

## Product Information - Foodservice



**51025-113**

### Assorted Quiche

An assortment of four delicious flavors. Each 100 count assortment contains (25) pieces of each: Spinach & Swiss Quiche, Goat Cheese & Red Pepper Quiche, Monterey Jack Quiche, and Lorraine Quiche. These mini treats are sure to please every palate at your party.

#### Item Information:

**Brand:** Cuisine Innovations

**Product Description:** Assorted Quiche

**Channel:** Foodservice

**Dot #** 791441

**Manufacturer #:** 51025-113

**GTIN:** 00-30499-51025-4

**Category:** Quiche & Tartlets

**Approx. Piece Wt.:** 0.80 oz

#### Packaging Information:

**Master Case Length:** 11"

**Master Case Width:** 9.88"

**Master Case Height:** 4.75"

**Master Case Gross Wt.** 5.625 lbs

**Master Case Cube:** 0.5 cuft.

**Net Weight:** 5.0 lbs

**TixHi:** 6x5=30

**Unit of Measure:** Case

**Pieces per Case:** 100

**Pack per Case:** 4/25

#### Ingredients:

**Dough:** Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Butter (Pasteurized Cream), Cream Cheese (Pasteurized Cultured Milk and Cream, Salt, Stabilizers [Guar Gum and Carob Bean Gum]), Water, Salt, White Vinegar.

**Monterey Jack Filling:** Sour Cream (Cultured Cream), Monterey Jack Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Eggs, Onion, Jalapeno, Cilantro, Corn Starch, Salt, White Pepper, Cayenne Pepper.

**Goat Cheese and Red Pepper Filling:** Sour Cream (Cultured Cream), Goat Cheese (Cultured Pasteurized Goat's Milk, Powdered Cellulose [to prevent caking], Salt, Enzymes), Eggs, Bell Pepper, Green Onion, Corn Starch, Sea Salt, White Pepper.

**Quiche Lorraine Filling:** Sour Cream (Cultured Cream), Ham Water Added (Cured with Water, Salt, Dextrose, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite), Eggs, Swiss Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Green Onion, Corn Starch, Sea Salt, White Pepper.

**Spinach and Swiss Filling:** Sour Cream (Cultured Cream), Spinach, Eggs, Swiss Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Onion, Green Onion, Corn Starch, Garlic, Sea Salt, White Pepper.

CONTAINS: Egg, Milk, Wheat.

#### Nutrition Facts

servings per container

**Serving size** 4 Pieces

Amount per serving

**Calories**

**Total Fat**

Saturated Fat

Trans Fat

**Cholesterol**

**Sodium**

**Total Carbohydrate**

Dietary Fiber

Total Sugars

Includes Added Sugars

**Protein**

\*The % Daily Value 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.

Vitamin D

Calcium

Iron

Potassium

Monterey Jack Quiche

About 6 (91g)

**310**

% Daily Value\*

22g 28%

13g 65%

0g 0%

90mg 30%

330mg 14%

21g 8%

1g 4%

1g 4%

0g 0%

8g 16%

0mcg 0%

98mg 8%

2mg 10%

47mg 2%

Goat Cheese and Red Pepper Quiche

About 6 (91g)

**310**

% Daily Value\*

21g 27%

13g 65%

0g 0%

90mg 30%

310mg 13%

21g 8%

1g 4%

1g 4%

0g 0%

8g 16%

0mcg 0%

53mg 4%

2mg 10%

58mg 2%

Quiche Lorraine

About 6 (91g)

**320**

% Daily Value\*

22g 28%

13g 65%

0g 0%

95mg 32%

430mg 19%

20g 7%

1g 4%

1g 4%

0g 0%

9g 18%

0mcg 0%

87mg 6%

2mg 10%

57mg 2%

Spinach and Swiss Quiche

About 6 (91g)

**310**

% Daily Value\*

21g 27%

13g 65%

0g 0%

85mg 28%

300mg 13%

21g 8%

1g 4%

1g 4%

0g 0%

8g 16%

0mcg 0%

93mg 8%

2mg 10%

87mg 2%

#### Preparation:

For safety purposes, product must be cooked to an internal temperature of 165°F as measured by a food thermometer.

**Microwave:**

Not Recommended

**Toaster:**

Not Recommended

**Conventional:**

Pre-heat oven to 375°F. Remove product from tray and place on a sheet pan lined with parchment paper. Bake for 12-14 minutes.

**Convection:**

Pre-heat oven to 375°F. Remove product from tray and place on a sheet pan lined with parchment paper. Bake for 9-11 minutes.

#### Approximate Cooking Times:

Original: 1/23/25

Supersedes:

Revision:

Reviewed: 1/23/25

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