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Product title: Crimp and Pring Broccoli and Stilton Quiche.		

Product description:

Broccoli, Stilton and mature cheddar cheese 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)**, Broccoli (8%), Mature Cheddar Cheese **(Milk)** (8%), Vegetable Oils (Palm, Rapeseed), Water, Stilton Cheese **(Milk)** 2.5%), Modified Maize Starch, Dextrose, Salt, Preservative: Potassium Sorbate.

<u>Allergen Advice:</u> 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 th	<u>% of an adult's</u>
		<u>Quiche</u>	<u>reference intake.</u>
Energy KJ	978	917	11%
kcal	235	220	
Fat	14.7g	13.7	20%
(of which saturates)	5.0g	4.7g	23%
Carbohydrate	16.3g	15.2g	
(of which sugars)	2.4g	2.2g	2%
Fibre	1.0g	0.9g	
Protein	8.9g	8.3g	
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: 7th November 2013