



Since 1967



Anytime Anywhere



Dear Chefs and Pastry Chefs,

We are pleased to present the new 2021 edition of Pidy Gourmet's catalog. As always, you will find our tips, tricks and recipes, as well as our latest news and of course our new products.

This time we place the Trendy range in the spotlight: a new generation of tartlets with straight edges and right angles for a modern & trendy look.

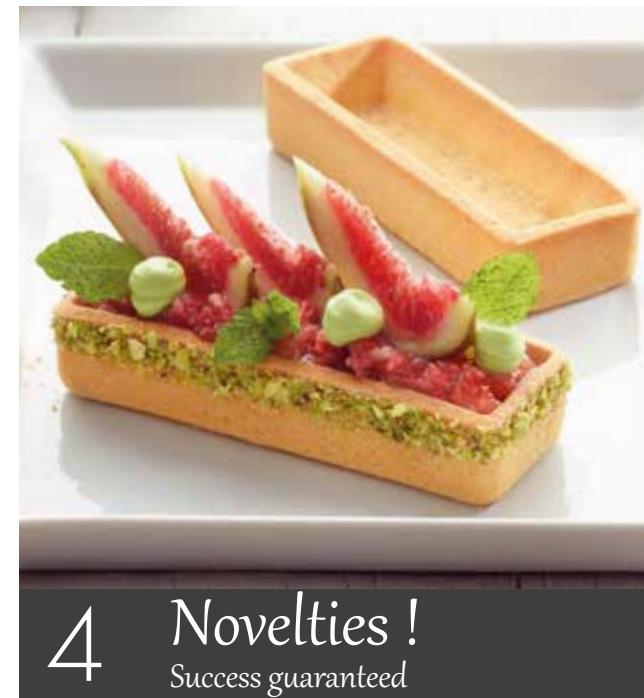
Achievements such as this require significant investment in both people and manufacturing facilities and in order to achieve our ambitious strategies for the future, 2021 will see exciting developments in all areas of our business. This is part of our drive to achieve and maintain our high standards, while ensuring we have the capacity for even further expansion in the future.

Those of you searching for a little inspiration can head over to our website for recipe ideas and serving suggestions that will make your Pidy creations come to life. This year we also plan to introduce a series of short 'how to' videos in order to highlight how quick and easy it is to create a range of stunning recipes whether they be starters, canapes or complete meal solutions. We don't see our job as simply providing you with the perfect base product, but to also to inspire you in so many ways!

