



4x24 VEGGIE CUPS ASSORTMENT

Date : 03/04/2019

www.pidy.com

Denomination 4x24 VEGGIE CUPS ASSORTMENT
Product Code 716.79.096
Storage instructions Store in a dry place - ambient (10°C - 25°C)

Sizing & packaging

	gross weight	net weight	dimensions	EAN
<i>Consumer Unit</i>	0.611 kg	0.336 kg	400 x 300 x 67 mm	3528960000269
<i>Selling Unit</i>	0.611 kg	0.336 kg	400 x 300 x 67 mm	3528960000269
<i>pallet</i>	126.54 kg	56.448 kg	1200 X 800 x 1558 mm	13528960000266

Palletisation

outercases per layer	8
layers per pallet	21
outercases per pallet	168

1. Denomination

VEGGIE CUPS SPINACH
 716.81 Fonçage pastry flavoured with spinach, ready to fill

Commodity Code 19059090
Country of manufacturing France
Total shelf life 10 Months

Type of dough FONÇAGE FLAVOURED

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	50.80	France
corn flour	17.38	France, USA
sunflower oil	14.62	Belgium
spinach powder (equivalent to 35% spinach)	7.00	Netherlands
water	4.02	Belgium, France, USA
parsley, chives, chervil, tarragon	3.35	France
salt	1.52	Belgium
black pepper	< 1	Belgium
inactive yeast	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), corn flour, sunflower oil, water, spinach powder (equivalent to 35% spinach) 7%, parsley, chives, chervil, tarragon, salt, inactive yeast, black pepper

Nutritional information (calculated)

one serving = (3.5 g)

		one serving = (3.5 g)		% of reference intake of an average adult	reference intake of an average adult
		per 100g	per serving		
Energy	kcal	433	15	0.76	2000 kcal
	kJ	1,817	64	0.76	8400 kJ
fats	g	15.9	0.6	0.80	70 g
saturated fats	g	1.4	0.0	0.24	20 g
transfats	g	0	0		
carbohydrates	g	60.7	2.1	0.92	230 g
sugar	g	2.3	0.1	0.09	90 g
proteins	g	9.7	0.3	0.75	45 g
fibers	g	4.1	0.1	0.59	24 g
salt	g	1.59	0.06	0.93	6 g



4x24 VEGGIE CUPS ASSORTMENT

Date : 03/04/2019

www.pidy.com

2. Denomination

VEGGIE CUPS CARROT 3T
716.82 Fonçage pastry flavoured with carrot, ready to fill

Commodity Code 19059090
Country of manufacturing France
Total shelf life 10 Months

Type of dough FONÇAGE FLAVOURED

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	52.97	France
corn flour	18.07	France, USA
sunflower oil	15.04	Belgium
water	6.37	Belgium, France, USA
carrot powder (equivalent to 39% carrot)	5.00	Belgium
salt	1.56	Belgium
inactive yeast	< 1	Belgium
black pepper	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), corn flour, water, sunflower oil, carrot powder (equivalent to 39% carrot) 5%, salt, inactive yeast, black pepper

Nutritional information (calculated)

one serving = (3.5 g)

		per 100g	per serving	% of reference intake of an average adult	reference intake of an average adult
Energy	kcal	431	15	0.75	2000 kcal
	kJ	1,810	63	0.75	8400 kJ
fats	g	16.1	0.6	0.80	70 g
	saturated fats	g	1.4	0.0	20 g
	transfats	g	0		
carbohydrates	g	62.7	2.2	0.95	230 g
	sugar	g	2.9	0.1	90 g
proteins	g	7.3	0.3	0.57	45 g
fibers	g	3.0	0.1	0.44	24 g
salt	g	1.65	0.06	0.97	6 g



4x24 VEGGIE CUPS ASSORTMENT

Date : 03/04/2019

www.pidy.com

3. Denomination

VEGGIE CUP GRILLED ONION
716.85 FONÇAGE PASTRY WITH ONION, READY TO FILL

Commodity Code 19059080
Country of manufacturing France
Total shelf life 10 Months

Type of dough FONÇAGE FLAVOURED

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	53.35	France
corn flour	17.93	France, USA
sunflower oil	15.32	Belgium
onion powder (equivalent to 38% onion)	9.00	
salt	2.19	Belgium
water	1.12	Belgium, France, USA
black pepper	< 1	Belgium
inactive yeast	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), corn flour, sunflower oil, onion powder (equivalent to 38% onion) 9%, salt, water, black pepper, inactive yeast

Nutritional information (calculated)

one serving = (3.5 g)

		per 100g	per serving	% of reference	reference intake of
				intake of an average adult	an average adult
Energy	kcal	459	16	0.80	2000 kcal
	kJ	1,930	68	0.80	8400 kJ
fats	g	16.8	0.6	0.84	70 g
	saturated fats	g	1.5	0.26	20 g
	transfats	g	0		
carbohydrates	g	67.2	2.4	1.02	230 g
	sugar	g	5.6	0.22	90 g
proteins	g	8.1	0.3	0.63	45 g
fibers	g	3.8	0.1	0.55	24 g
salt	g	2.27	0.08	1.32	6 g



4x24 VEGGIE CUPS ASSORTMENT

Date : 03/04/2019

www.pidy.com

Denomination

VEGGIE CUPS BEETROOT

716.84 Fonçage pastry with beetroot, ready to fill

Commodity Code 19059080
 Country of manufacturing France
 Total shelf life 10 Months

Type of dough FONÇAGE FLAVOURED

Composition

	%	Country of origin
WHEAT flour (GLUTEN)	51.28	France
corn flour	17.50	France, USA
sunflower oil	14.59	Belgium
red beet powder (equivalent to 32% red beet)	7.00	Netherlands
water	5.69	Belgium, France, USA
raspberry powder	1.62	Germany
salt	1.52	Belgium
inactive yeast	< 1	Belgium

Ingredient list

WHEAT flour (GLUTEN), corn flour, sunflower oil, water, red beet powder (equivalent to 32% red beet) 7%, raspberry powder, salt, inactive yeast

Nutritional information (calculated)

one serving = (3.5 g)

		per 100g	per serving	% of reference intake of an average adult	reference intake of an average adult
Energy	kcal	434	15	0.76	2000 kcal
	kJ	1,823	64	0.76	8400 kJ
fats	g	15.6	0.5	0.78	70 g
saturated fats	g	1.3	0.0	0.24	20 g
transfats	g	0	0		
carbohydrates	g	63.4	2.2	0.97	230 g
sugar	g	7.1	0.2	0.28	90 g
proteins	g	7.8	0.3	0.60	45 g
fibers	g	4.5	0.2	0.65	24 g
salt	g	1.61	0.06	0.94	6 g



4x24 VEGGIE CUPS ASSORTMENT

Date : 03/04/2019

www.pidy.com

For all cups:

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	No	Yes	No
Soja	No	No	No	Yes
Celery	No	No	No	Yes
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

GENERAL INFORMATION

Dimensions and weights		minimum	target	maximum
weight		3,5 g	4,0 g	4,5 g
height/thickness		0 mm	15 mm	0 mm
diameter		0 mm	32 mm	0 mm
length		0 mm	0 mm	0 mm
width		0 mm	0 mm	0 mm

Dietary Information

Halal	Yes	Suitable for vegans	Yes
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	10	/g
Salmonella	absent	present	/25g
Staphylococcus aureus	20	100	/g
Yeast	100	1.500	/g
Mold	100	1.500	/g

Labeling information

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