

## Pidy Neutral Tartlet Case 5cm Gluten Free - Information

- Mini (5cm diameter) round, gluten free neutral foncage (pressed shortcrust) pastry tartlettes
- Crunchy, slightly hard texture with a golden-brown colour and baked pastry taste
- Ready-to-use – just fill and plate or heat if desired
- Great moisture resistance, avoiding the dreaded soggy bottom!

**TFS Product Code:** 032303  
**Suppliers Product Code:** 730.01.070  
**Information Last Updated:** 05/01/2026  
**Date Produced:** 19/06/2026



## Allergy Information

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



## Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	490.00
Energy (kJ)	2050.00
Protein (g)	3.37
Carb (g)	61.94
Of Which Sugars (g)	5.74
Fat (g)	25.12
Of Which Saturates (g)	13.50
Fibre (g)	1.24
Salt (g)	1.44

## 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.

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## Ingredients

potato starch (EU), palm fat SG, corn starch, rapeseed oil, sugar, whole EGG barn, water, EGG white powder, dextrose, rice flour, salt, coconut fat, caramelized sugar, thickeners: E461 and E412, raising agent: E450 and E500, emulsifiers: E475 and E471, inulin

## Handling Information

### Directions for Use

Ready to fill

### Storage Instructions

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

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