Jérôme Haussoullier
CEO Pidy Gourmet

www.pidy.us

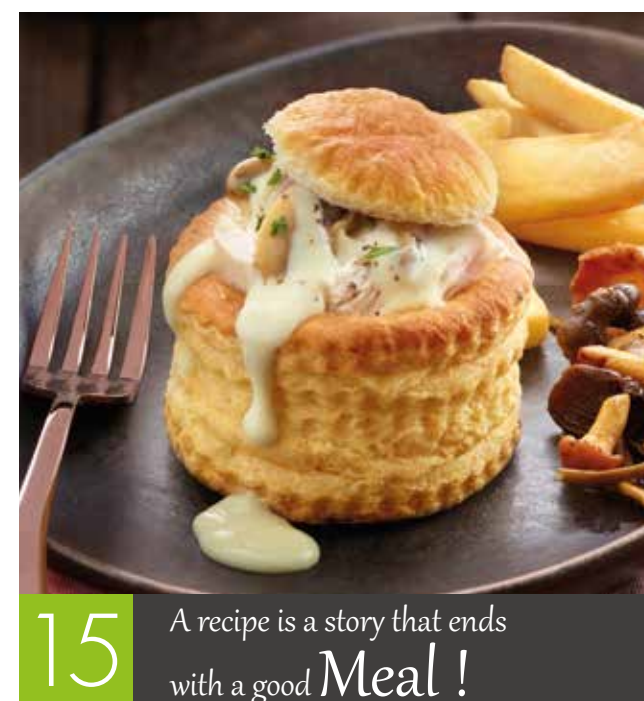
Contents



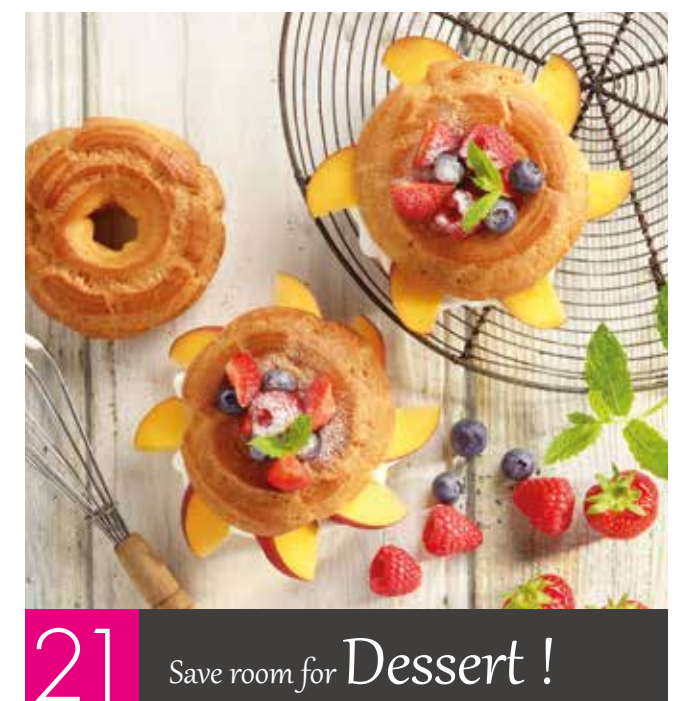
4 **Novelties!**
Success guaranteed



9 **Do not miss the party with Appetizers!**



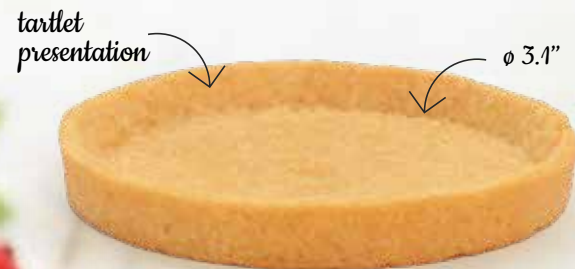
15 **A recipe is a story that ends with a good Meal!**



21 **Save room for Dessert!**

Discover our Novelties

The *Shallow* Trendy



This Trendy new generation allows to revisit the world of tartlets.

Easy to work with, the small rim keeps the filling in place on the shortcrust base.

You can use the base upside down with a guaranteed nice result !

> See page 24



New Trendy: *micro, rectangle and large*

■ 3 new members in the Trendy family !

The **Micro Trendy**: the benjamin of the family !

A size that can be enjoyed in one bite.

Can be reheated in the oven for 3 minutes at 335°F.

> See page 11 / 22

The **Trendy Rectangle**: a new size with straight edges and right angles.

A modern look, fits in the 'finger food' trend !

Can be reheated in the oven for 15 to 20 minutes maximum at 335°F.

> See page 24

The **Large Trendy** is the perfect sharing portion size, and can be placed in the oven for 15 to 20 minutes at 335°F.

> See page 28

■ A complete range



✓ Made of a hard-pressed shortcrust pastry that gives a crispy texture and a modern 'look' with straight sides.

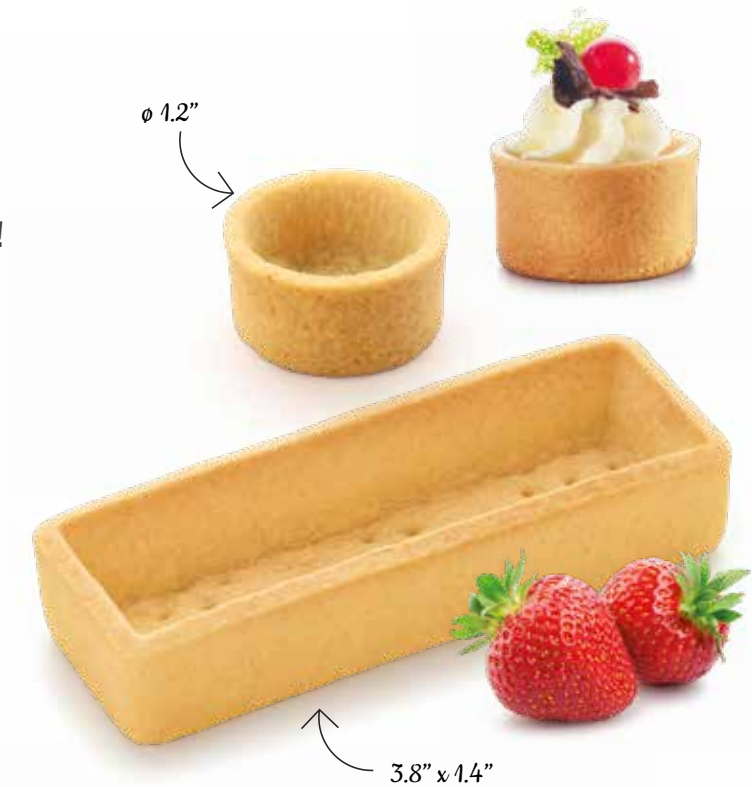
✓ The eggs & butter give you that rich and intense taste of shortcrust.

