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|--------------------------------|---|-------------------------------------|----------------------------------|
| PRODUCT NAME | Savoury Mince Smooth Pureed | | |
| PRODUCED FOR | Catering Purposes Only | | |
| PRODUCT DESCRIPTION | Beef and Vegetables with Gravy - Pureed | | |
| INGREDIENTS | Beef mince (70% lean beef mince), water, long grain rice, carrots - diced, diced onions, potato - fresh (potato, sodium metabisulphite (223)), tomato paste, potato granules (potato, preservative (223), emulsifier (471), antioxidant (320)), 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)), minced garlic (minced garlic, water, food acid (330)), salt, pepper black / white | | |
| TRAY WEIGHT | 2.40g | | |
| NUTRITIONAL INFORMATION | NUTRITIONAL INFORMATION | | |
| | Serving size: 120g | | |
| | | Average Quantity per Serving | Average Quantity per 100g |
| | Energy | 631KJ (151Cal) | 525KJ (126Cal) |
| | Protein | 9.7g | 8.1g |
| | Fat, Total | 7.3g | 6.0g |
| | - Saturated | 7.1g | 5.9g |
| | Carbohydrate | 10.9g | 9.1g |
| | - Sugar | 1.8g | 1.5g |
| Sodium | 228mg | 190mg | |
| | | | |
| 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 | | |