

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

MSQW020
07 July 2022
05 April 2024
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Quiche Lorraine 11" (1 x 1)

Product Description:

11" diameter, whole quiche made with egg, bacon 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 palm from a sustainable source, RSPO certificate number: BMT-RSPO-000578. (1 x 1)

General Information

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

Supplier's Product Code :
MSQW020
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 GTIN :	05060062473766	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 - Transport 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 Provenance :	United Kingdom
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Additional Origin Details :
United Kingdom

Inner Pack Information

Internal GTIN :	Not specified.
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Packaging Type Description :	Polythene Bag
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Variable Weight Consumer Item :	No
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Net Drained Weight :	Not specified.
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Inner Unit Length :	0 mm
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Inner Unit Height :	0 mm
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Inner Unit Width :	0 mm
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Inner Product Weight :	Not specified.
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Inner Product Weight Units :	g
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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 / Gas Mark 5. Place quiche on a baking tray and reheat for 30 minutes until a core temperature of >75°C (or relevant national requirements) for 30 seconds is achieved before serving. 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 Carotenoids)), Shortening (Palm Oil, Rapeseed Oil), Maize Flour, Water, Tomato Puree, Sea Salt .
 Filling: Water, Whole Liquid **EGG** (13%) Bacon (7%) (Pork, Salt, Demerara Sugar, Sodium Nitrite) Mature White Cheddar Cheese (5%) (**MILK**, Salt, Starter, Rennet, Potato Starch), Whole **MILK** Powder, Cornflour, Modified Maize Starch, Onion, **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 :	No
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 :	927.00 kJ
Energy per 100 G/ML :	221.00 kcal
Fat per 100 G/ML :	12.1 g
- of which Saturates per 100 G/ML :	5.9 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 :	21.7 g
- of which Sugars per 100 G/ML :	2.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.8 g
Protein per 100 G/ML :	7 g
Salt per 100 G/ML :	0.62 g
Sodium per 100 G\ML :	0.246 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?: 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.