

Recipe

Unit:	0001	ER SMT
Recipe:	R00200 SMT-P	Mandarin Segments in Juice
Group:	Recipes	Recipes
Sub Group	SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FRC314 Mandarin Segments In Juice	6667g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	66.67

Method

1. Refer to manufactures instructions.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
117.2	28.0	0.0	0.0	6.5	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.4	0.3	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	6.1

FoP Label

Each Mandarin Segments in Juice (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
117.2	28.0	0.0	0.0	6.5
1%	1%	0%	0%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Recipe

Picture: None

Recipe

Recipe: R00275 SMT-P Chocolate Crunch Suitable (DF)

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1701g
TUR/FLO15C Bradona Wholemeal Flour	567g
TUR/BAK404 Baking Powder	113g
TUR/BEV07C Freshers Low Fat Cocoa Powder	142g
TUR/EGG11: Free Range Medium Eggs (30 X 6'S)	5 each
TUR/MRG02 BEBO COOKING & BAKING (VG)	1701g
TUR/SUG11: Granulated Sugar 25kg	1701g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	62.10

Method

1. Cream margarine and sugar together.
2. Add dry ingredients and beaten eggs.
3. Press into greased tins and bake in a moderate oven until cooked.
4. Portion while warm and sprinkle with sugar.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1129.1	269.9	>13.6	>5.1	34.2	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>1.1	>1.1	3.4	>0.5	>0.3	>21.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(141.5)	>0.0	>5.7	>25.5	>0.1	>17.4

FoP Label

Each Chocolate Crunch suitable (DF) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1129.1	269.9	13.6	5.1	34.2
13%	13%	19%	25%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs
Does Not Contain	Celery Crustaceans Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe:	R00277 SMT-P	Custard
Group:	Recipes	Recipes
Sub Group	SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/CUS01 Chef William Custard Powder	455g
TUR/SUG15 Granulated Sugar	340g
TUR/MLP04 Millfresh Milk Powder	1135g
00008 Water	9095ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	110.25

Method

- 1. Reconstitute the dried milk, retaining sufficient water to mix custard powder
- 2. Bring the milk to the boil, DO NOT OVER COOK
- 3. Make the custard powder into a paste with a little water
- 4. Add the sugar
- 5. Pour the milk over the custard and sugar mixture
- 6. Allow to cook

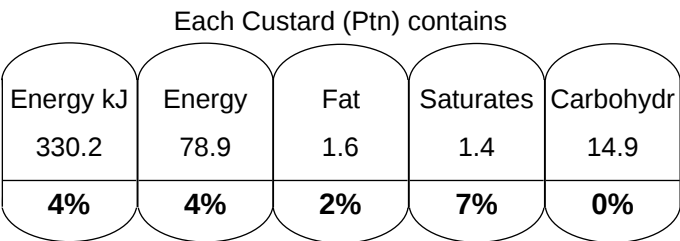
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
330.2	78.9	1.6	1.4	14.9	0.2
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.0	1.2	0.0	0.0	40.8
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
60.3	2.2	0.0	0.0	0.0	>9.7

FoP Label



of an adult's Reference Intake
Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Milk
Does Not Contain	Celery Cereals containing Gluten Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites
Sub-Allergens	
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe:	R00279 SMT-P	Meadowland Cream
Group:	Recipes	Recipes
Sub Group	SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/MLK351 Meadowland Double (V) (Gf)	5000ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.00

Method

No methods have been set for this recipe.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
682.0	163.0	15.5	14.5	2.2	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.3	1.2	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	1.8

FoP Label

Each Meadowland Cream (Ptn) contains

Energy kJ 682.0	Energy 163.0	Fat 15.5	Saturates 14.5	Carbohydr 2.2
8%	8%	22%	72%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Milk Soya
Does Not Contain	Celery Cereals containing Gluten Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat
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Picture: None

Recipe

Recipe: R00281 SMT-P Oaty Biscuit

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	510g
TUR/FLO150 Bradona Wholemeal Flour	170g
TUR/BAK502 Bicarbonate Of Soda	20g
TUR/SUG110 Granulated Sugar 25kg	680g
TUR/MRG02 BEBO COOKING & BAKING (VG)	680g
TUR/BRK210 Mornflake Rolled Oats	680g
TUR/SYR014 T/Lyle Golden Syrup	284g
TUR/MLK005 Fresh Semi Skimmed Milk	18ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	30.42

Method

1. Sieve the white flour and bicarbonate of soda.
 2. Mix with wholemeal flour.
 3. Stir in the sugar and oats.
 4. Heat the margarine, milk and syrup. DO NOT OVER HEAT.
 5. Pour into dry mixture and beat well.
 6. Roll into balls and place on greased lids 100 mm apart. Flatten slightly and bake for 25-30 mins.
 7. Remove from the oven while still slightly soft and risen.
- NB: MUST BE COOKED IMMEDIATELY AFTER PREPARATION TO ACHIEVE A GOOD RESULT.