✓ The Trendy products have a wide range of shapes, easy to fill and multiple options to decorate.

✓ Excellent resistance to moisture absorption.

✓ Available with or without coating.

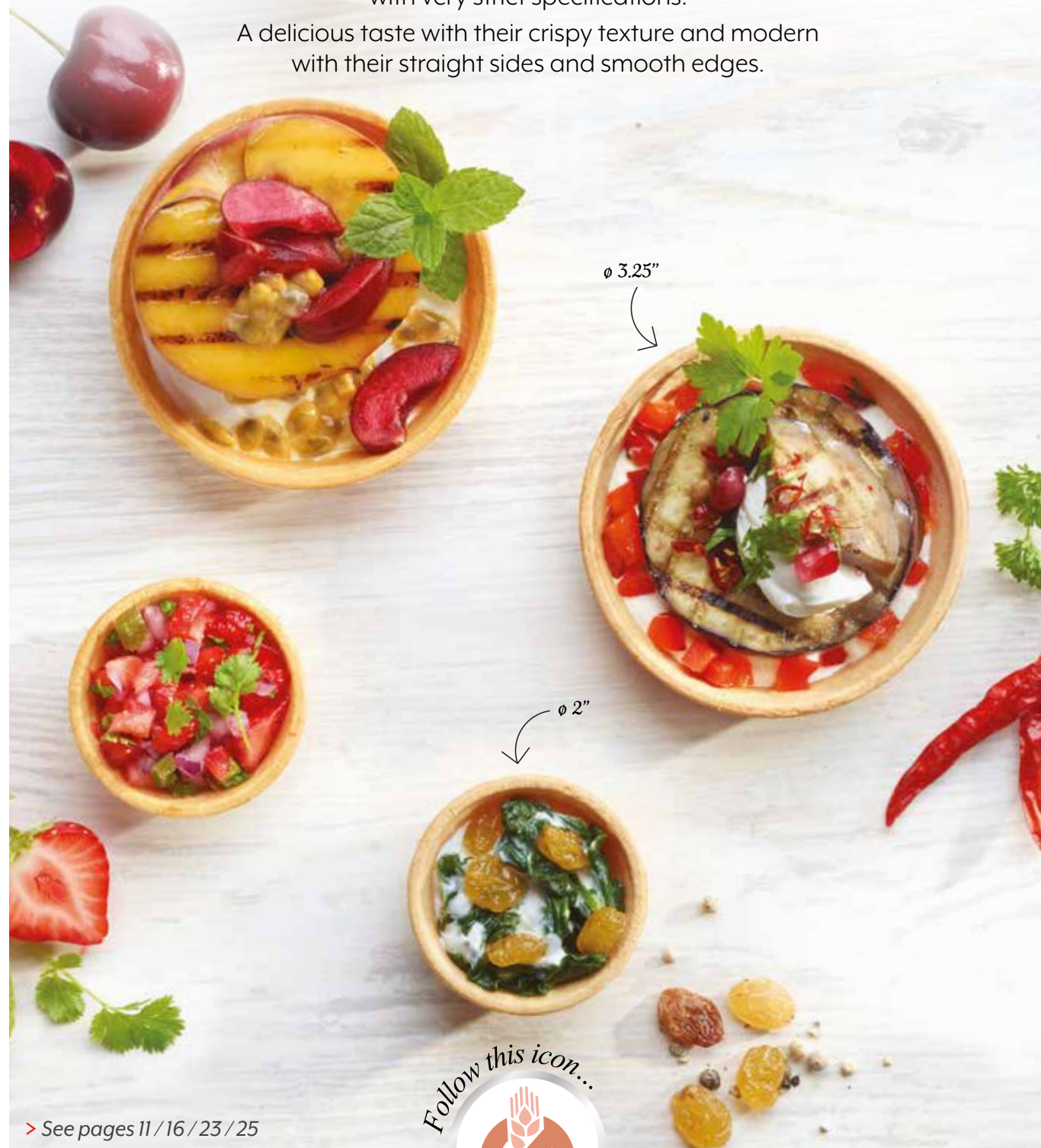
> See pages 11 / 16 / 22 / 24 / 25 / 28



Gluten Free

A range of neutral & sweet tartlets developed for the most demanding diets. All our references are manufactured in a **dedicated workshop** in France with very strict specifications.

A delicious taste with their crispy texture and modern with their straight sides and smooth edges.



> See pages 11 / 16 / 23 / 25



Vegan

Our Vegan range starts with the Veggie Cups : carrot, beetroot, spinach & grilled onion. These cups are made with **palm free oil** and natural flavors and colors. A perfect appetizer for every vegan !



Color & Taste !

> See page 13



... to discover the rest of our Vegan range!

COATING

Discover our range of products with coating.
A barrier against moisture migration



Many advantages for professionals:

- ✓ The protective coating prevents the filling from drying out too fast.
- ✓ The pastry stays crisp after filling.
- ✓ Offers a longer shelf-life.
- ✓ Delivers better performance and appearance for total customer satisfaction.
- ✓ The coating is a neutral vegetable shortening.

An answer to every request !

Neutral Coating

No flavor & no color additives.
Perfect for all types of applications, sweet or savory.



Chocolate Coating

This coating is mixed with real chocolate to enhance the taste of your sweet applications.



Coating goes perfectly with our Ready to fill products !



Advice from our Chef | Stays crispy with filling for more than 72 hours !



A wide range of appetizers with different formats, flavors & colors !

Hors d'œuvre

Creativity
is intelligence
having fun !

Mini flaky pastry

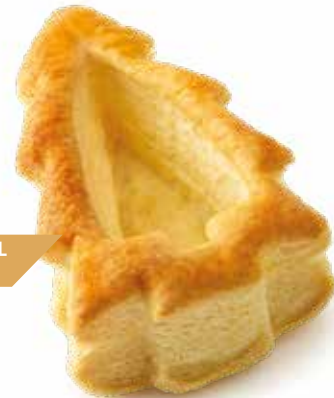
SPECIAL
ORDER



1.6" Mini star
patty shell
#: 659.00.480US

0.22oz	480	60

SPECIAL
ORDER



2.3" x 1.6"
Mini Christmas tree
patty shell
#: 085.00.320US

0.34oz	320	60



1.25" Mini round
patty shell
#: 020.00.197US

0.18oz	192	150

Advice from our chef

Crunchy texture.

Made according to
the French method :
light and airy.

To optimize quality
we advise you to bake
the empty mini puff pastries
4 minutes in the oven
at 340°F,
filled product 7 minutes
at 340°F.

Can be frozen after filling.



Mini Tartlets

NEW

SPECIAL
ORDER



1.2" Round Trendy
shell neutral

#: 316.80.189US

0.18oz	189	220

Mini modern



1.5" Round Trendy
shell neutral

#: 313.80.240US

0.26oz	240	150



2" Round Trendy
shell neutral

#: 305.80.096US

0.48oz	96	200



1.5" Square Trendy
shell neutral

#: 312.80.240US

0.26oz	240	150



1.5" Trendy shell
neutral assortment
round & square

#: 314.80.096US

0.26oz	240	150

x48

2 x 48 | 150

Mini flaky pastry



1.5" Puff pastry
mini cup

#: 710.20.197US

0.14oz	192	230



1.6" Round straight sided
shell neutral

#: 725.01.096US

0.18oz	96	250



2" Round straight sided
shell neutral

#: 730.01.070US

0.30oz	70	400

Shortcrust



1.5" Round fluted
shell neutral

#: 310.80.192US

0.16oz	192	200



1.75" Round fluted
shell neutral

#: 315.80.192US

0.25oz	192	200



2.25" Round fluted
shell neutral

#: 317.80.096US

0.39oz	96	200

Advice from our chef

Crunchy texture.

Hard pressed shortcrust
for an excellent
moisture resistance.

Free-range eggs recipe,
comes in neutral,
sweet or choco.

Can be baked for 3 to
4 minutes at 340°F.

For hot and cold
applications.

Can be frozen after filling.

Our Creations
mixed with
your ideas make
the difference !



Mini Creatives



Mini Creatives

1.25" Corolle shaped shell #: 715.70.192US 0.13oz 192 150	1.25" Iris flower shaped shell #: 717.70.192US 0.15oz 192 150	2" Canape cup #: 719.70.280US 0.14oz 280 230	1.4"x3" Little edible spoon #: 790.77.252US 0.17oz 252 230 #: 790.77.084US 0.17oz 84 250

2.5"x1" Mini Boat shaped shell neutral #: 350.80.280US 0.16oz 280 150	2.6"x1.3" Mussel shaped shell neutral #: 795.50.084US 0.18oz 84 480

Veggie Cups

1.25" Assortment 96 Veggie cups
24 Beetroot / 24 Carrot /
24 Spinach / 24 Grilled onion
#: 716.79.096US



Spicy Cups

1.25" Assortment 96 Spicy cups
24 Pepper / 24 Falafel /
24 Chili / 24 Curry
#: 717.65.096US





Mini Cones



3"x1" Mini cone
neutral
#: 508.90.286US
0.14oz | 286 | 150



3"x1" Mini cone
neutral + coating
in stand up tray
#: 508.80.090US
0.17oz | 90 | 150



3"x1" Mini cone
neutral
+ painter's pallet
#: 508.90.386US
0.14oz | 286 | 150

15" x 11" - 35



3"x1" Mini cone
neutral sesame
#: 508.79.112US
0.14oz | 112 | 250

Hardwares



Mini cones plastic holder
#: 000.06.008US
8 | 96



Painter's pallet
#: 000.02.015US
15 | 120



It is time
for the
main
course !

