Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : FDCAN100 13 October 2025 13 October 2025

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Mini Quiche Selection 21g (1 x 48)

Short Product Name:

Mini Quiche Selection 21g (1 x 48)

Product Description

 $A \, selection \, of \, traditional \, mini \, quiches \, (12 \, of \, each). \, To mato \, \& \, Basil, \, Cheese, \, Onion \, \& \, Chive, \, Mushroom \, \& \, Cheddar \, and \, Stilton \, \& \, Broccoli, \, all \, encased \, in \, golden \, shortcrust \, pastry. \, Palm \, from \, a \, sustainable \, source, \, RSPO \, certificate \, number \, BMT-RSPO-000578 \, (1 \, x \, 48)$

General Information

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

Supplier's Product Code:

FDCAN100

 $\textbf{Supplier:} \ \mathsf{Central} \ \mathsf{Foods} \ \mathsf{Group} \ \mathsf{Limited}$

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

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060089682080	Outer Case Length:	368 mm
Packaging Type Description :		Outer Case Width:	246 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height:	69 mm
Is Trade Item Splittable?:	No	Product Gross Weight:	1.23 kg
		Product Net Weight:	1.01 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.46 MTR
Quantity of Layers Per Pallet :	19 Layers	Pallet Gross Weight :	295.21 kg
Quantity of Cases Per Pallet:	228 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 - Oute	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 :	122.00 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			

Supplier Comments:

INNER PRODUCT

Origin Information

United Kingdom Product Country of Origin/Place of 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:	0.02 kg
Inner Product Weight Units:	kg

Weight/Volume:

Not specified.

Handling Information

Directions For Use:

From Frozen unless otherwise stated Oven: Remove from packaging. Place frozen product onto a baking tray. Place in a pre-heated oven at $200^{\circ}\text{C}/180^{\circ}\text{C}$ (Fan)/Gas Mark 6 for 10 - 14 mins. Ensure quiches are piping hot before serving. Ensure a core temperature of >75°C is achieved (or relevant national requirements) for at least 30 secs before serving. Do not reheat after cooking. Thaw and serve: Simply arrange quiches on a platter whilst frozen. Leave to defrost overnight in the refrigerator. Once defrosted keep refrigerated and use within 3 days.

Storage Instructions:

Keep Frozen. Store at -18°C or below

Dietary Information

Ingredients:

Ingredients:

Pastry Case (50%) Fortified WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), 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)), Vegetable Shortening (Palm Oil, Rapeseed Oil), Maize Flour, Water, Sea Salt, Tomato Puree.

Tomato & Basil Filling (50%) Water, Mature Cheddar Cheese (10%) (MILK) (contains Natural Colour (Annatto Norbixin, Bixin)), Chopped Tomatoes (6%) (Tomatoes, Tomato Juice, Acidity Regulator (Citric Acid)), EGG, Onions, Whole MILK Powder, Sun-dried Tomato Mix (2%) (Water, Sun-dried Tomatoes, Rapeseed Oil, White Wine Vinegar, Salt, Garlic Puree, Oregano), Modified Maize Starch, Tomato Paste, Spinach, Potato Flake, Basil, Paprika, MUSTARD Powder.

Cheese, Onion & Chive Filling (50%) Water, Onions (13%), Mature Cheddar Cheese (MILK) (contains Natural Colour (Annatto Norbixin, Bixin)), EGG, Modified Maize Starch, Whole MILK Powder, Chives (14%), Dijon MUSTARD (Mater, MUSTARD Seeds, Spirit Vinegar, Salt), Potato Flake, Garlic, Sea Salt, MUSTARD Powder.

Stilton & Broccoli Filling (50%) Water, Onions, Broccoli (7%), EGG, Mature Cheddar Cheese (MILK), (contains Natural Colour (Annatto Norbixin, Bixin)), Stilton Cheese (MILK) (5%), Modified Maize Starch, Whole MILK Powder, Potato Flake, Ruby Port, Sea Salt, MUSTARD Powder.

Wushroom & Cheddar Filling (50%) Water, Woodland Mushroom Mix (11%) (Button Mushroom, Oyster Mushroom, Shii-take Mushroom, Pholiota nameko Mushroom), Mature Cheddar Cheese (7%) (MILK) (contains Natural Colour (Annatto Norbixin, Bixin)), EGG, Onions, Mushrooms (2%), Whole MILK Powder, Modified Maize Starch, Natural Mushroom Stock, Garlic Nuggets, Potato Flake, Dijon MUSTARD (Water, MUSTARD Seeds, Spirit Vinegar, Salt), Tarragon, Antioxidant (Ascorbic Acid), MUSTARD Powder.

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

Product contains :	
Artificial Antioxidants :	-
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No
Product suitability:	
Product suitability: Suitable for a Vegetarian Diet:	Yes
	Yes No
Suitable for a Vegetarian Diet:	
Suitable for a Vegan Diet :	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No -
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	No -

Pistachio nuts:	No
Macadamia nuts :	No
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

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	0.00 g or ml
Count per 100g:	4.76 Pieces
Count Per Pack :	12
Energy per 100 G/ML:	1,212.00 kJ
Energy per 100 G/ML:	289.00 kcal
Fat per 100 G/ML :	18.4 g
- of which Saturates per 100 G/ML :	8.8 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:	28.4 g
Carbohydrate Per 100 G/ML: - of which Sugars per 100 G/ML:	28.4 g 2 g
•	5
- of which Sugars per 100 G/ML:	2 g
of which Sugars per 100 G/ML: of which Polyols per 100 G/ML:	2 g Not specified.
- of which Sugars per 100 G/ML: - of which Polyols per 100 G/ML: - of which Starch per 100 G/ML:	2 g Not specified. Not specified.
- of which Sugars per 100 G/ML: - of which Polyols per 100 G/ML: - of which Starch per 100 G/ML: Fibre per 100 G/ML:	2 g Not specified. Not specified. 1.1 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) :	-
Roundtable 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	-	
E. Coli (cfu/g or ml)	Annually	<10	100	-	
Listeria Monocytogenes	Annually	=0	0	25g	
Salmonella	Annually	=0	0	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.