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



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# Frank Dale Mini Quiche Selection 21g - Information

Ready-baked mini quiches, 12 of each: \* Tomato and basil \* Cheese, onion and chive \* Mushroom and cheddar \* Stilton and broccoli Serve hot or thaw and serve cold. Suitable for vegetarians. (1 x 48)

TFS Product Code: 022809

**Suppliers Product Code:** 

Information Last Updated: 04/07/2024 **Date Produced:** 05/11/2025



100g or 100ml

289.00

6.60 28.40

1212.00

**Nutritional Information** 

## **Allergy Information**

Key: Contains













Eggs Lupin

Nuts













Milk Celery Sulphur Dioxide

Sova

Cereal Peanuts

Of Which Sugars (g) 2.00

Fat (q) 18.40

Of Which Saturates

Serving Unit:

Energy (kcal)

Energy (kJ)

Protein (q)

Carb (g)

8.80 (g) Fibre (q) 1.10 Salt (g) 0.48







Fish

Molluscs Mustard

# **Dietary Information**

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

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## **Ingredients**

Pastry Case (50%) Fortified WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), 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)), Vegetable Shortening (Palm Oil, Rapeseed Oil), Maize Flour, Water, Sea Salt, Tomato Puree. Tomato & Basil Filling (50%) Water, Mature Cheddar Cheese (10%) (MILK) (contains Natural Colour (Annatto, Norbixin, Bixin)), Chopped Tomatoes (6%) (Tomatoes, Tomato Juice, Acidity Regulator (Citric Acid)), EGG, Onions, Whole MILK Powder, Sun-dried Tomato Mix (2%) (Water, Sun-dried Tomatoes, Rapeseed Oil, White Wine Vinegar, Salt, Garlic Puree, Oregano), Modified Maize Starch, Tomato Paste, Spinach, Potato Flake, Basil, Paprika, MUSTARD Powder. Cheese, Onion & Chive Filling (50%) Water, Onions (13%), Mature Cheddar Cheese (MILK) (contains Natural Colour (Annatto Norbixin, Bixin)), EGG, Modified Maize Starch, Whole MILK Powder, Chives (1%), Dijon MUSTARD (Water, MUSTARD Seeds, Spirit Vinegar, Salt), Potato Flake, Garlic, Sea Salt, MUSTARD Powder. Stilton & Broccoli Filling (50%) Water, Onions, Broccoli (7%), EGG, Mature Cheddar Cheese (MILK), (contains Natural Colour (Annatto Norbixin, Bixin)), Stilton Cheese (MILK) (5%), Modified Maize Starch, Whole MILK Powder, Potato Flake, Ruby Port, Sea Salt, MUSTARD Powder. Mushroom & Cheddar Filling (50%) Water, Woodland Mushroom Mix (11%) (Button Mushroom, Oyster Mushroom, Shii-take Mushroom, Pholiota nameko Mushroom), Mature Cheddar Cheese (7%) (MILK) (contains Natural Colour (Annatto Norbixin, Bixin)), EGG, Onions, Mushrooms (2%), Whole MILK Powder, Modified Maize Starch, Natural Mushroom Stock, Garlic Nuggets, Potato Flake, Dijon MUSTARD (Water, MUSTARD Seeds, Spirit Vinegar, Salt), Tarragon, Antioxidant (Ascorbic Acid), MUSTARD Powder.

# **Handling Information**

#### **Directions for Use**

From Frozen unless otherwise stated Oven: Remove from packaging. Place frozen product onto a baking tray. Place in a pre-heated oven at 200°C/180°C (Fan)/Gas Mark 6 for 10 - 14 mins. Ensure quiches are piping hot before serving. Ensure a core temperature of >75°C is achieved (or relevant national requirements) for at least 30 secs before serving. Do not reheat after cooking. Thaw and serve: Simply arrange quiches on a platter whilst frozen. Leave to defrost overnight in the refrigerator. Once defrosted keep refrigerated and use within 3 days.

#### Storage Instructions

Keep Frozen. Store at -18°C or below

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