Meal



Tartlets

Change your recipes with the rhythm of the seasons !



Puff pastry Quiches

Advice from our chef

Puff Pastry Tarts are manufactured according to the Dutch process: lamination is tight and regular and guarantees a crunchy texture and a high water absorption resistance as well.

To optimize quality we advise you to reheat the empty shells 8-10 minutes in the oven at 340°F.

Quiche shells can be filled before or after cooking depending on the filling type. They can even be garnished with sweet fillings!

Can be frozen once filled.



2.75" Square Trendy shell neutral
#: 302.80.096US

1.13oz 96 100



2.75" Round Trendy shell neutral
#: 303.80.096US

0.78oz 96 100



3.25" Round straight sided puff pastry quiche shell
#: 750.20.144US

0.71oz 144 80



3.75" Round straight sided puff pastry quiche shell
#: 333.70.040US

1.76oz 40 60



— Gluten Free —



3.75" Round straight sided shell neutral
#: 332.80.054US

1.34oz 54 100



3.25" Round straight sided shell neutral
#: 749.01.027US

0.74oz 27 250



4.25" Round straight sided puff pastry quiche shell
#: 760.00.042US

1.73oz 42 60



7" Round straight sided puff pastry quiche shell + alu tray
#: 770.00.010US

3.35oz 10 130



Recipe Idea

Bacon Fajita quiche

6 servings

- 6 Pidy 3.75" Quiche shells
- 1/2 green bell pepper, diced
- 1/2 cup cheddar cheese, shredded
- 1/2 red bell pepper, diced
- 1/2 small red onion, diced
- 1 lb. bacon, cooked and chopped into bits
- 4 large eggs
- 1 cup of water
- 1 cup half and half or whole milk
- Salt & pepper



1. Preheat oven to 355°F.
2. In a medium mixing bowl combine onion, red & green peppers, cheese and bacon.
3. Top shells with veggie and bacon mixture.
4. Mix the eggs and half and half in a bowl and pour egg mixture over toppings in the Pidy Quiche shells.
5. Bake in preheated oven for 15 minutes.
6. Then reduce heat, leaving the pie in the oven to 320°F and bake for an additional 35 minutes.
7. Remove from oven and allow to sit 5-10 minutes before serving.

Flaky golden brown puff pastry with an airy texture!

Patty shells

Advice from our chef

Patty shells are manufactured according to the French process: the regular lamination is airy and guarantees a light and flaky texture.

To optimize quality we advise you to bake the empty puff pastries 4 minutes in the oven at 340°F, filled product 7 minutes at 340°F.

You can enjoy them after reheating in a 355°F oven for 10 minutes, lowering to 320°F for another 10 minutes.



2.75" Regular round patty shell
#: 220.02.060US

0.95oz	60	70



3.25" Large round patty shell
#: 240.02.072US

1.34oz	72	60





Recipe Idea

Creamed chicken in patty shell

6 servings

- 6 large round patty shells
- 8.8 oz shiitakes
- 1 chicken of 2.20 lbs
- 4 cups of water
- 1 tablespoon and 1/2 sea salt
- Thyme
- Bay leaves
- 1 leek
- 1 stalk celery
- 1 onion with 2 cloves
- 1 lemon
- Parsley
- Nutmeg
- Pepper
- 2.6 oz butter
- 2.6 oz flour
- 2 tablespoons of milk
- 5 tablespoons cooking liquid

1. Put the water on the fire together with the leek, celery and onion.
2. Add the thyme and leek to the water.
3. Season with pepper and salt.
4. Let it 45 minutes heat through.
5. Remove the chicken and the vegetables out of the cooking liquid.
6. Discard bones and skin of the chicken.
7. Make a roux of butter and flour.
8. Add the milk and cooking liquid to the roux.
9. Squeeze half a lemon and add the lemon juice to the mixture.
10. Add the chicken.
11. Thicken the sauce before you serve the meal with a liaison of egg and milk.
12. Bake the patty shells in a preheated oven at 338°F during 7 minutes.
13. Bake the shiitakes and mix them through the creamed chicken.
14. Spread the mixture over the patty shells.



