

Gourmet Pidy

Since 1967



bfp

for bakers

Order Line: 01924 223 710

Silver
Industry
Supporter

CBA
CRAFT BAKERS
ASSOCIATION

introducing the NEW ranges to bfp from Pidy



Since 1967

As one of the world's leading pastry manufacturers, Pidy know how to make the very best 'Ready to Fill' pastry. Now BFP have collated the finest products for our bakers to produce the very best bakes in the market.

Let us introduce you to the new range here at BFP wholesale



'Trendy Rounds'



S^{weet}

- ✓ Indulgent Recipe – Crisp texture, 23% butter
- ✓ Modern and Professional look – straight sided shells
- ✓ 24h-48h moisture resistant. Still crisp even with liquid fillings
- ✓ Clean recipe – No preservatives, aromas or colours
- ✓ Versatile. Can be filled with cold/warm filling. Can be frozen once filled,
- ✓ Can be put in oven, can be served cold or warm
- ✓ Made with free range eggs

Perfect for filling with pastry cream's & fillings

- ✓ Crisp texture – Dutch puff pastry method
- ✓ Moisture resistant – Remains crisp once baked
- ✓ Ready to use – Already baked
- ✓ Can be rebaked
- ✓ Vegan suitable recipe
- ✓ Clean recipe – No preservatives, aromas or colours
- ✓ Neutral Flavour – suits both savoury and sweet usages
- ✓ Totally versatile, not just for Quiche's

'Quiche Cases'



N^{utral}

'Shortcrust Pastries'



S^{weet}

- ✓ Traditional & indulgent recipe – crumbly shortcrust texture
- ✓ Moisture resistant – Remains crisp once filled
- ✓ Free Range Eggs used
- ✓ Can be re-baked
- ✓ Fully baked & can be re-baked i.e for a Bakewell Tart/Mince pie

Make the perfect lemon meringue every time.

- ✓ Light and yet Crisp Puff Pastry
- ✓ Moisture resistant – Holds for several days once filled
- ✓ Time saving solution – Already Baked
- ✓ 12cm
- ✓ Each unit is 38g

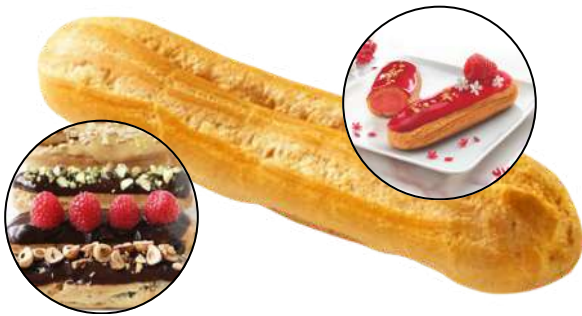
'Cream Horns'



S^{weet}

A deliciously light choux pastry with the crunch and sweetness of the sugar coating.

'Giant Eclairs'



- ✓ Traditional Choux pastry made in House (not from a pre-mix)
- ✓ Consistent shape & size
- ✓ Time saving solution – Already Baked
- ✓ 16cm

An Éclair that just keeps giving.

'Sponge Sheets'



- ✓ Easy to Use & suitable for a wide range of desserts. Can be used rolled up, flat in an entremets or around the edge of a dessert.
- ✓ Indulgent product – An airy, soft texture
- ✓ Ready to use – already Baked
- ✓ Ambient
- ✓ Available in both Chocolate and Plain

Wonderfully light, ambient sponge ready for topping with your favourite filling.

be creative with Pidy & bfp



pricing for trade customers

CODE	PRODUCT	PACK SIZE	RSP	LAUNCH PROMO PRICE
GEM00743	Plain Sponge Sheets 58cm x 38cm 7mm thickness	1 x 12	£50.31	£38.24
GEM00735	Chocolate Sponge Sheets 58cm x 38cm 7mm thickness	1 x 12	£51.35	£39.03
GEM00744	Ready-to-fill 12cm Large Cream Horns	1 x 80	£46.10	£35.04
GEM00745	Ready-to-fill 16cm Giant Éclair Shells	1 x 100	£34.55	£26.26
GEM00628	Sweet Pastry Tarts (9.1cm)	1 x 108	£36.42	£27.68
GEM00742	Ready-to-fill 10.2cm Medium Sweet Pastry Tart Cases	1 x 72	£29.63	£22.52
GEM00746	Ready-to-fill 18cm Sweet Shortcrust Tart Shells	1 x 12	£17.92	£13.62
GEM00740	Ready-to-fill 8.3cm Small Neutral Pastry Tart Cases	1 x 144	£52.42	£39.84
GEM00628	Ready-to-fill 9.1cm Small Sweet Pastry Tart Cases	1 x 108	£36.42	£27.68
GEM00737	Ready-to-fill 11cm Medium Deep Neutral Pastry Tart Cases	1 x 42	£35.10	£26.68
GEM00739	Ready-to-fill 11cm Medium Shallow Neutral Pastry Tart Cases	1 x 48	£26.90	£20.44
GEM00747	Ready-to-fill 8cm Trendy Rounds	1 x 96	£60.87	£46.26
GEM00736	Ready-to-fill 8.3cm Small Gluten Free Neutral Pastry Tart Cases	1 x 27	£29.39	£22.34
GEM00738	Ready-to-fill 18cm Large Quiche Tart Cases	1 x 10	£18.81	£14.30

*Offers based on stocks available and subject to availability - Offer price valid until 30.04.2024

Call and speak to one of our friendly sales team, or ask to speak to your designated BDM (Rep)

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bfp

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