

QUALITY BAKERY PRODUCTS



PIE, TART, AND QUICHE SHELLS



QUALITY BAKED
INTO EVERY
CREATION



6" UNBAKED QUICHE SHELL

ART. NR. 50153

Made with unsalted butter and enriched wheat flour, this pre-formed shell reduces preparation time and labor while providing a quality foundation for savory quiches. Ideal for vegetable, meat, and cheese fillings. Available exclusively in foodservice packaging; not individually labeled for retail sale.



4.0oz per
unit
(113.4 g)

48 units per
case 12.00 lb
(5.44 Kg)



8" BAKED PIE SHELL

ART. NR. 51001

Our fully baked 8" Pie Shell delivers a golden appearance, flaky texture, and buttery flavor while reducing preparation time and labor. Ready to fill for cream pies, fruit pies, custards, quiches, and other sweet or savory applications. Designed for foodservice and wholesale use; not individually labeled for retail sale.



6.5oz per
unit
(184.3 g)

12 units per
case 4.88 lb
(2.21 Kg)



10" BAKED PIE SHELL

ART. NR. 51005

Built for larger-format applications, our 10" Pie Shell provides a golden appearance, flaky texture, and buttery flavor while saving preparation time and labor. Ready to fill for cream pies, fruit pies, custards, quiches, and other sweet or savory creations. Designed for foodservice and wholesale use; not individually labeled for retail sale.



9.5oz per
unit
(269.3 g)

12 units per
case 7.13 lb
(3.23 Kg)



6" UNBAKED PIE SHELL

ART. NR. 34501

Designed for individual-sized applications, QBP's frozen 6" Unbaked Pie Shell features a clean-label formula with no artificial flavors, colors, or preservatives. Ready to fill for fruit pies, custard pies, pot pies, quiches, and sweet or savory creations. Designed for foodservice and wholesale use; not labeled for retail sale.



4.0oz per
unit
(113.4 g)

48 units per
case 12.00 lb
(5.44 Kg)



8" UNBAKED PIE SHELL

ART. NR. 34502

Simplify pie production with QBP's frozen 8" Unbaked Pie Shell, featuring a clean-label formula with no artificial additives, flavors, or preservatives. Ready to fill for fruit, pecan, cream, and custard pies, quiches, and savory creations. Designed for foodservice and wholesale use; not labeled for retail sale.



7.0oz per
unit
(198.4 g)

24 units per
case 10.50 lb
(4.76 Kg)



9" UNBAKED PIE SHELL

ART. NR. 34504

Expand your pie assortment with our 9" Medium-Deep Unbaked Pie Shell. Its deeper profile accommodate generous portions of fruit fillings, custards, quiches, and savory recipes. The clean-label formula contains no artificial preservatives, colors, or flavors. Designed for foodservice and wholesale use; not labeled for retail sale.



9.5oz per
unit
(269.3 g)

24 units per
case 14.25 lb
(6.46 Kg)



10" UNBAKED PIE SHELL

ART. NR. 34511

Create larger pies with QBP's frozen 10" Medium-Deep Unbaked Pie Shell. Its deeper profile provides ample capacity for generous portions of fillings, custards, quiches, and savory recipes. The clean-label formula contains no artificial preservatives, colors, or flavors. Designed for foodservice and wholesale use; not labeled for retail sale.



10.0oz per
unit
(283.5 g)

24 units per
case 15.00 lb
(6.80 Kg)



8" UNBAKED SUGAR TART SHELL

ART. NR. 50154

Bring consistency and convenience to dessert production with the 8" Sugar Tart Shell. Ready to bake, its crisp texture, golden appearance, and balanced sweetness provide a dependable base for fruit, custard, and chocolate tarts or specialty creations. Designed for foodservice and wholesale use; not labeled for retail sale.



8.0oz per
unit
(226.8 g)

16 units per
case 8.00 lb
(3.63 Kg)



PIE, TART, AND QUICHE SHELLS

CRAFTED FOR YOUR SUCCESS

Quality Bakery Products offers versatile shells made with premium ingredients for commercial bakeries and foodservice operations. From sweet pies and specialty tarts to savory quiches, our pre-formed shells help reduce preparation time and labor while giving your team more freedom to create. Available exclusively in foodservice packaging; not packaged for retail sale.



BAKED & UNBAKED PIE SHELLS

Flexible options for your recipes and workflow. Baked sizes: 8" and 9". Unbaked sizes: 6", 8", 9", and 10".



SIMPLIFY INGREDIENTS HANDLING

Reduce the ingredients and preparation steps needed for scratch-made shells.



EXPAND YOUR MENU

Create fruit pies, cream pies, specialty tarts, and savory quiches.



BUILT FOR PRODUCTION

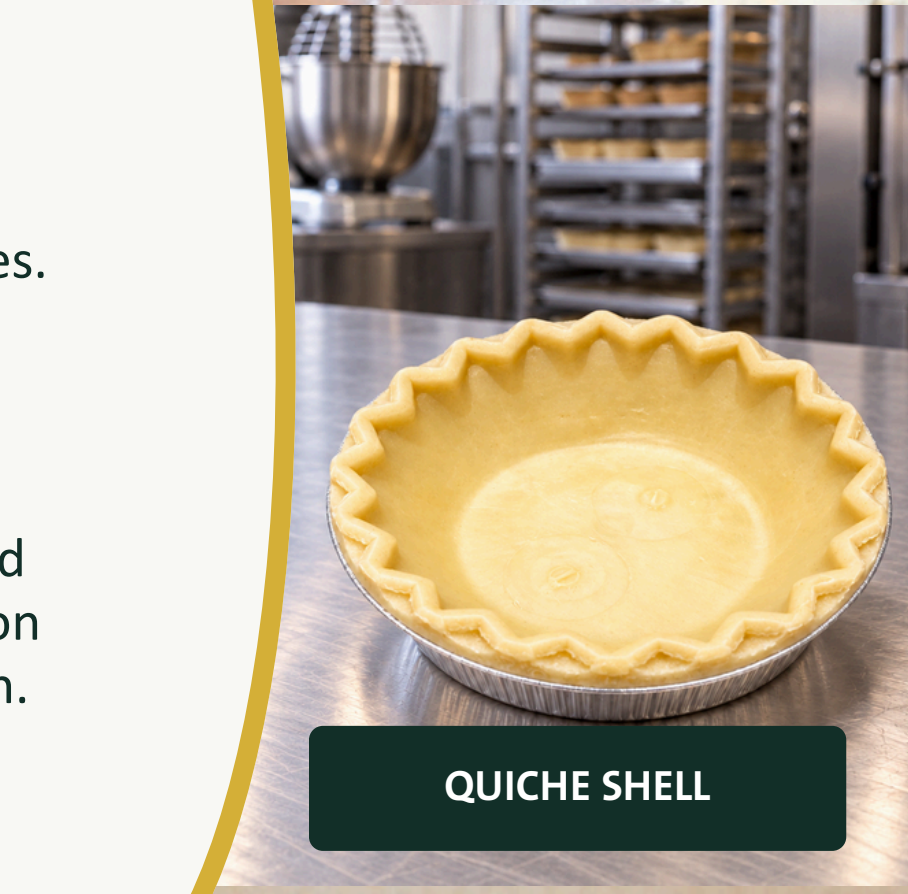
Reduce dough mixing, rolling, and shaping so your team can focus on filling, finishing, and presentation.



PIE SHELLS



TART SHELL



QUICHE SHELL

SCAN HERE TO
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