Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: MSQW020 13 October 2025 13 October 2025

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Quiche Lorraine 11" (1 x 1)

Short Product Name:

Quiche Lorraine 11" (1 x 1)

Product Description:

Whole quiche made with egg, bacon and mature Cheddar cheese encased in shortcrust pastry (approx. 12 ptns). Palm from a sustainable source, RSPO certificate number BMT-RSPO-000578 (1×1)

General Information

Food/Drink:	Food	
Product Category:	Frozen	
Generic Product Type :		

Supplier's Product Code:

MSQW020

Supplier: Central Foods Group Limited

Maple Court Ash Lane Collingtree Northamptonshire NN4 0NB England P: 01604 858 522

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	05060062473766	Outer Case Length:	280 mm
Packaging Type Description :		Outer Case Width:	277 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	46 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	1.38 kg
		Product Net Weight:	1.25 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.53 MTR
Quantity of Layers Per Pallet :	30 Layers	Pallet Gross Weight:	511.44 kg
Quantity of Cases Per Pallet:	360 Cases		
Logistical Information			
Shelf Life from Time of Production :	405 Days	Minimum Order Quantity:	1 Cases
Guaranteed Shelf Life on Delivery:	203 Days	Delivery Lead Time :	4 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board :	100.00 g	Wood:	Not specified.
	Fibre Based Composite :	Not specified.	
Waste Packaging Weight - Tran	sport Packaging		
Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		
Other Information			

Other Information

Supplier Comments:

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
Provenance.	

Additional Origin Details:

Not specified.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	0 mm
Inner Unit Height:	0 mm
Inner Unit Width:	0 mm
Inner Product Weight:	1.00 kg
Inner Product Weight Units:	kg

Weight/Volume:
Not specified.

Handling Information

Directions For Use :

From Frozen unless otherwise stated Oven: Remove outer packaging, leave in foil tray. Pre heat oven 190°C/170°C (fan)/Gas Mark 5. Place quiche on a baking tray and reheat for 30 mins until a core temperature of >75°C (or relevant national requirements) for at least 30 secs before serving. To serve chilled leave in a refrigerator overnight to defrost. Once defrosted consume within 24 hrs. Do NOT refreeze once defrosted. These are guidelines only. All appliances vary. Do not reheat once cooled.

Storage Instructions:

Keep Frozen. Store at -18°C or below

Dietary Information

Ingredients:

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Pastry Case: Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Folic Acid, Thiamin), Margarine (Palm Oil, Coconut Oil, Rapeseed Oil, Water, Salt, Emulsifier (Mono-and Diglycerides of Fatty Acids), Acidity Regulators (Citric Acid, Disodium Citrate), Natural Flavouring, Colour (Natural Carotenes)), Shortening (Palm Oil, Rapeseed Oil), Maize Flour, Water, Tomato Puree, Sea Salt. Filling: Water, Whole Liquid EGG (13%) Bacon (7%) (Pork, Salt, Demerara Sugar, Sodium Nitrite) Mature White Cheddar Cheese (5%) (MILK, Salt, Starter, Rennet, Potato Starch), Whole MILK Powder, Cornflour, Modified Maize Starch, Onion, MUSTARD Powder, Ground White Pepper.

Product contains:	
GM Protein/DNA:	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof):	No
Eggs (and products thereof) :	Yes
Fish (and products thereof):	No
Soybeans (and products thereof):	No
Milk (and products thereof):	Yes
Mustard (and products thereof) :	Yes
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts:	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No

Artificial Antioxidants :	
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No
oduct suitability:	

Troduct suitability.	
Suitable for a Vegetarian Diet:	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet:	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar):	Yes

Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof) :	No
Barley (and products thereof):	No
Oats (and products thereof):	No
Spelt (and products thereof):	Yes
Kamut (and products thereof) :	Yes
Gluten content < 20ppm:	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

 ${\bf Allergen\,Statement:}$

Not specified.

Nutritional Information

Average Serving :	0.00 g or ml
Count per 100g:	1 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML:	927.00 kJ
Energy per 100 G/ML:	221.00 kcal
Fat per 100 G/ML:	12.1 g
- of which Saturates per 100 G/ML :	5.9 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	21.7 g
- of which Sugars per 100 G/ML :	2.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	0.8 g
Protein per 100 G/ML:	7 g
Salt per 100 G/ML:	0.62 g
Sodium per 100 G\ML:	0.246 g

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g:	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	Not specified.
Plastic:	Not specified.
Percentage Recycled Plastic :	Not specified.
Paper/Board:	Not specified.

Aluminium:	Not specified.
Steel:	Not specified.
Other:	Not specified.
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor:	Yes
Fairtrade:	No
Marine Stewardship Council Certified (MSC) :	-
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark:	Yes
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming):	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
$Round table\ of\ Sustainable\ Palm\ Oil\ (RSPO):$	Yes
School Approved (The Requirement for School Food Regulation 2014) :	
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System):	-
FSSC 22000:	-

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code:	1905908000
Identification/Health Marks:	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Coliforms (cfu/g or ml)	Annually	<10	100	-	
Listeria Monocytogenes	Annually	=0	0	25g	Not detected in 25g
Salmonella	Annually	<0	0	25g	Not detected in 25g
Staphylococcus Aureus (cfu/g or ml)	Annually	<50	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<500000	5000000	_	

Analytical Standards

Not available.