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Version 3.1

Status Published





# GF Brie & Red Onion Tarts 180g (1 x 10)

Gf Brie & Red Onion Tarts 180g (1 X 10) 1x10kg

#### PRODUCT DESCRIPTION

Gluten-free Cheddar and chive pastry tarts, filled with a brie and Cheddar sauce topped with red onion compôte. Palm from a sustainable source, RSPO Cert No.: BMT-RSPO-000160 (1  $\times$  10)

Brand	Central Foods Group Limited
Manufacturer Product Code	MS1672
Product Type	Food
Product Category	Pies, Sausage Rolls, Savouries
Storage Type	Frozen
Erudus ID	86a2aa453b6e4d29a0efa86b07f5dbd2
Specification Type	Bakery Products



Outer Case GTIN

5060062472936







#### INGREDIENTS

### **Ingredient Declaration**

Water, Gluten-Free Self Raising Flour (Flour Blend (Rice, Potato, Tapioca, Maize, Buckwheat), Raising Agents (Monocalcium Phosphate, Sodium Bicarbonate), Thickener (Xanthan Gum)), Single Cream (MILK), Red Onion (15%), Cheddar Cheese (10%) (MILK) (Contains Potato Starch), Brie Cheese (9%) (MILK), Gluten-Free Vegetarian Suet (Palm Oil, Sunflower Oil, Rice Flour), Unsalted Butter (MILK), Modified Maize Starch, Muscovado Sugar (Cane Sugar, Cane Molasses), Apple Cider Vinegar, Pomace Olive Oil Blend (Pomace Olive Oil, Rapeseed Oil), Powdered Cheese Stock (Water, Cheese (MILK), Salt, Yeast Extract), Salt, Chives, Raising Agent (Xanthan Gum), Black Pepper, Rosemary.

Product Contains:

Celery/Celeriac	No
Cereals Containing Gluten	No
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	No
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	Yes
Molluscs	No

Mustard	No
Nuts (Tree)	May Contain
Almond nuts	May Contain
Brazil nuts	No
Cashew nuts	May Contain
Hazelnuts	May Contain
Macadamia (Queensland) nuts	No
Pecan nuts	May Contain
Pistachio nuts	May Contain
Walnuts	May Contain
Peanuts	No
Sesame Seeds	No
Soybeans	No
Sulphur Dioxide and Sulphites	No

Risk Source:

# Allergen Statement On Pack

For allergens, see ingredients in CAPITALS.

# Additional Allergen Information

May contain ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECANS, PISTACHIOS.

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	Yes	
Is palm oil sustainably sourced?	Yes	
Hydrogenated Vegetable Oil/Fat	No	
GM Protein/DNA	No	

# ADDITIVES

Product Contains:

Artificial Colours	No	
Artificial Flavour Enhancers	No	

Variation Biot	C '' 11 C
Artificial Sweeteners	No
Artificial Preservatives	No
Artificial Flavourings	No

# DIET SUITABILITY

Vegan Diet	No
Halal Diet	No

Vegetarian Diet	Suitable for
Kosher Diet	No

NUTRITIONAL INFORMATION AS SOLD

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 251kcal / 1045kJ

Nutrient	per 100g	RI per 100g	per 180g serving	RI per 180g serving
Energy (kJ)	1045 kJ	12%	1881 kJ	22%
Energy (kcal)	251 kcal	13%	452 kcal	23%
Fat	16.9 g	24%	30.4 g	43%
of which Saturates	10.1 g	51%	18.2 g	91%
of which Mono-unsaturates	3.8 g		6.8 g	
of which Polyunsaturates	1 g		1.8 g	
Carbohydrate	18.3 g	7%	32.9 g	13%
of which Sugars	1.7 g	2%	3.1 g	3%
Fibre	0.6 g		1.1 g	
Protein	6.1 g	12%	11 g	22%
Salt	0.75 g	13%	1.35 g	23%
Sodium	300 mg		540 mg	
Serving Size	180 g			

HFSS (HIGH IN FAT, SALT AND SUGAR)

HANDLING & STORAGE INFORMATION

HFSS Status Yes
HFSS Score 16

#### **Directions For Use**

From Frozen unless otherwise stated Oven: From Frozen: Remove foil and place product on a baking tray in the centre of a preheated oven at 200°C/180°C (fan)/Gas Mark 6 for approx. 25-30 mins. From defrost: Defrost in a refrigerator for approx. 12 hrs. Remove from foil and place product on a baking tray in the centre of a pre-heated oven at 200°C/180°C (fan)/Gas Mark 6 for approx. 12-15 mins. Ensure a core temperature of >75°C is achieved (or relevant national requirement), for at least 30 secs before serving. This product may be eaten cold from defrost but for maximum product satisfaction and performance we recommend serving hot. To maintain gluten-free integrity, please ensure all equipment used for gluten-free preparation, cooking and serving is clean or dedicated for gluten-free use only. Do NOT refreeze once defrosted.

