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Product title: Crimp and Pring Mediterranean Style Vegetable Quiche		

<u>roduct title:</u> Crimp and Pring Mediterranean Style Vegetable Quicne.

Product description:

Mature cheddar cheese, onions, roasted red and yellow peppers and basil 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

Ingredients:

Whole Milk, Pasteurised Whole Egg, Wheat Flour (Gluten), Mature Cheddar Cheese (Milk) (10%), Vegetable Oils (Palm, Rapeseed), Water, Onion (4%), Tomato (2%), Modified Maize Starch, Red Pepper (1.5%), Yellow Pepper (1.5%), Dextrose, Salt, Basil, Preservative: Potassium Sorbate.

Allergen Advice: Contains: Egg, Gluten, Milk.

Suitable for Vegetarians.

## Storage instructions:

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.



Nutrition Information	<u>Per 100g</u>	Per 1/16 <sup>th</sup>	% of an adult's
		<u>Quiche</u>	<u>reference intake.</u>
Energy KJ	967	907	11%
kcal	232	218	
Fat	14.4g	13.5g	19%
(of which saturates)	4.9g	4.6g	23%
Carbohydrate	16.7g	15.7g	
(of which sugars)	2.7g	2.6g	3%
Fibre	0.9g	0.8g	
Protein	8.4g	7.9g	
Salt	0.6g	0.5g	8%

Customer handling instructions:

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:





Dietary Information				
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	*			
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	*			
Suitable for Vegetarians	*			
Suitable for Vegans		*		
Suitable for Kosher diet		*		
Suitable for Coeliacs		*		



Signed on behalf of Edgmond Foods Ltd:

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Name: Paula Cross

Position: Technical Manager

Date: 7<sup>th</sup> November 2013