

Pidy Neutral Tartlet Case Gluten Free 8.3cm Diameter 2cm High - Information

- Small (8.3cm diameter and 2cm height) 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: 031796
Suppliers Product Code:
Information Last Updated: 21/08/2024
Date Produced: 31/05/2026



Allergy Information

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



Nutritional Information

| | |
|------------------------|---------------|
| Serving Unit: | 100g or 100ml |
| Energy (kcal) | 497.00 |
| Energy (kJ) | 2078.00 |
| Protein (g) | 3.42 |
| Carb (g) | 62.79 |
| Of Which Sugars (g) | 5.82 |
| Fat (g) | 25.47 |
| Of Which Saturates (g) | 13.69 |
| Fibre (g) | 1.25 |
| Salt (g) | 1.46 |

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 Tartlet Case Gluten Free 8.3cm Diameter 2cm High - Information

TFS Product Code: 031796
Suppliers Product Code:
Information Last Updated: 21/08/2024
Date Produced: 31/05/2026



Ingredients

potato starch, palm fat, corn starch, rapeseedoil, sugar, whole EGG barn, EGG white powder, dextrose, water, 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).

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.