



4 Cheese quiche 4/2.2lb

Tarte 4 fromages

PRODUCT OF FRANCE

50707



FROZEN SAVORY

HORS D'OEUVRES

QUICHE

Product Description

- Perfect for buffets, catering services or as an appetizer accompanied by a salad, this traditional quiche recipe is made with natural ingredients.

Pack and Case Specifications

Pack Net Weight

2.2lb

Packs per Case

4

Case Size (LxWxH)

14.21"x 5.94"x 5.2"

Case Cube

0.25ft3

Case Gross Weight

10lb

Cases per Pallet

228 (19/12)

Ingredients

WATER, WHEAT FLOUR, FRESH EGGS, CHEESES 22% (EMMENTAL, MOZZARELLA, COTTAGE CHEESE, CHEESE), FRESH CREAM, LACTOSE AND MILK PROTEINS, BUTTER, RICE STARCH, RAPESEED OIL, BAKING POWDER, WHEAT STARCH, SALT, NATURAL FLAVOR.

Physical

Product size: 13"x5"x1"

Nutrition

Nutrition Facts

Serving Size 1 portion (100g)
Servings Per Container 10

Amount Per Serving
Calories 250 Calories from Fat 120

% Daily Value*

Total Fat 14g 21%
Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 65mg 22%

Sodium 310mg 13%

Total Carbohydrate 21g 7%

Dietary Fiber less than 1 gram 2%

Sugars 4g

Protein 10g

Vitamin A 4% • Vitamin C 0%

Calcium 10% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Organoleptic

Allergens

CONTAINS: WHEAT, EGGS, MILK.
MAY CONTAIN TRACES OF FISH AND SHELLFISH.

Cooking Directions

Oven

Preheat oven to 380°F and bake directly on the rack for 30 minutes if frozen, 18 minutes if thawed.

Certificates and Claims

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 18 months.

UPC code



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