MSQW021 07 July 2022 13 August 2025 ff512c206d4e4a728649f63f7dcc31d8



Supplier's Product Code :

Supplier: Central Foods Group Limited

MSQW021

Maple Court

Ash Lane

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Ch & Onion Quiche 11" (1 x 1)

Short Product Name:

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. Made with British Lion free-range eggs. Suitable for vegetarians. (1×1)

General Information

		Collingtree
Food/Drink :	Food	Northamptonshire
		NN4 ONB
Product Category :	Frozen	England
Generic Product Type :	Pies, Sausages Rolls, Savouries	P: 01604 858 522
Generic Froduct Type.	Fies, Jausages Kolls, Javoulies	

OUTER PRODUCT

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	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
Paper/Board :	0.00 g
Percentage Recycled Plastic :	0.00 %
Other Information	

Supplier Comments :	
Not specified.	

 Wood Total:
 0.00 g

 Is Pallet Returnable?:
 Yes

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : 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 : N/A

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 sees 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

Additional Origin Details : United Kingdom

Dietary Information

Ingredients :

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 (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:

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

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 :	0.00 %
Paper/Board :	100.00 g

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 :	-

Aluminium :	14.00 g
Steel:	0.00 g
Other :	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

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? :	No	
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	-	

Analytical Standards

Not available.