There is no
better way
to bring people
together than with
dessert!

Dessert

How can you resist a coffee break with a tartlet ?



Mini Tartlets

Modern



NEW

1.2" Round Trendy shell sweet
 🐦 #: 316.74.189US ©D
 0.18oz | 189 | 220



1.5" Round Trendy shell sweet
 🐦 #: 313.74.240US ©D
 0.28oz | 240 | 150



2" Round Trendy shell sweet
 🐦 #: 305.74.096US ©D
 0.49oz | 96 | 200



1.5" Square Trendy shell sweet
 🐦 #: 312.74.240US ©D
 0.26oz | 240 | 150



SPECIAL ORDER

1.2" Round Trendy shell chocolate
 🐦 #: 316.64.189US ©D
 0.18oz | 189 | 200



1.5" Round Trendy shell chocolate
 #: 313.62.240US ©D
 0.26oz | 240 | 150



1.5" Square Trendy shell chocolate
 #: 312.62.240US ©D
 0.26oz | 240 | 150



1.5" Square Trendy shell sweet + coating
 🐦 #: 312.24.240US ©D
 0.26oz | 240 | 150



x48
 ■ ■ Trendy shell sweet assortment
 Square / Round
 🐦 #: 314.74.096US ©D



x48
 GRAHAM FLOUR
 1.5" Round Trendy shell graham
 #: 313.98.240US ©D
 0.26oz | 240 | 150

GRAHAM FLOUR

1.5" Round Trendy shell graham
 #: 313.98.240US ©D
 0.26oz | 240 | 150



Also available for vegan recipe:

- 1.5" Round Trendy shell sweet 313.41.240US
- 2" Round Trendy shell sweet 305.41.096US
- 1.5" Round Trendy shell chocolate 313.42.240US

Mini Tartlets

Shortcrust



1.5" Round fluted shell sweet
 #: 310.71.192US ©D
 0.16oz | 192 | 200



1.75" Round fluted shell sweet
 #: 315.71.192US ©D
 0.25oz | 192 | 200
 🐦 #: 315.74.192US ©D
 0.25oz | 192 | 200



2.25" Round fluted shell sweet
 #: 317.71.096US ©D
 0.41oz | 96 | 200
 #: 317.71.448US ©D
 0.16oz | 192 | 56



1.75" Round fluted shell chocolate
 #: 315.62.192US ©D
 0.25oz | 192 | 200



1.75" Round fluted shell sweet
 🐦 #: 885.47.480US
 0.25oz | 480 | 60



2.5"x1" Mini Boat shaped shell sweet
 🐦 #: 350.74.280US ©D
 0.16oz | 280 | 120

Gluten Free



2" Round straight sided shell sweet
 🐦 #: 730.02.070US
 0.30oz | 70 | 400

A tart-free party
is only just a
meeting!

Tartlets

Modern



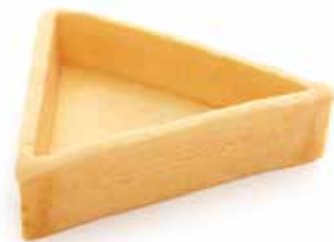
2.75" Round Trendy shell sweet
: 303.74.096US ©D
0.85oz | 96 | 100



3.1" x 0.7" Round Trendy shell sweet
: 303.74.096US ©D
0.99oz | 96 | 100



3.1" x 0.4" Round Trendy shell shallow sweet
: 306.74.096US ©D
0.71oz | 96 | 100



3" Triangle Trendy shell sweet
: 301.74.096US ©D
0.81oz | 96 | 100



3.8" x 1.4" Rectangle Trendy shell sweet
: 640.50.108US
0.89oz | 108 | 120



2.75" Square Trendy shell sweet
: 302.74.096US ©D
1.15oz | 96 | 100



2.75" Round Trendy shell chocolate
: 303.62.096US ©D
0.85oz | 96 | 100



3.1" Round Trendy shell chocolate
: 307.64.096US ©D
0.99oz | 96 | 100



2.75" Square Trendy shell chocolate
: 302.62.096US ©D
1.13oz | 96 | 100

Trendy's

Texture: crunchy, moisture-resistant.
Baking method: (hard) pressed shortcrust.
Taste: neutral, sweet and choco.
Goes perfectly with your cold and warm applications.
All Trendy tartlets are also available with coating, please contact our sales department for more info.

