

## Sidoli Caramel Apple Pie Gluten Free - Information

Gluten free pastry case filled with layers of custard, jelled apples and crunchy gluten free crumble which is flooded with a random layer of caramel fudge in varying proportions. This pie is pre-portioned into 14 portions and packed 1 pie per outer.

**TFS Product Code:** 031423  
**Suppliers Product Code:**  
**Information Last Updated:** 08/05/2025  
**Date Produced:** 12/03/2026



### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	556.00
Energy (kJ)	2336.00
Protein (g)	5.40
Carb (g)	84.00
Of Which Sugars (g)	50.00
Fat (g)	21.60
Of Which Saturates (g)	9.00
Fibre (g)	1.20
Salt (g)	0.24

### Dietary Information

Key: **Suitable for**



Kosher Vegetarian Halal Vegan

**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

Apples (26%), flour blend (rice, potato, tapioca, maize, buckwheat), sweetened condensed **MILK** (whole **MILK**, sugar), water, sugar, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), demerara sugar, modified maize starch, skimmed **MILK** powder, brown sugar, palm kernel oil, palm stearin oil, gelling agent (pectin), butter (**MILK**), salt, colours (curcumin, annatto norbixin), natural flavouring. Apples (26%), flour blend (rice, potato, tapioca, maize, buckwheat), sweetened condensed **MILK** (whole **MILK**, sugar), water, sugar, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), demerara sugar, modified maize starch, skimmed **MILK** powder, brown sugar, palm kernel oil, palm stearin oil, gelling agent (pectin), butter (**MILK**), salt, colours (curcumin, annatto norbixin), natural flavouring.

## Handling Information

### Directions for Use

Handling Instructions: Defrost and/or re-heat prior to serving (can be eaten hot or cold). Keep refrigerated once defrosted. Do not re-freeze once defrosted. Use within 72 hours of defrost.

Defrosting Instructions Whole: Remove all packaging including the cakeboard, place on a serving platter, cover and defrost under refrigeration (8°C or below) for approximately 12 hours in a gluten free environment. Portion: Place the portion on a plate, cover and defrost under refrigeration (8°C or below) for approximately 4 hours. This product may show signs of sugar bloom during storage, when frozen. This will disappear when the product has been fully defrosted, prior to serving. Reheating Instructions: FROM FROZEN: Remove portion and microwave on full power for approximately 50 seconds (950 watt microwave). FROM DEFROST: Remove portion and microwave on full power for approximately 30 seconds (950 watt microwave).

### Storage Instructions

At or below minus 18°C (0°F)

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