Supplier's Product Code :	FDQP05
Product Added :	13 October 2025
Last Updated by Supplier :	13 October 2025
erudus id :	b2c3a7d3d9df46b3a3f5e7de0cd67d8d

The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit http://www.erudus.com/terms-and-conditions for full terms and conditions.

Classic Lorraine Pickups 50g (1 x 24)

Short Product Name:
Classic Lorraine Pickups 50g (1 x 24)

Product Description:
Smoked bacon, mature Cheddar cheese and onion in a delicate free-range egg custard, topped with smoked bacon slices and mature Cheddar cheese, encased in shortcrust pastry. Palm from a sustainable source, RSPO certificate number BMT-RSPO-000578 (1 x 24)

Supplier's Product Code :
FDQP05
Supplier: Central Foods Group Limited
Maple Court
Ash Lane
Collingtree
Northamptonshire
NN4 0NB
England
P: 01604 858 522

General Information

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

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060089680185	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 :	1.32 kg
		Product Net Weight :	1.20 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 :	488.76 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 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 :	86.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport 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

Product Country of Origin/Place of Provenance :	United Kingdom

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 :	0.05 kg
Inner Product Weight Units :	kg

Weight/Volume :
Not specified.

Handling Information

Directions For Use :
From Frozen unless otherwise stated Oven: Remove from outer packaging. Place quiche onto a baking tray. Place in a pre-heated oven at 190°C/170°C (Fan)/Gas Mark 5 for 30 mins. Ensure quiche is piping hot before serving. Thaw and serve: simply arrange slices on a platter whilst frozen. Leave to defrost for 24 hours in the refrigerator and serve. Once defrosted keep refrigerated and use within 24 hours. Do not refreeze once defrosted. When heated, ensure a core temperature of >75°C is achieved (or relevant national requirements) for at least 30 seconds before serving. Do not reheat after cooking.

Storage Instructions :
Keep Frozen. Store at -18°C or below

2025 Erudus Ltd. All rights reserved.

Dietary Information

Ingredients :

Pastry (28%) Fortified **WHEAT** Flour (with Calcium, Iron, Niacin, 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 (Carotenes)), Shortening (Palm Oil, Rapeseed Oil), Maize Flour, Water, Tomato Puree, Sea Salt. Quiche Lorraine Filling (65%) Whole **MILK**, Mature Cheddar Cheese (11%) (**MILK**) (contains Natural Colour (Annatto Bixin, Norbixin)), Onion, Free-Range Whole **EGG**, Smoked Bacon (6%) (Pork, Salt, Demerara Sugar, Preservative (Sodium Nitrite)), Modified Maize Starch, Dehydrated Potato, Dijon **MUSTARD** (Water, **MUSTARD** Seeds, Spirit Vinegar, Salt, Black Pepper). Bacon and Cheddar Topping (7%) Smoked Back Bacon (5%) (Pork, Water, Salt, Antioxidant (Sodium Ascorbate), Preservatives (Sodium Nitrite, Potassium Nitrate)), Mature Cheddar Cheese (2%) (**MILK**) (contains Natural Colour (Annatto Bixin, Norbixin)).

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
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

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product 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

Allergen Statement :

Not specified.

2025 Erudus Ltd. All rights reserved.

Nutritional Information

Average Serving :	50.00 g or ml
Count per 100g :	2 Pieces
Count Per Pack :	24
Energy per 100 G/ML :	1,046.00 kJ
Energy per 100 G/ML :	249.00 kcal
Fat per 100 G/ML :	15 g
- of which Saturates per 100 G/ML :	7.5 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 :	19.7 g
- of which Sugars per 100 G/ML :	2.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.9 g
Protein per 100 G/ML :	9.7 g
Salt per 100 G/ML :	0.9 g
Sodium per 100 G\ML :	0.36 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.

2025 Erudus Ltd. All rights reserved.

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.

2025 Erudus Ltd. All rights reserved.