

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

51833
23 November 2017
07 December 2021
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GLUTEN FREE LEMON MERINGUE PIE 1 x 14

Product Description:

A buttery gluten free pastry case with a lemon filling, which is topped with peaks of piped meringue. This pie is pre-portioned into 14 portions and packed 1 pie per outer.

General Information

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

Supplier's Product Code :
51833
Supplier: D. Sidoli & Sons (Shrewsbury) Ltd
Henfaes Lane

Welshpool
Powys
SY21 7BE
Wales
P: 01938 555234

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5015091518339	Outer Case Length :	305 mm
Packaging Type Description :	Case	Outer Case Width :	305 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	92 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	2.15 kg
		Product Net Weight :	1.60 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.60 MTR
Quantity of Layers Per Pallet :	16 Layers	Pallet Gross Weight :	310.10 kg
Quantity of Cases Per Pallet :	192 Cases		

Logistical Information

Shelf Life from Time of Production :	730 Days	Minimum Order Quantity :	9 Cases
Guaranteed Shelf Life on Delivery :	365 Days	Delivery Lead Time :	5 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Paper/Board :	146.80 g	Other :	0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes

Other Information

Supplier Comments : N/A

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details:
N/A

Inner Pack Information

Internal GTIN:	Not specified.
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Packaging Type Description:	Box
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Variable Weight Consumer Item:	Yes
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Net Drained Weight:	0.000 kg
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Inner Unit Length:	300 mm
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Inner Unit Height:	76 mm
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Inner Unit Width:	300 mm
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Weight/Volume:
1 x 1.600kg minimum net weight

Handling Information

Directions For Use:

SERVING INSTRUCTIONS: 1. Defrost prior to serving. 2. Meringue topping may be damaged due to portioning. DEFROSTING INSTRUCTIONS: 1. Whole: Remove all packaging including the cakeboard, place on a serving platter, cover and defrost under refrigeration (8°C or below) for approximately 12 hours. 2. Portion: Remove portion, place on a plate, cover and defrost under refrigeration (8°C or below) for approximately 3 hours. USAGE INSTRUCTIONS: 1. Keep refrigerated once defrosted. 2. Use within 48 hours of defrost. 3. Do not re-freeze once defrosted. REHEATING INSTRUCTIONS: Not applicable

Storage Instructions:

At or below -18°C (0°F)

Dietary Information

Ingredients :

Water, sugar, flour blend (rice, potato, tapioca, maize, buckwheat), sweetened condensed MILK (whole MILK, sugar, lactose (MILK)), EGG yolk, margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), modified maize starch, butter (MILK), shortening (palm oil, rapeseed oil), dextrose, lemon juice concentrate (1.9%), dried EGG white, stabilisers (agar, locust bean gum), natural lemon flavouring with other natural flavourings, salt, colour (curcumin), acidity regulator (citric acid), thickener (cellulose gum).

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) :	No
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) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
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 :	Yes
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 :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: NUTS.

Nutritional Information

Average Serving :	114.20 g or ml
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,232.00 kJ
Energy per 100 G\ML :	293.00 kcal
Fat per 100 G\ML :	10.1 g
- of which Saturates per 100 G\ML :	4.3 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 :	47 g
- of which Sugars per 100 G\ML :	34 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	0.2 g
Protein per 100 G\ML :	3.4 g
Salt per 100 G\ML :	0.17 g
Sodium per 100 G\ML :	Not specified.

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 :	25.60 g
Paper/Board :	39.57 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 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 :	Yes
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) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : N/A	
Intra Stat/Taric Code :	19059070
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

Not available.

Analytical Standards

Not available.