

Pidy Neutral Quiche Case Pastry Tartlet 8.5cm Diameter 2.1cm High - Information

- Ready-to-fill 'rough cut' (hard) puff pastry tarts (2.1cm deep and 8.3cm in diameter)
- Perfect for making quiche and other savoury or sweet tarts
- Golden yellow colour with a crispy, crunchy texture and baked pastry taste
- Great moisture resistance, avoiding the dreaded soggy bottom!

TFS Product Code: 031752
Suppliers Product Code:
Information Last Updated: 07/06/2024
Date Produced: 20/06/2026



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	542.00
Energy (kJ)	2263.00
Protein (g)	8.17
Carb (g)	56.27
Of Which Sugars (g)	1.54
Fat (g)	30.87
Of Which Saturates (g)	12.51
Fibre (g)	3.15
Salt (g)	1.30

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Pidy Neutral Quiche Case Pastry Tartlet 8.5cm Diameter 2.1cm High - Information

TFS Product Code: 031752
Suppliers Product Code:
Information Last Updated: 07/06/2024
Date Produced: 20/06/2026



Ingredients

WHEAT flour (GLUTEN), Margarine (palm fat, water, rapeseed oil, emulsifier: E471, acid: E330), water, salt.

Handling Information

Directions for Use

Bake filled at 170°C for 10-15mins dependant on filling. Serve hot or cold with sweet or savoury filling

Storage Instructions

Store in a dry place - ambient (10°C - 25°C)

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.