

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

FDQP06  
26 February 2020  
27 August 2024  
63910937c75643e7aae03652a6b74c3d



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## Brie, Sun-dried Tom Pickup 50g (1 x 24)

Short Product Name:

Brie, Sun-dried Tom Pickup

Product Description:

Ready-baked, pre-cut, 11" diameter quiche made with British free-range eggs, brie, diced sun-dried tomatoes, onion and thyme, all topped with brie slices and encased in shortcrust pastry. May be served hot or thaw and serve cold. Suitable for vegetarians. (1 x 24)

### General Information

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

Supplier's Product Code :  
FDQP06  
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 :	5060089680192	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 :	1.32 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 :	490.20 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 :	0.00 %		

### 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 :**  
24/1200g

### 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 heating 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

## Dietary Information

### Ingredients :

Pastry (29%) (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). Sun-dried Tomato Filling (67%) (Whole **MILK**, Onion, Free-Range Whole **EGG**, Mature Cheddar Cheese (**MILK**) (contains Colour (Annatto Bixin, Norbixin), Potato Starch), Sun-dried Tomatoes (4%), Modified Maize Starch, Dehydrated Potato, Dijon Mustard (**MUSTARD**) (Water, **MUSTARD** Seeds, Spirit Vinegar, Salt, Sea Salt, Thyme)) Brie Topping (4%) Brie (3.8%) ( **MILK**), Parsley.

### 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 :	50.00 g or ml
Count per 100g :	2 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,093.00 kJ
Energy per 100 G/ML :	261.00 kcal
Fat per 100 G/ML :	15.7 g
- of which Saturates per 100 G/ML :	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 :	22.6 g
- of which Sugars per 100 G/ML :	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 :	1.4 g
Protein per 100 G/ML :	8.1 g
Salt per 100 G/ML :	1 g
Sodium per 100 G\ML :	0.399 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	6.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	86.00 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 :	-

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.

Aluminium :	24.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

<b>Other Accreditation :</b> 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	
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.