Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: MSQW021 07 July 2022 05 April 2024

ff512c206d4e4a728649f63f7dcc31d8



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.

Ch & Onion Quiche 11" (1 x 1)

Product Description:

11" diameter, whole quiche made with egg, onion, spring onion and mature Cheddar cheese encased in shortcrust pastry. Approx. 12 ptns per quiche/100g per ptn. Serve hot or thaw and serve cold. Suitable for vegetarians. Made with palm from a sustainable source, RSPO certificate number: BMT-RSPO-000578. (1×1)

General Information

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

Supplier's Product Code:

MSQW021

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 :	05060062473773	Outer Case Length:	280 mm
Packaging Type Description :	Case	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:	511.80 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:	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

Product Country of Origin/Place of United Kingdom 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.

pecified.

Weight/Volume:

N/A

Page: 2 of 5

Handling Information

Directions For Use :

From Frozen unless otherwise stated Oven: Remove outer packaging, leave in foil. Place in preheated oven 190° C / Gas Mark 5 for 30 minutes. Ensure food is piping hot before serving. Ensure a core temperature of $>75^{\circ}$ C is achieved (or relevant national requirements) for at least 30 seconds before serving. Do not reheat after cooking. To serve chilled leave in a refrigerator overnight to defrost. Once defrosted consume within 24 hours. Do not refreeze once defrosted.

Storage Instructions:

Keep Frozen. Store at -18°C or below

Dietary Information

Ingredients:

Pastry Case: 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)), Shortening (Palm Oil, Rapeseed Oil), Maize Flour, Water, Tomato Puree, Sea Salt. Filling: Water, Whole Liquid EGG (12%), Onion (7%), Mature Cheddar Cheese (6%) (MILK, Salt, Starter, Rennet, Colour (Annatto Bixin, Norbixin), Potato Starch), Spring Onion (5%), Whole MILK Powder, Cornflour, Modified Maize Starch, Chives, Sea Salt, 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
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

Product contains:		
Artificial Antioxidants :	No	
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 :	No	
Suitable for a Vegen Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance:	No No	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	No No No	

Allergen Statement :

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

Nutritional Information

Average Serving:	0.00 g or ml
Count per 100g:	1 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML:	895.00 kJ
Energy per 100 G/ML:	213.00 kcal
Fat per 100 G/ML:	11.9 g
- of which Saturates per 100 G/ML :	5.8 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:	21.6 g
- of which Sugars per 100 G/ML:	2.3 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:	5.8 g
Salt per 100 G/ML :	0.59 g
Sodium per 100 G\ML:	0.236 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:	15.00 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	100.00 g

Aluminium:	14.00 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
Roundtable 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	-	
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	-	

Page: 5 of 5

Analytical Standards

Not available.