#### Storage Instructions

Keep Frozen. Store at -18°C or below

**Shelf Life from Time of Production** 274 Days

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES ORIGIN

BRCGS Certified	BRCGS Food Safety
Roundtable of Sustainable Palm Oil (RSPO)	Sedex

Product Country of Origin United Kingdom

Origin of the Primary Ingredient Not Applicable

# PRODUCT CHARACTERISTICS

Standards Testing

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Total Viable Count (TVC) (cfu/g or ml)	BS EN ISO	Monthly	<1000	10000	-
E. Coli (cfu/g or ml)	10.01 based on BS EN ISO	Monthly	<10	100	-
Staphylococcus Aureus (cfu/g or ml)	BS EN ISO	Monthly	<20	100	-
Salmonella (cfu/g or ml)	BS EN ISO	Monthly	<0	0	25
Listeria Monocytogenes (cfu/g or ml)	BS EN ISO	Monthly	<0	0	25

Fried During Manufacture	No

# ORGANOLEPTICS

#### Appearance

Golden brown pastry with pieces of red onion and flecks of green chive. Filled with a creamy sauce topped with a dark red and purple red onion compote.

#### Aroma

Creamy cheese and sweet tangy notes from the compote.

#### Taste

Creamy cheese sauce with a sweet and tangy red onion compote. Characteristic pastry on eating.

#### Texture

Crisp pastry, smooth creamy sauce, soft bite to onions in red onion compote.

# HAZARD CONTROLS

Metal Detection	Yes		
Case Configuration		Inner Pack Configuration	
Variable Inner Components in Outer Case	No	Is Inner Pack Splittable?	No
Total Quantity of Inner Components in	1 Units		
Outer Case			
Total Quantity of Inner Packs in Outer	1 Units		
Case			
Is the Outer Case Splittable?	No		
Inner Component			
Variable Weight Consumer Item	No		
Inner Component Weight	10 kg		
Outer Case			

2.01 kg

1.8 kg

# PRODUCT DIMENSIONS

PRODUCT WEIGHTS

CONFIGURATION

Outer Case Gross Weight

**Outer Case Net Weight** 

·	
Inner Component Depth	0 mm
Inner Component Width	0 mm
Inner Component Height	0 mm

#### Outer Case

Outer Case Depth	300 mm
Outer Case Width	300 mm
Outer Case Height	70 mm

# PALLET INFORMATION

Quantity of Cases Per Pallet Layer	9 Cases
Quantity of Layers Per Pallet	20 Layers
Quantity of Cases Per Pallet	180 Cases

Pallet Type	UK Standard Palle		
Pallet Height	1.55 MTR		
Pallet Gross Weight	376.8 kg		

### PACKAGING

# Inner Pack Packaging

Туре	Materials	Weight	Recycled Material %	Recyclable	Returnable	Composite
Film	Plastic	16 g				
Tray	Aluminium	30 g				

# Outer Case Packaging

Туре	Materials	Weight	Recycled Material %	Recyclable	Returnable	Composite
Box	Paper/Cardboard	160 g				

MARKETING INFORMATION

# **Marketing Description**

Gluten-free cheddar and chive pastry tart, filled with a brie and cheddar sauce topped with red onion compôte. Suitable for vegetarians and coeliacs. Please note: this product may be eaten cold from defrost but for maximum product satisfaction and performance we recommend serving hot. (1 x Gluten-free Brie and Red Onion Tart)

OTHER
INFORMATION
CONTACT
INFORMATION

Commodity Code	1905908000	
Address		Technical Contact
Central Foods Group Limited		Chris Stobart
Maple Court		Technical Manager
Ash Lane		technical@centralfoods.co.uk
Collingtree		
Northamptonshire		P: (Phone) 01604 878 276
NN4 0NB		
England		
<u>P: (Phone)</u> 01604 858 522		
Complaints Contact		Commercial Contact
Karen Wright		Oliver Sampson
Customer Care Admin Assistant		Managing Director
kwright@centralfoods.co.uk		osampson@centralfoods.co.uk
<u>P: (Phone)</u> 01604 878 299		<u>P: (Phone)</u> 07715 073 273

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