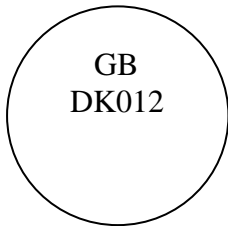




# Manufacturers of Speciality Pies Specification

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



## 1.3kg OBLONG QUICHE LORRAINE

A vegetarian pastry case filled with a delicious mixture of fresh eggs and evaporated milk combined with ham, tomato and Cheddar cheese, seasoned with salt, pepper & mustard and topped with fresh tomato slices.

Proposed Shelf Life: Use By: + 7 days  
Proposed Packaging: L Sealed, Naked, Boxed  
Storage Instructions: Keep refrigerated below 5°C

### Nutritional Information

Nutrient	Value per 100g	
Energy (kJ)	1032	kJ
Energy (kcal)	248	kcal
Fat	16.0	g
Saturates	7.9	g
Carbohydrate	13.0	g
Sugars	3.4	g
Protein	12.0	g
Salt	1.1	g

### INGREDIENTS (INCLUDING QUID)

Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Mature Cheddar Cheese (17%) (**Milk**, Colour: Annatto), Evaporated **Milk** (**Milk**, Stabiliser: Disodium Phosphate), Pasteurised Whole **Egg**, Ham (12%) (Pork (86%), Water, Salt, Antioxidant: Sodium Ascorbate, Stabiliser: Sodium Triphosphate, Dextrose, Preservative: Sodium Nitrite), Tomato (12%) (Tomato, Tomato Juice, Citric Acid), Margarine (Palm Oil, Rapeseed Oil, Water, Salt, Emulsifiers: Mono and Diglycerides of Fatty Acids, Colours: Curcumin; Annatto), Shortening (Rapeseed Oil, Palm Oil), **Mustard**, Salt, White Pepper, Herbs (Sage, Parsley, Thyme, Marjoram, Oregano, Basil).

**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. - Ham**

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

**DIETARY REQUIREMENTS**

Suitable for Vegetarians	No	
Suitable for Vegans	No	

**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°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°C / Gas Mark 4 / 350°F. Reheat for approximately 27-30 minutes (core temperature of 79-82°C).

**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