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:
Information Last Updated: 13/10/2025
Date Produced: 11/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	209.00
Energy (kJ)	879.00
Protein (g)	5.40
Carb (g)	21.20
Of Which Sugars (g)	2.30
Fat (g)	11.40
Of Which Saturates (g)	5.40
Fibre (g)	0.90
Salt (g)	0.55

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

Menuserve Mediterranean Style Quiche Cut - Information

TFS Product Code: 024486
Suppliers Product Code:
Information Last Updated: 13/10/2025
Date Produced: 11/11/2026



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