

PRODUCT NAME	Lamb and Vegetable Casserole Smooth Pureed		
PRODUCED FOR	Catering Purposes Only		
PRODUCT DESCRIPTION	Lamb with Vegetables in a Casserole Style Sauce - Pureed		
INGREDIENTS	Lamb mince, crushed tomatoes (tomatoes (98%), salt, thickener (1422), sugar, food acid (citric acid)), long grain rice, carrots - diced, green beans, frozen, sliced, diced onions, potato granules (potato, preservative (223), emulsifier (471), antioxidant (320)), tomato paste, meat pie gel (modified tapioca starch (1414), sulphite), worcestershire sauce gluten free (water, vinegar, molasses, rehydrated vegetables, salt, spices, colour (150d), flavours), beef booster gluten free (salt, sugar, flavour enhanced (621), rice flour, hydrolysed vegetable protein (contains soy), colour (150d), vegetable oil (contains soy)flavour, thickening agent (551)), chicken booster - gluten free (salt, sugar, starch (maize), flavour enhancer (621), onion powder, hydrolysed vegetable protein (contains soy), chicken fat (1.2%), spice, flavour.), minced garlic (minced garlic, water, food acid (330)).		
TRAY WEIGHT	2.40g		
NUTRITIONAL INFORMATION	NUTRITIONAL INFORMATION		
	Serving size: 120g		
		Average Quantity per Serving	Average Quantity per 100g
	Energy	670KJ (160Cal)	558KJ (133Cal)
	Protein	11.6g	9.7g
	Fat, Total	5.1g	4.2g
	- Saturated	2.3g	1.9g
	Carbohydrate	15.9g	13.2g
	- Sugar	3.3g	2.8g
Sodium	409mg	341mg	
Label Applied	Yes		
Ingredient List	Yes		
Best Before	Yes		
Units per Carton	6		
ALLERGENS	Soybean NOTE: Some raw ingredients suppliers have stated that their ingredients may contain traces of wheat, rye, barley, oats, spelt, crustacean, egg, fish, milk, peanuts, soybean, treenuts, sesame seed and sulphites		
SHELF LIFE	Frozen Product – Best Before 365 days from date of manufacture.		
STORAGE CONDITIONS	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 9001:2008		