

Halal Quiche Florentine 140g - 1WFQ



Item No: 1WFQ

Rev No: 01

Date: 19/12/2023

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Author: Josh Milisits

Barcode: 9317841005608

Product Image



Manufacturer:

Head Office Vili' South Australia Bakery & Sales 2-14 Manchester Street Mile End South S.A 5031 Phone 61-8-8234 5711

Vili's New South Wales Bakery & Sales 22 Sammut Street Smithfield N.S.W. 2164 Phone 02 9609 5299

Export Registration No:

Establishment No. 1437 (South Australia)

Country Of Origin:



Product Description:

Vilis famous flakey pastry base filled with delicious blend of egg, milk and cream with fresh onions, Spinach, Carrot aged cheddar cheese topped with herbs and spices.

Ingredients:

Egg (22%), Full Cream **Milk**, Flour (**Wheat** Flour, Thiamin, Folic Acid), Cheese (Pasteurised **Milk**, Salt, Starter Culture, Enzymes, Anticaking Agent (Tapioca Starch, Sorbic Acid (E200)), Spinach (11%), Margarine (Vegetable Oils, Water, Salt, Emulsifiers (E471, E472c), Antioxidant (E304), Natural Flavour), Thickened Cream (Pasteurised Cream (**Milk**), Mineral Salts (E450, E500), Vegetable Gum (E400)), Onion, Carrot, Salt, Colour (E100)

Sensitive Customers:

Contains: Wheat, Gluten, Egg, Milk.

May Contain: Crustacea, Fish, Peanuts, Soy, Tree Nuts, Sesame

Quiche, Florentine 140g

NUTRITION INFORMATION

Servings per package: 1

Serving size: 140g

	Average Quantity per Serving	Average Quantity per 100g
ENERGY	1300kJ (309Cal)	925kJ (221Cal)
PROTEIN	12.7g	9.1g
FAT, TOTAL	20.6g	14.7g
- SATURATED	12.0g	8.6g
CARBOHYDRATE	18.2g	13.0g
- SUGARS	2.8g	2.0g
SODIUM	324mg	231mg

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<u>Characterising Ingredients:</u>	Egg Spinach Onion	22% 11% 2%	<u>Halal Status:</u>	Halal Certified
<u>Date Marking:</u>	Fresh BB: DD/MMM/YYYY Frozen BB: DD/MMM/YYYY		<u>GM Status:</u>	GM Free
<u>Primary/Secondary Packaging:</u>	Food Grade polyethylene carton liner inside Food Grade Cardboard Carton		<u>Advisory Warnings:</u>	Not Applicable
<u>Method of Preparation:</u>	Take product out of the package, Chilled - Place in pre-heated oven at 180°C for 12-15 minutes Frozen - Thaw under refrigeration, remove from packagaing and place in pre-heated oven at 180°C for 12-15 minutes		<u>Storage Conditions</u>	Refrigeration Chilled - less than 5°C Frozen - less than -18°C
<u>Method of Preservation</u>	Thermal Processing / Refrigeration		<u>Distribution Method:</u>	Refrigerated food transport vehicle: Chilled - less than 5°C Frozen - less than -18°C
<u>Shelf Life:</u> <i>Best Before</i>	Chilled - 13 days @ 5°C from date of production Frozen – 24 months @ -18°C from date of production 7 days shelf life from thaw date			
<u>Pallet Configuration:</u>	24 Units / Box			
<u>Analytical and Sensory Criteria:</u>				
			Maximum Limits (inclusive of end of shelf life)	
Escherichia Coli			< 10 cfu per g	
Coliforms			< 100 cfu per g	
Yeast & Moulds			< 1000 cfu per g	
Bacillus cereus			< 100 cfu per g	
Coagulase Positive Staphylococci			< 100 cfu per g	
Salmonella			Not Detected per 25g	
Listeria			Not Detected per 25g	