



42 QUICHES FEUILL Ø11cm RSPO MB

Edition: 10000000000000000012

Date: 27.04.2015

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Denomination

42 QUICHES FEUILL Ø11cm RSPO MB

760.00 Puff pastry - ready to fill

Product Code

760.00.042

Commodity Code

19059090

Country of manufacturing

France

Total shelf life

17 Months

Storage instructions

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

Sizing & packaging

	gross weight	net weight	dimensions	EAN
<i>Consumer Unit</i>	2.574 kg	1.848 kg	400 x 300 x 340 mm	0020176760607
<i>Selling Unit</i>	2.574 kg	1.848 kg	400 x 300 x 340 mm	0020176760607
<i>pallet</i>	146.550 kg	88.704 kg	1,200 x 800 x 2,180 mm	

Palletisation

outercases per layer	8
layers per pallet	6
outercases per pallet	48

Type of dough

FONÇAGE FEUILLETE

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	64.25	Belgium
Margarine (palmfat, water, rapeseed oil, emulsifier: E471, acid: E330)	28.78	Belgium
water	6.10	Belgium, France
salt	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), Margarine (palmfat, water, rapeseed oil, emulsifier: E471, acid: E330), water, salt

Nutritional information (calculated)

one serving = 44.0 g

		per 100g	per serving	% of reference intake of an average adult	reference intake of an average adult
Energy	kcal	501	221	11.03	2000 kcal
	kJ	2,094	921	10.97	8400 kJ
carbohydrates	g	51.7	22.7	9.88	230 g
sugar	g	1.6	0.7	0.79	90 g
fats	g	28.5	12.5	17.89	70 g
saturated fats	g	14.0	6.1	30.73	20 g
transfats	g	0.1	0.0		
proteins	g	8.1	3.5	7.88	45 g
fibers	g	3.2	1.4	5.91	24 g
salt	g	0.878	0.386	6.44	6 g



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Allergen information

	PRESENT			ABSENT
	Recipe	Line	Site	
Gluten	Yes	Yes	Yes	No
wheat	Yes	Yes	Yes	No
rye	No	No	No	Yes
barley	No	No	No	Yes
oat	No	No	No	Yes
spelt	No	No	No	Yes
kamut	No	No	No	Yes
Milk	No	Yes	Yes	No
Egg	No	Yes	Yes	No
Soja	No	No	Yes	No
Celery	No	Yes	Yes	No
Fish	No	No	No	Yes
Crustaceans	No	No	No	Yes
Molluscs	No	No	No	Yes
Peanuts	No	No	No	Yes
Nuts	No	No	No	Yes
Sesame	No	No	No	Yes
Mustard	No	No	No	Yes
Sulphites >10 ppm	No	Yes	Yes	No
Lupine	No	No	No	Yes

Sensory information

smell	BAKED PASTRY
texture	CRISPY
taste	BAKED PASTRY

Dimensions and weights

	minimum	target	maximum
weight	44.0 g	46.0 g	49.0 g
height/thickness	33 mm	37 mm	41 mm
diameter	105 mm	110 mm	115 mm
length	0 mm	0 mm	0 mm
width	0 mm	0 mm	0 mm

Dietary Information

Halal	No	Suitable for vegans	No
Kosher	No	Suitable for vegetarian	Yes
Coeliac	No		

Microbiological information

	target	reject	
Total viable count (30 °C)	1,000	10,000	/g
Enterobacteria	10	100	/g
Coliforms (30 °C)	100	1,000	/g
E.Coli	-	10	/g
Salmonella	absent	present	/25g
Staphylococcus aureus	20	100	/g

Labeling information

GM labeling required (EU legislation)	No
This product has been irradiated	No