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
544.9	130.2	5.8	2.1	17.8	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.3	1.0	1.7	0.1	0.1	5.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
54.4	0.0	1.3	9.0	0.0	9.2

Recipe

FoP Label

Each Oaty Biscuit (Ptn) contains				
Energy kJ	Energy	Fat	Saturates	Carbohydr
544.9	130.2	5.8	2.1	17.8
6%	7%	8%	10%	0%
of an adult's Reference Intake				
Typical values (as sold) per 100g: Energy 0.0				

Information Tags

Allergens

Contains	Cereals containing Gluten Milk
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Oats Wheat
May Contain	Barley
Does Not Contain	Almonds Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R00315 SMT- P

Banana

Group: Recipes

Recipes

Sub Group SM Dessert

Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/SCH03: Bananas Individual	100each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	120.00

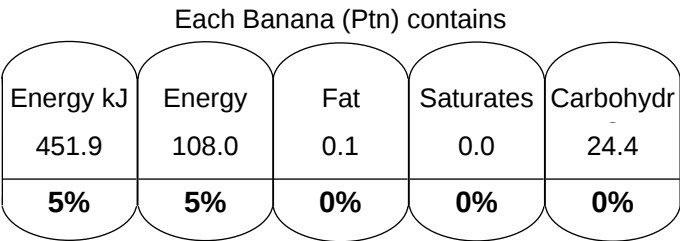
Method

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /l (g)	Carbohydra (g)	NME Sugar (g)
451.9	108.0	0.1	0.0	24.4	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
1.3	0.0	1.4	0.4	0.2	7.2
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(4.2)	13.2	16.8	1.2	0.0	21.7

FoP Label



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R00321 SMT-P	Mixed Fruit (Fruit Cocktail)
Group: Recipes	Recipes
Sub Group SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FRC212 Fruit Cocktail In Juice	6833g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	68.33

Method

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
154.4	36.9	0.1	0.0	8.5	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.7	0.2	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	8.5

FoP Label

Each Mixed Fruit (Fruit Cocktail) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
154.4	36.9	0.1	0.0	8.5
2%	2%	0%	0%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe:	R00364 SMT-P	Peaches (822g)
Group:	Recipes	Recipes
Sub Group	SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FRC362 Peach Slices In Juice	6850g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	68.50

Method

1. Refer to manufactures instructions.

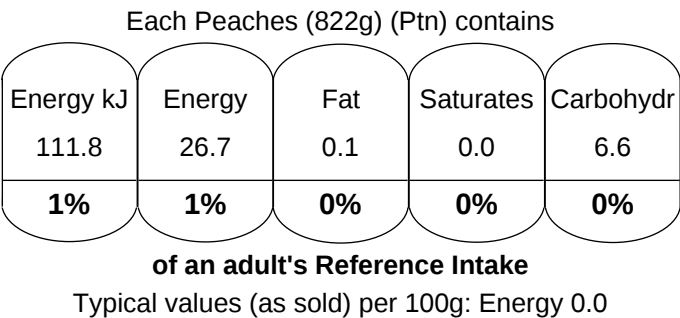
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *
Weeks commencing.

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
111.8	26.7	0.1	0.0	6.6	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.6	0.4	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	6.6

FoP Label



Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R00586 SMT-P	Vanilla Ice cream Tub
Group: Recipes	Recipes
Sub Group SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
HOP/820130 Vanilla Ice Cream Insulated Tub	8000ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	80.00

Method

No methods have been set for this recipe.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
542.3	129.6	6.6	3.4	14.5	11.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.7	2.7	0.0	0.3	107.2
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
19.7	0.7	2.8	0.0	0.0	11.8

FoP Label

Each Vanilla Ice cream Tub (Ptn) contains

Energy kJ 542.3 6%	Energy 129.6 6%	Fat 6.6 9%	Saturates 3.4 17%	Carbohydr 14.5 0%
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of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Milk
Does Not Contain	Celery Cereals containing Gluten Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat
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Picture: None

Recipe

Recipe: R00594 SMT-P Mango Frozen Smoothie DF VE
Group: Recipes Recipes
Sub Group SM Vegan D Vegan Trays Bakes, Puddings Biscuits, Custard

