Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road **Great Yarmouth** Norfolk NR30 3PR



Tel: 01493 249649 Fax: 0845 051 8772

E-Mail: accounts@tfsltd.co.uk Web: www.tfsltd.co.uk

Menuserve Mediterranean Style Quiche Cut - Information

Pre-sliced quiche made with egg, red and yellow peppers and courgette encased in golden shortcrust pastry Palm from a sustainable source, RSPO certificate number BMT-RSPO-000578 (1 x 1)

TFS Product Code: 024486 Suppliers Product Code: MSQS025 **Information Last Updated:** 13/10/2025 **Date Produced:** 27/10/2025



Allergy Information

Key: Contains













Sesame Gluten Crustaceans

Eggs

Lupin

Nuts











Milk

Fish

Celery Sulphur Dioxide

Sova

Cereal Peanuts

Nutritional Information

100g or 100ml Serving Unit:

Energy (kcal) 209.00 Energy (kJ) 879.00 Protein (q) 5.40 Carb (g) 21.20

Of Which Sugars (g) 2.30

Fat (q) 11.40

Of Which Saturates

5.40 (g) Fibre (q) 0.90 Salt (g) 0.55



Molluscs Mustard

Key: Suitable for









Kosher Vegetarian Halal Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

Thompsons Food Service Ltd.

Tel: 01493 249649

Menuserve Mediterranean Style Quiche Cut - Information

TFS Product Code: 024486 **Suppliers Product Code:** MSQS025 **Information Last Updated:** 13/10/2025 **Date Produced:** 27/10/2025



Ingredients

Pastry Case: Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Folic Acid, Thiamin), Margarine (Palm Oil, Coconut Oil, Rapeseed Oil, Water, Salt, Emulsifier (Mono-and Diglycerides of Fatty Acids), Acidity Regulators (Citric Acid, Disodium Citrate), Natural Flavouring, Colour (Natural Carotenes)), Shortening (Palm Oil, Rapeseed Oil), Maize Flour, Water, Tomato Puree, Sea Salt. Filling: Water, Whole Liquid EGG (11%), Yellow Peppers (5%), Red Peppers (5%), Courgettes (5%), Mature Cheddar Cheese (5%) (MILK, Salt, Starter, Rennet, Colour (Annatto Bixin, Norbixin), Potato Starch), Whole MILK Powder, Cornflour, Modified Maize Starch, Onion, Salt, MUSTARD Powder, Ground White Pepper.

Handling Information

Directions for Use

From Frozen unless otherwise stated Oven: Remove outer packaging, leave in foil tray. Pre heat oven 190°C/170°C (fan)/Gas Mark 5. Place quiche on a baking tray and reheat for 30 mins until a core temperature of >75°C (or relevant national requirements) for 30 secs before serving. To serve chilled leave in a refrigerator overnight to defrost. Once defrosted consume within 24 hours. Do not refreeze once defrosted. These are guidelines only. All appliances vary. Do not reheat once cooled.

Storage Instructions

Keep Frozen. Store at -18°C or below

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson