



Plats Du Chef

52355 - 3 Cheese Quiche 4 Inch

Perfect for brunch, a flaky pastry shell filled with a creamy blend of cheese. This quiche is creamy and soft, with a light and delicate mouthfeel. Cuisine Adventures was created to make culinary classics accessible to everyone.



\* Benefits

A flaky pastry shell filled with a creamy blend of cheese. Cuisine Adventures was created to make culinary classics accessible to everyone. We began our gastronomic journey in France where we came across a savory French onion soup, our very first product. We quickly expanded our offering with favorites. Today, were still travelling the world in search of irresistible recipes to bring back home.

Ingredients

FILLING: MILK, EGG, ONION, SWISS CHEESE (MILK, SALT, MICROBIAL ENZYME, BACTERIAL CULTURE), CHEDDAR CHEESE (MILK, SALT, CALCIUM CHLORIDE, BACTERIAL CULTURE, MICROBIAL ENZYME, ANNATTO [COLOR]), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (MILK, MILK PROTEIN CONCENTRATE, WHEY PROTEIN CONCENTRATE, NONFAT MILK, MILKFAT, SALT, BACTERIAL CULTURE, CALCIUM CHLORIDE, MICROBIAL ENZYME), MODIFIED CORN STARCH, CORN STARCH, CHIVES, SALT, FLAVOR (YEAST EXTRACT, SALT, NATURAL FLAVOR), ONION POWDER, GARLIC POWDER, WHOLE MILK POWDER. PASTRY: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM AND CANOLA OIL SHORTENING, WATER, CANOLA OIL, YEAST, SALT, DEXTROSE, MICROBIAL ENZYME.

⚠ Allergens

Contains:

🥚 eggs 🥛 milk 🌾 wheat

Free From:

🦀 crustaceans 🐟 fish 🥜 peanuts 🥥 soy  
🌰 tree nuts

Nutrition Facts

Servings per Container 24  
Serving size 170.0g (170g)

Amount per serving  
Calories 470

	% Daily Value*
Total Fat 30g	38%
Saturated Fat 13g	65%
Trans Fat	
Cholesterol 205mg	68%
Sodium 630mg	27%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 0g Added Sugar	0%
Protein 19g	
Vitamin D 0.6mcg	3%
Calcium 315mg	24%
Iron 2.4mg	13%
Potassium 225mg	5%

\* 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.

Handling Suggestions

Keep frozen

Serving Suggestions

Prepare from Frozen

Prep & Cooking Suggestions

Remove all packaging including tray.  
OVEN For flakier crust  
Preheat oven to 400F. Place quiche on baking sheet.Cook 21 to 23 minutes.Let stand 1 minute before serving.  
MICROWAVE for softer pastry  
Place quiche on a microwave-safe plate lined with paper towel.Heat on high 3 to 3 1/2 minutes.Let stand 1 minute before serving.  
NOTE:Cook until minimum internal temperature of 165F is reached.

📄 Product Specifications

Brand	Manufacturer	Product Category
Plats Du Chef	Plats Du Chef	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	52-3-5545	52355	10056409355453		24/170 GR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.24lb	8.99lb	Canada	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.67in	10.83in	4.92in	0.48ft3	10x8	238days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories	470	Total Fat	30g	Sodium	630mg
Protein	19	Trans Fats		Calcium	315mg
Total Carbohydrates...	31g	Saturated Fat	13g	Iron	2.4mg
Sugars	4g	Added Sugars	0g	Potassium	225mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	205mg		
Vitamin A(IU)•		Vitamin D	0.6mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images

