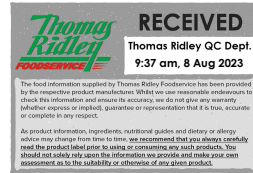


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

MS1672
09 October 2019
28 April 2023
86a2aa453b6e4d29a0efa86b07f5dbd2



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GF Brie & Red Onion Tart 180g (1 x 10)

Short Product Name:

Product Description:

A gluten-free Cheddar and chive pastry tart, filled with a brie and Cheddar sauce topped with red onion compote. (1 x 10)

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Pies, Sausages Rolls, Savouries

Supplier's Product Code :
MS1672
Supplier: Central Foods Group Ltd
Maple Court
Ash Lane, Collingtree
Northampton
Northants
NN4 0NB
England
P: 01604 858 522

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060062472936	Outer Case Length :	305 mm
Packaging Type Description :	Case	Outer Case Width :	305 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	71 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	2.02 kg
		Product Net Weight :	1.80 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	9 Cases	Pallet Height :	1.29 MTR
Quantity of Layers Per Pallet :	16 Layers	Pallet Gross Weight :	305.88 kg
Quantity of Cases Per Pallet :	144 Cases		

Logistical Information

Shelf Life from Time of Production :	274 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	137 Days	Delivery Lead Time :	4 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	0.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	280.00 g	Wood Total :	0.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details: United Kingdom

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description:	Polythene Bag
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	0 mm
Inner Unit Height:	0 mm
Inner Unit Width:	0 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:
10

Handling Information

Directions For Use: From Frozen unless otherwise stated Oven: From Frozen: Remove foil and place product on a baking tray in the centre of a pre-heated oven at 180°C/Gas Mark 4 for approximately 25-30 minutes. From Defrost: Remove from foil and place product on a baking tray in the centre of a pre-heated oven at 180°C/Gas Mark 4 for approximately 12-15 minutes. Ensure a core temperature of >75°C is achieved (or relevant national requirement), for at least 30 seconds before serving. Defrost in a refrigerator for approximately 12 hours. To maintain gluten free integrity, please ensure all equipment used for gluten free preparation, cooking and serving is clean or dedicated for gluten free use only. Do not refreeze after defrosting. This product may be eaten cold from defrost but for maximum product satisfaction and performance we recommend serving hot.
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Storage Instructions: Keep Frozen. Store at -18°C or below
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Dietary Information

Ingredients :

Water, Gluten Free Self Raising Flour (Flour Blend (Rice, Potato, Tapioca, Maize, Buckwheat), Raising Agents (Monocalcium Phosphate, Sodium Bicarbonate), Thickener (Xanthan Gum)), Single Cream (MILK), Red Onion (15%), Cheddar Cheese (9%) (MILK), (Contains Potato Starch) Brie Cheese (9%) (MILK), Gluten Free Vegetarian Suet (Palm Oil, Sunflower Oil, Rice Flour), Unsalted Butter (MILK), Modified Maize Starch, Muscavado Sugar (Sugar, Molasses, Colour (Plain Caramel)), Apple Cider Vinegar (Apple Cider Vinegar, Water), Pomace Olive Oil Blend (Pomace Olive Oil, Rapeseed Oil), Powdered Cheese Stock (Water, Cheese (MILK), Salt, Yeast Extract), Salt, Chives, Raising Agent (Xanthan Gum), Black Pepper, Rosemary.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	May Contain
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	Yes
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	Yes

Allergen Statement :

For allergens, see ingredients in CAPITALS.

Nutritional Information

Average Serving :	180.00 g or ml
Count per 100g :	0.56 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,045.00 kJ
Energy per 100 G/ML :	251.00 kcal
Fat per 100 G/ML :	16.9 g
- of which Saturates per 100 G/ML :	10.1 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	18.3 g
- of which Sugars per 100 G/ML :	1.7 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.6 g
Protein per 100 G/ML :	6.1 g
Salt per 100 G/ML :	0.75 g
Sodium per 100 G\ML :	0.3 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	16.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	172.00 g

Aluminium :	30.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	-
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	-
FSSC 22000 :	-

Other Accreditation :	Not specified.
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Monthly	<10	100	-	
Enterobacteriaceae (cfu/g or ml)	Monthly	<10	1000	-	
Listeria Monocytogenes	Monthly	=0	0	25g	Not detected in 25g
Salmonella	Monthly	=0	0	25g	Not detected in 25g
Staphylococcus Aureus (cfu/g or ml)	Monthly	<20	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Monthly	<1000	10000	-	

Analytical Standards

Not available.