

Pidy Natural Quiche Tartlet Cases 11cm diameter and 3.7cm height - Information

- Ready-to-fill deep 'rough cut' (hard) puff pastry tarts (11cm diameter and 3.7cm height)
- 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: 030791
Suppliers Product Code:
Information Last Updated: 14/03/2025
Date Produced: 31/05/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	533.00
Energy (kJ)	2225.00
Protein (g)	8.03
Carb (g)	55.33
Of Which Sugars (g)	1.51
Fat (g)	30.35
Of Which Saturates (g)	12.30
Fibre (g)	3.10
Salt (g)	1.28

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

WHEAT flour (EU), margarine (palm fat, water, rapeseed oil, salt, mono and diglycerides of fatty acids, citric acid), water, salt

Handling Information

Directions for Use

Ready to fill

Storage Instructions

Room temp 50°F - 75°F / 10°C - 25°C

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