make it easy to scale your product and reach your markets.



Partner with Tartistes and let us help you deliver exceptional products under your own brand.



CONTACT US

Our mission is simple: never ask our partners to choose between quality and scale.

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