

PRODUCT DESCRIPTION

Photo of product



Net weight: 200g
Top diameter: 125mm
Bottom diameter: 112mm

Item code: 10016

Name: Bacon and Emmental quiche - 250g.

Frozen raw product composed of puff pastry, a mixture containing liquid cream, whole eggs, whole milk, bacon and Emmental cheese.

Location: Made in Orange, FRANCE.

GMO/Ionization: Product not subject to GMO labeling requirements described in EC regulations 1829/2003 and 1830/2003. Non-ionized product, does not contain ionized ingredients.

Contaminants: Product complies with regulation 1881/2006.

DDM: 12 months

Labeling: According to EC regulation 1881/2006.

Customs tariff: 19 05 90 80

INGREDIENTS

Reconstituted whole MILK (water, whole MILK powder, emulsifier: E322 (SOY), stabilizers: E339, E332), WHEAT flour (GLUTEN), bacon lardons 13.3% (EU-origin pork belly, salt, dextrose, smoke flavoring, antioxidant: E316, preservative: E250), vegetable margarine (non-hydrogenated palm and rapeseed vegetable oils and fats, water, salt, emulsifier: E471, acidifier: E330), EGGS, light CREAM (light CREAM (MILK), modified starch, emulsifier: E472e, stabilizers: E440, E407), water, EMMENTAL 6.5% (MILK, potato starch, salt, lactic cultures, microbial coagulant, stabilizer: calcium chloride), salt, black pepper, nutmeg.

STORAGE AND USE CONDITIONS

Store and keep the product at -18°C.

Preheat the oven to 200°C and bake for 35-40 minutes at 180°C in the mold.

Do not exceed 220°C. Store for 24 hours after cooking at +4°C maximum.

Do not refreeze thawed product.

MICROBIOLOGICAL CHARACTERISTICS

Salmonella	Absence in 25g
Listeria monocytogenes	Absence in 25g
Staphylococci	< 100 UFC/g
ASR ou Clostridium perfringens	< 30 UFC/g
Bacillus cereus	< 500 UFC/g
E.Coli	< 10 UFC/g

AVERAGE NUTRITIONAL VALUES PER 100G

Energy value (kJ)	1168
Energy value (kcal)	280.4
Fat (g)	18.9
Including saturated fatty acids (g)	9.4
Carbohydrates (g)	18.4
Including sugars (g)	2.3
Protein (g)	8.9
Salt (g)	0.9

ALLERGENS

Cereals containing gluten, namely wheat, rye, barley, oats, spelt, Khorasan wheat or their hybridized strains and products based on these cereals	+
Shellfish and shellfish products	-
Eggs and egg products	+
Fish and fish products	RCC
Peanuts and peanut products	-
Soy and soy products	+
Milk and milk-based products (including lactose)	+
Nuts (i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) and products based on these fruits	RCC
Celery and celery products	RCC
Mustard and mustard products	-
Sesame seeds and sesame seed products	RCC
Sulfur dioxide and sulphites at a concentration of 10 mg/kg	RCC
Lupine and lupine products	-
Molluscs and molluscs products	RCC
<i>Present in the product [+]</i> <i>Absent in the product [-]</i> <i>Risk of cross contamination [RCC]</i>	

CONDITIONING

Packaging	Unit weight	Quantity per box	Net weight package	Gross weight package
Paper mold + PE bag	200g	18	3.600 Kg	3.933 Kg

PALETTISATION

Boxes per layer	Layers per pallet	Boxes per pallet	Package size (mm)	Pallet size (cm)	Total height pallet (m)
10	11	110	355x225x152	80x120x15	1.82

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