



MARKETING



PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
ACQ1268		00691503712684		9/24 OZ		
Brand		Brand Owner		GPC Description		
Gourmet Kitchen		Gourmet Kitchen Inc		Pies/Pastries/Pizzas/Quiches - Savoury (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
14.28 LBR	13.5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.25 INH	13 INH	3.5 INH	0.38 FTQ	09x17	475 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

Nutrition Facts

63 Servings per container

Serving Size **100.0 GR**

Amount Per Serving
Calories 240

	% Daily Value*
Total Fat 15 g	19%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 80 mg	27%
Sodium 760 mg	33%
Total Carbohydrates 18 g	7%
Dietary Fiber 0 g	0%
Total Sugars 3 g	
Includes 1 g Added Sugars	%

Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 156 mg	10%
Iron 2 mg	10%
Potassium 76 mg	2%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS



Keep frozen at 0F-----

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - MC
- Molluscs - MC
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - MC
- Crustaceans - MC

INGREDIENTS

DOUGH INGREDIENTS:QUICHE DOUGH SHEETS (enriched flour [wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid], palm oil, soybean oil, nonfat milk, leavening [sodium aluminum phosphate, baking soda], sugar, water, contains less than 2% or less of the following: dextrose, salt, egg, soy flour), and/or DOUGH (FLOUR [wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], BUTTER [cream, salt], LIQUID EGGS [whole egg, citric acid, 0.15% water added as carrier for citric acid, citric acid added to preserve color], WATER), FLOUR (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), FOOD RELEASE SPRAY (soybean oil, soy lecithin). FILLING INGREDIENTS: GRUYERE CHEESE (pasteurized cow's milk, salt,cheese cultures, microbial rennet, calcium chloride, cellulose to prevent caking), LEEKS (sliced), ONIONS, SPINACH, LIGHT CREAM (milk, cream, and less than 0.5% of: gellan gum, and disodium phosphate and sodium citrate [mineral salts added to prevent seperation in hot liquids]), PASTEURIZED EGG (whole egg, citric acid, 0.15% water added as carrier for citric acid, citric acid added to preserve color), BUTTER (cream, salt), SALT (salt, sodium silicoaluminate, dextrose, potassium iodide), BLACK PEPPER, THYME.

271268 - Gruyere, Leek & Spinach Tart 14 Inch

Aged Gruyere & Summer Leek Large Savory Tart – 14"



PREPARATION & COOKING SUGGESTIONS

350-375F for 8-10 minutes. Cook from frozen to internal temp of 165F

SERVING SUGGESTIONS

breakfast service. Suggested serving size approx. 100g

MORE INFORMATION