

Pidy Quiche Case Neutral Pastry Tarts- 8.5cm - Information

Pidy - 750.20.072 72pcs 8.5cm Quiche Tart. Puff pastry ready to fill for the first course, main dish or dessert. Round shape. Golden yellow colour. Crispy and crunchy structure. P.QUIN8.5X72

Our Product Code: 031752
Suppliers Product Code:
Information Last Updated: 07/06/2024
Date Produced: 20/04/2026



Allergy Information

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



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 Yare Food Services. 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 (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)

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