



BOSTON SALADS & Prepared Foods

PRODUCT SPECIFICATION

Item: Spinach Quiche *Vegetarian*

Allergen information: Contains Egg, Wheat, and Milk ingredients
Case Coding: Expiration Date
Bio Engineered Ingredient: Modified Food Starch
Shelf Life: 180 Days frozen, 14 days if refrigerated

Item Code Information

Pack size. Order size. UPC

6/24 oz. **Order code:** 535 **UPC** 6 11140 24535 2

Ingredients: Pie shell [Enriched wheat flour (with niacin, iron, thiamin, riboflavin, folic acid), palm oil, water, whole eggs, salt], eggs, light cream (milk, cream, disodium phosphate), spinach, onions, Swiss cheese (pasteurized milk, cheese culture, salt, enzymes, cellulose), modified starch, garlic salt, onion salt, and white pepper.

Bio Engineered Ingredient: Thermo Flow Starch

Microbial guidelines:

SPC: < 100,000 cfu/g

Salmonella species: Zero Tolerance

Listeria monocytogenes : Zero Tolerance

Nutrition Facts

Serving size (113g)

Amount Per Serving

Calories **190**

% Daily Value*

Total Fat 11g **14%**

Saturated Fat 6g **30%**

Trans Fat 0g

Cholesterol 120mg **40%**

Sodium 300mg **13%**

Total Carbohydrate 14g **5%**

Dietary Fiber 1g **4%**

Total Sugars 1g

Includes 0g Added Sugars **0%**

Protein 9g **18%**

Vitamin D 1mcg **6%**

Calcium 175mg **15%**

Iron 1mg **6%**

Potassium 136mg **2%**

*The % Daily Value (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.



Spinach Quiche

Packaging sizes:

Aluminum pan/Box

6/24 oz.

Gross case weight:

9

Case dimensions:

16.445x8.45x6.64

Cases per pallet:

60

Ti-hi:

10X6

Cube:

0.53

Product Characteristics: Taste, texture, smell, appearance
Egg, Spinach, Soft and firm, Egg, Spinach, Golden brown crust

Storage: Freezing Temperatures 0oF. Thaw under Refrigeration 34oF to 40oF

Product to be manufactured, packaged, stored and shipped in accordance with good manufacturing procedures under the Federal Food, Drug and Cosmetic Act and shall conform to any amendments thereto.

Revised: 12/8/20