GRAHAM FLOUR



2.75" Round Trendy shell graham
: 303.98.096US ©D
0.85oz | 96 | 100

GRAHAM FLOUR



3.1" Round Trendy shell graham
: 307.96.096US ©D
0.99oz | 96 | 100

Gluten Free



3.25" Round straight sided shell sweet
: 749.02.027US
0.74oz | 27 | 250



Recipe Idea

Trendy Lemon Meringue

1. Wash the lemons and grate the yellow part of the lemons.
2. Put this together with the lemon juice, the water, the sugar and the corn flour in a saucepan.
3. Put this on a low heat and stir it continuously.
4. Remove the pan from the heat and beat in the cold butter.
5. Beat in the 3 egg yolks. Keep stirring constantly.
6. Pour the lemon curd on the 4 Trendy bottoms.
7. Bake the tarts for about 15 minutes at 355° F.
8. Allow the Trendy's to cool.
9. Use a burner to color the meringue.
10. Decorate with a mint leaf or slice of lemon / lime..



4 servings

- 4 Pidy Trendy Shell 3.1"
- Meringue pearls
- 1.7 oz Corn flour
- 2/3 cup granulated sugar
- Juice from 2 lemons
- Zest of 2 lemons
- 1 cup of water
- 3 egg yolks
- 2 oz butter

Tartlets

Rustic



NEW



3.25" Round straight sided shell sweet

#: 328.74.081US

1.15oz	81	100



3.75" Round straight sided shell sweet

#: 332.74.054US

1.34oz	54	100



4" Round straight sided shell sweet

#: 334.71.072US

1.55oz	72	100

3.25" Round straight sided tart sweet + coating

#: 327.74.081US

1.22oz	81	56	

4" Round straight sided shell sweet

#: 334.74.072US

1.55oz	72	100



3.25" Round straight sided shell chocolate

#: 328.62.081US

1.22oz	81	100



4" Round straight sided shell chocolate

#: 334.62.072US

1.55oz	72	80

GRAHAM FLOUR



3.25" Round straight sided shell graham

#: 328.98.081US

1.22oz	81	100	

GRAHAM FLOUR



4" Round straight sided shell graham

#: 334.98.072US

1.55oz	72	80	

We always present you a *blank canvas*, we leave the artistic up to you !



Shortcrust tarts

Advice from our chef

Our Tarts are developed with high quality ingredients.

Find the product that is right for you!

Straight or fluted sides, all butter or margarine, with or without coating, individual or multiportions... a wide range to cover all requirements!

To optimize the quality, we advise you to bake the products 3 to 5 minutes at 340° F before filling.

They can be frozen after being filled.



— Straight sided shells —



7" Round straight sided shell sweet

#: 381.74.012US

3.70oz 12 100



NEW

8" Round Trendy shell sweet

#: 384.74.010US

6.70oz 10 100



6" Heart shaped shell sweet

#: 378.74.012US

4oz 12 100



7" Square straight sided shell sweet

#: 389.74.012US

6.42oz 12 100

— Round fluted shells —

2.5" #: 320.71.180US

0.56oz 180 70



3.25" #: 890.47.135US

0.93oz 135 60



3.25" + coating #: 889.47.135US

0.99oz 135 60

4" #: 895.47.072US

1.48oz 72 80



4" + coating #: 897.47.072US

1.6oz 72 80

6" #: 380.74.012US

3.70oz 12 100



7" #: 898.47.012US

4.83oz 12 156

8" #: 382.74.010US

6.49oz 10 96



8.5" #: 900.47.010US

7.34oz 10 60

9" #: 383.74.010US

9.52oz 10 60



Pastry
considers
alchemy,
beauty
and flavor!

Choux pastry



1.5" Mini cream puff

#: 820.50.250US

0.10oz | 250 | 120



2" Medium cream puff

#: 825.50.250US

0.19oz | 250 | 60



3.5" Large cream puff

#: 835.50.080US

0.49oz | 80 | 70



4" Paris Brest
cream puff

#: 841.50.100US

0.53oz | 100 | 50

SPECIAL
ORDER



2" Mini eclair

#: 849.50.250US

0.09oz | 250 | 150



5" Large eclair

#: 860.50.140US

0.34oz | 140 | 60



6" Giant eclair

#: 865.50.100US

0.45oz | 100 | 50

SPECIAL
ORDER

Advice from our chef

A nice artisanal look with an airy and puffy texture so as to optimize the filling.

Applications:
Ideal with cold fillings.

For crunchy textures:
Their solid texture allows an easy slicing. Slice and fill or pipe through the bottom of the shell.

For softer finished products:
allow 4 hours filled.

They can be frozen once filled.

Prefer savory for appetizers?

