

Product Specification

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Technical contact: Paula Cross	Commercial contact: Sandra Millar			
	Sandra.millar@edgmondfoods.co.uk			
Product title: Crimp and Pring Cheese and Onion Quiche.				
Product description:				

Mature Cheddar Cheese, Onions and Chives in a creamy egg custard, baked in a crisp shortcrust pastry case.

Product weight: 1.5kg

Product Shelf life	
Total shelf life:	15 days
Minimum life into depot:	10 days
Transport/Storage conditions:	0-5 °C

<u>Ingredients:</u>

Whole Milk, Pasteurised Whole Egg, Wheat Flour (Gluten), Mature Cheddar Cheese (Milk) (12%), Onion (8%), Vegetable Oils (Palm, Rapeseed), Water, Modified Maize Starch, Dextrose, Salt, Dried Chives, Preservative: Potassium Sorbate.

Allergen Advice:

Contains: Egg, Gluten, Milk.

Suitable for Vegetarians.

Storage instructions:

Date issued: 07.11.13

Keep refrigerated below 5°C.

Suitable for home freezing on day of purchase. Use within one month. Defrost thoroughly in a refrigerator before use. Do not refreeze once defrosted.



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Nutrition Information	Per 100g	Per 1/16 th	% of an adult's
		<u>Quiche</u>	<u>reference intake.</u>
Energy KJ	1003	941	11%
kcal	241	226	
Fat	15.1g	14.2g	20%
(of which saturates)	5.4g	5.0g	25%
Carbohydrate	16.8g	15.7g	-
(of which sugars)	2.7g	2.5g	3%
Fibre	0.9g	0.8g	-
Protein	8.9g	8.4g	
Salt	0.6g	0.6g	10%

<u>Customer handling instructions:</u>

Can be served hot or cold.

To heat the whole Quiche (Guidelines only):

Remove all packaging and place in the centre of a pre-heated oven at 180°C/Gas Mark 4 for 30-40 minutes. Ensure product is piping hot before serving.

Serves 16.

Example of Outer Case Label:

Crimp & Pring

1.5kg Chilled Cheese and Onion Quiche (x4)

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Use By:- 03.10.13

Produced by Edgmond Foods Ltd



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<u>Dietary Information</u>				
Product Free From?	Yes	No		
Additives	*			
Animal fat (other than milk products)	*			
Artificial colours	*			
Artificial preservatives		* Potassium Sorbate		
Artificial sweeteners	*			
Aspartame	*			
Beef	*			
Benzoates	*			
BHA/BHT	*			
Caramel	*			
Celery	*			
Crustaceans	*			
Egg and Egg derivatives		* Whole Egg		
Fish	*	33		
Galactose and galactosides	*			
Gelatin	*			
Genetically Modified Organisms	*			
Gluten		*Wheat Flour		
Irradiated ingredients	*			
Lupin or Lupin Derivatives	*			
Milk and milk products		* Milk, Cheese		
Monosodium glutamate	*	,		
Molluscs	*			
Mustard or its derivatives	*			
Natural Colours	*			
Nuts and nut oils	*			
Peanuts	*			
Pork	*			
Poultry	*			
Sesame Seeds and seed oils	*			
Soya and Soya derivatives	*			
Sulphur dioxide and Sulphites (>10mg/kg)	*			
Wheat and wheat derivatives		*Wheat Flour		
Yeast	*	Willoat Flour		
Suitable for Vegetarians	*			
Suitable for Vegans		*		
Suitable for Kosher diet		*		
Suitable for Coeliacs		*		



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Signed on behalf of Edgmond Foods Ltd:

Name: Paula Cross

Position: Technical Manager

Date: 7th November 2013