

Product Specification

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Nutrifresh

Beef Rissoles Code: NF112

Minced beef with vegetables and flavours formed into round patties.

Ingredient Declaration

Beef Rissoles [(Beef Mince (55%)), Onion, Breadcrumbs (Wheat, Water, Yeast), Carrots, Pasta Sauce (Tomato Puree (88%)(Water, Tomato Paste), Onions, Sugar, Sunflower Oil, Salt, Herbs & Spices, Food Acid (330)), Tomato Paste (Concentrated Tomatoes (99%), Salt), Mustard, Egg Pulp, Garlic, Worcestershire Sauce, Beef Flavour, Chicken Flavour].



Unit Weight		1.92 kg			
Nutrition Information		Group		3	
Servings per package: 12 • Serving Size: 160 g		Analysis Type		Theoretical	
		Average Quantity per Serving		Average Quantity per 100 g	
Energy (kJ)		1260 (301 Cal)		786 (188 Cal)	
Protein (g)		26.6		16.6	
Fat, Total (g)		13.1		8.2	
- Saturated (g)		5.2		3.3	
Carbohydrate (g)		18.5		11.5	
- Sugars (g)		4.7		2.9	
Sodium (mg)		727		455	
Labelling				Defrosting Instructions	
Carton Label Applied	YES	Ingredient List	YES	Thaw product for 24 hours. Once defrosted, use within 48 hours.	
Product Label Applied	YES	Units per Carton	6		
Inner Barcode	9352380000073			Rethurmulation Instructions	
Carton Barcode	19352380000070			Heat with lid on at 140 degrees for 1h or until reached temperature. CAUTION: PRODUCT MAY BE VERY HOT AFTER REHEATING.	
Allergens	Contains Wheat, Egg, Soy, Gluten. May Contain Milk, Lupin, Sesame, Peanuts.			Nutrifresh Authorisation	
Shelf Life	Frozen Product – Best Before 365 days from date of manufacture.			Jessica Pope Nutritionist & Product Development Officer BSc of Health Science MSc of Dietetics	
Storage	Store at -18 degrees C.				
Food Safety HACCP	NutriFresh is committed to the production of high quality, safe food products. To this end we have developed and implemented a Quality System that meets the requirements of HACCP Certification and AS/NZS ISO 9001:2015.				

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For all order enquiries please call (07) 3349 9855

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