Sweet Puff Pastry



2.75" Mini cone
with sugar

#: 360.11.112US

0.46oz | 112 | 120



4.75" Large cone
with sugar

#: 630.38.056US

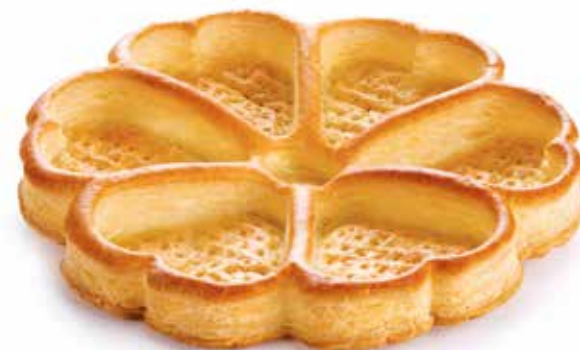
1.48oz | 56 | 70



4.4" x 1" Cream horn

#: 620.30.144US

1.34oz | 144 | 40



9" Sweatheart shell
6 cavities

#: 272.00.012US

6.35oz | 12 | 56



9" Sugared puff pastry shell

#: 536.10.014US

5.1oz | 14 | 35



Lemon & Blackberries Cream horn

4 servings

- 4 Pidy Cream Horns
- 13.5 fl oz heavy whipping cream
- 0.14 oz leaf gelatine
- 4 tablespoons lemon curd
- 4 tablespoons blackberry jam
- 2 tablespoons icing sugar

1. Pour the heavy whipping cream into a mixing bowl and whip it until it gets firm. Divide the cream in 2 mixing bowls.
2. Add the lemon curd in one of the mixing bowls with whipped cream. Mix gently with a spatula and put in the refrigerator. Do it again with the blackberry jam.
3. Allow the creams to thicken before pouring them into 2 piping bags. Keep refrigerated 2 hours more.
4. Fill the cream horn and top with chopped blackberries.



There is always
room for
ice cream !



Waffles



NEW

Lady fingers



3" Waffle cup choco
#: 512.94.096US

0.74oz 96 70



3.75" Flower shaped
waffle cup
#: 511.93.096US

0.51oz 96 80



3.75" Flower shaped
waffle cup choco
#: 511.94.096US

0.71oz 96 80



4" Lady finger
#: 562.01.300US

10.23oz 300 120



4" Tulip shaped
waffle cup
#: 510.93.096US

0.44oz 96 80



4" Tulip shaped
waffle cup choco
#: 510.94.072US

0.79oz 72 56



2.4" Mini waffle
cone sweet
#: 508.93.228US

0.18oz 228 150



Tiramisu on the go !

4 servings

- 15 lady fingers
- 4.4oz mascarpone
- 2 eggs
- ¼ cup sugar
- Coffee

1. Separate the egg whites from yolks. Mix yolks with sugar until lighten.
2. Add mascarpone and mix it.
3. Whisk the egg whites with a pinch of salt until they form peaks.
4. Fold egg whites with mix of yolks and sugar.
5. Break Pidy Lady Fingers into 2 or 3 pieces and dip them quickly into coffee.
6. In glasses, alternate layers of Lady Fingers and creamy mix. Top off your dessert with powdered chocolate. Keep in the fridge and enjoy !



Pidy Ieper (BE)
Headquarters



Puff Pastry

Pidy Halluin (FR)



Shortcrust pastry - Choux pastry - Gluten Free - Sugared Horns - Quiches

Pidy Inc. NY (USA)



Shortcrust pastry - Graham pastry - Sugared mini horns

Pidy Rethel (FR)



Spongecake and Joconde

PIDY Story

Since 1967

It all started more than half a century ago in a small Belgian pastry shop close to the French border.

A passionate baker came up with the idea to revise the recipe of the classic puff pastry: Vol-au-Vent. Word spread fast about his uniquely fine pastry and he decided to produce his high-quality puff pastry cases on a large scale to satisfy the growing demand, pre-baked and ready to fill.

November 1967, the company Pidy Gourmet was established.

Pidy Gourmet

Because of the great passion that motivated the founder and the following generations we continue to strive every day for perfection and innovation of our products, from puff pastry to shortcrust to choux pastry.

The Pidy spirit is based on passion, quality, customer satisfaction and support. More than 300 quality products in different shapes and sizes, colours and flavours represent our range today in more than 60 countries. From sweet and neutral to Organic, Gluten-free and Vegan.

Pidy Gourmet stands for trendy and traditional high quality ready-to-fill pastry products thanks to our many years of experience, expertise and innovations.



328
Employees

Available range
in more than

60 countries

1.848
References

± 400
Product developments
per year

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