

# Manufacturers of Speciality Pies Specification

GB DK012

The Topping Pie Company Ltd Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster, DN1 2RF

## 1.3kg OBLONG CHEESE & ONION QUICHE

A vegetarian pastry case filled with a delicious mixture of fresh eggs and evaporated milk, combined with mature Cheddar cheese, fresh onions and pepper.

Proposed Shelf Life: Use By: +7 days

Proposed Packaging: Naked, boxed, and flow-wrapped Storage: Keep refrigerated below 5°C

## **Nutritional Information**

Nutrient	Value
	per 100g
Energy (kJ)	1101 kJ
Energy (kcal)	265 kcal
Fat	18.0 g
Saturates	8.7 g
Carbohydrate	15.0 g
Sugars	4.5 g
Protein	12.0 g
Salt	0.8 g

## **INGREDIENTS**

Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Evaporated **Milk** (**Milk**, Stabiliser: Disodium Phosphate), Pasteurised Whole **Egg**, Mature Cheddar Cheese (17%) (**Milk**, Colour: Annatto), Onion (12%), Cake Margarine (Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier: Polyglycerol Esters Of Fatty Acids, Colours: Curcumin; Annatto, Flavouring), Shortening (Rapeseed Oil, Palm Stearin, Palm Oil), **Mustard**, Salt, White Pepper.

**Allergy Advice**: For allergens, including cereals containing Gluten, see ingredients in **Bold** May contain: Gluten, Egg, Milk, Mustard, Soya, Fish, Nut, Celery, Sulphites

**Country of Origin:** U.K.

#### **ALLERGEN / INTOLERANCE DATA**

Item	Free from
Cereals containing Gluten (i.e. wheat, rye, barley, oats, spelt, kamut) & products thereof.	No
Milk and Milk/Dairy products	No
Egg / Egg products / Albumen	No
Fish and Shellfish	Υ



Crustaceans / Crustacean products	Υ
Nuts and Nut products (from: Almond, Hazelnut, Walnut, Cashew, Pecan,	Υ
Brazil, Pistachio, Macadamia & Queensland nuts & products thereof)	
Peanuts and Peanut products	Υ
Sesame Seeds and Sesame products	Υ
Soya and Soyabean products	Υ
Celery and Celery products	Υ
Mustard and Mustard products	No
Sulphur Dioxide and Sulphites at concentrations >10ppm	Υ
Lupin and Lupin products	Υ
Molluscs and Mollusc products	Υ

#### **DIETARY REQUIREMENTS**

Suitable for Vegetarians	Yes	
Suitable for Vegans	No	

## Microbiological Standards (cfu/g)

T.V.C. - 10,000
Enterobacteriaceae - 100
E.coli - 10
E.coli 0157 - <10
B.cereus - 20
S.aureus - 20
Yeasts & Moulds - 1,000

Salmonella sp - absent in 25g Listeria sp - absent in 25g

Foodtest Laboratories Ltd. – UKAS accreditation and RSA compliance

Weekly testing

## **Reheating instructions** (reheat times will vary dependent upon oven used)

When chilled - place on a baking tray in the centre of a preheated oven, at  $170 - 180^{\circ}\text{C}$  / Gas Mark 4 / 350°F. Reheat for approximately 20-22 minutes (core temperature of 79-82°C). If frozen – place on a baking tray in the centre of a preheated oven, at  $170 - 180^{\circ}\text{C}$  / Gas Mark 4 / 350°F. Reheat for approximately 27-30 minutes (core temperature of 79-82°C).