Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: FDCAN100 05 March 2020 05 April 2024

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Mini Quiche Selection 21g (1 x 48)

Short Product Name:

Product Description:

Ready-baked mini quiches, made with British free-range eggs and mature Cheddar, baked in shortcrust pastry; 12 of each: *Tomato and basil * Cheese, onion and chive * Mushroom and cheddar * Stilton and broccoli Serve hot or thaw and serve cold. Suitable for vegetarians. (1 x 48)

General Information

Food/Drink:	Food
Product Category:	Frozen
Generic Product Type :	Pies, Sausages Rolls, Savouries

Supplier's Product Code:

FDCAN100

Supplier: Central Foods Group Ltd

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

OUTER PRODUCT

Outer case Information

Outer case Information			
Outer Case GTIN :	5060089682080	Outer Case Length:	368 mm
Packaging Type Description :	Case	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 :	295.44 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 - 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:	0.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	280.00 g	Wood Total :	0.00 g
Paper/Board:	0.00 g	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:
Not specified.

INNER PRODUCT

Origin Information

United Kingdom Product Country of Origin/Place of Provenance:

Additional Origin Details : United Kingdom

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:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

12/252g

Handling Information

Directions For Use:

From Frozen unless otherwise stated Oven: Remove from outer packaging, leave in foil. Place quiches onto a baking tray. Place in a pre-heated oven 200°C/180°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:

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

Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
Suitable for a Vegetarian Diet:	Yes	
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Suitable for a Vegan Diet :	No	
<u> </u>		
Suitable for a Vegan Diet :	No	
Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No No	
Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance : Suitable for Coeliacs :	No No No	
Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs: Approved for a Halal Diet:	No No 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):	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration:	0

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in CAPITALS.

Nutritional Information

Average Serving:	0.00 g or ml
Count per 100g:	4.76 Pieces
Count Per Pack :	Not specified.
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
- of which Sugars per 100 G/ML:	
or milerrougars per 200 o, me.	2 g
- of which Polyols per 100 G/ML:	2 g Not specified.
- of which Polyols per 100 G/ML :	Not specified.
- of which Polyols per 100 G/ML: - of which Starch per 100 G/ML:	Not specified. Not specified.
- of which Polyols per 100 G/ML: - of which Starch per 100 G/ML: Fibre per 100 G/ML:	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:	0.00 g
Plastic:	70.00 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	122.00 g

Aluminium:	28.80 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

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

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

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?: No

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.