Ingredient	Amount
HOP/820115 Mango & Orange Iced Smoothie Tubs	1600g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	80.00

Method

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /l (g)	Carbohydra (g)	NME Sugar (g)
267.8	64.0	0.4	0.2	14.4	10.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.7	0.2	0.2	0.2	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
4.1	1.7	0.7	0.0	0.0	14.4

FoP Label

Each Mango Frozen Smoothie DF VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
267.8	64.0	0.4	0.2	14.4
3%	3%	1%	1%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R00893 SMT-PGolden Acre Fat Free Assort Yog

Group: RecipesRecipes

Sub Group SMT SidesVegetables, Bread, Gravy, Fruit , Yoghurt.

Ingredient	Amount
TUR/YOG00! Golden Acre Fat Free Assort Yog	100g

Yield: 1 each

Portion Cost

Description	Yield	Weight
Single portion weight	1.00	100.00

Method

Nutritional Category: None

Nutritional Content Per Standard Size (each, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
209.2	50.0	0.5	0.1	7.6	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.5	3.0	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.1	0.0	3.6

FoP Label

Each Golden Acre Fat Free Assort Yog (each) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
209.2	50.0	0.5	0.1	7.6
2%	2%	1%	0%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Milk
Does Not Contain	Celery Cereals containing Gluten Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites
Sub-Allergens	
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R01079 SMT-P Wellington Fudge Cake

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1133g
TUR/FLO15C Bradona Wholemeal Flour	377g
TUR/BAK404 Baking Powder	93g
TUR/SUG11C Granulated Sugar 25kg	757g
00008 Water	1900ml
TUR/MLP04C Millfresh Milk Powder	190g
TUR/BEV07C Freshers Low Fat Cocoa Powder	190g
TUR/MRG02 BEBO COOKING & BAKING (VG)	377g
TUR/BEV05C Milfresh Fairtrade Drinking Chocolate	190g
TUR/SUG11C Granulated Sugar 25kg	897g
00006 Boiling Water	1900ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	80.04

Method

1. Sieve together plain flour, cocoa, baking powder and dried milk, add wholemeal flour.
2. Add sugar (1st listed amount), melted margarine and water to dry ingredients. Mix well.
3. Divide into greased deep tins.
4. Mix drinking chocolate and (2nd listed amount) sugar together. Pour on boiling water and stir until sugar dissolves.
5. Pour over the top of uncooked sponge mixture.
6. Bake in a moderate oven for 45-50 minutes.
7. This pudding separates into a rich chocolate sponge with the sauce underneath

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
695.2	166.2	>3.7	>1.6	31.0	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.7	>0.9	2.6	>0.3	>0.2	>21.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>40.3	>0.4	>2.8	>5.5	>0.0	>19.3

Recipe

FoP Label

Each Wellington Fudge Cake (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
695.2	166.2	3.7	1.6	31.0
8%	8%	5%	8%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten Milk
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01128 SMT-P Macphie Vanilla Muffin/ cake Mix

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/MXS14 Macphie Red/Sugar Cake/Muffin Mix	3125g
00008 Water	1420ml
TUR/OIL075 Sunflower Oil	512ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.57

Method

1. Refer to manufactures instructions

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
734.1	175.5	8.9	1.3	19.4	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	4.7	2.2	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	>8.4

FoP Label

Each Macphie Vanilla Muffin/ cake Mix (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
734.1	175.5	8.9	1.3	19.4
9%	9%	13%	6%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs
May Contain	Milk Soya
Does Not Contain	Celery Crustaceans Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe:	R01129 SMT-P	Macphie Chocolate Muffin/ Cake Mix
Group:	Recipes	Recipes
Sub Group	SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/MXS14: Macphie Red/Sug Choc Muffin/Cake Mix	3125g
00008 Water	1420ml
TUR/OIL075 Sunflower Oil	512ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.57

Method

1. Refer to manufactures instructions

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
719.7	172.0	8.6	1.5	18.4	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	5.0	2.6	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	>8.8

FoP Label

Each Macphie Chocolate Muffin/ cake Mix (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
719.7	172.0	8.6	1.5	18.4
9%	9%	12%	8%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs
May Contain	Milk Soya
Does Not Contain	Celery Crustaceans Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
May Contain	Barley Rye
Does Not Contain	Almonds Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Walnuts

Picture: None

Recipe

Recipe: R01175 SMT-P

Melting Moment

Group: Recipes

Recipes

Sub Group SM Dessert

Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	920g
TUR/FLO15C Bradona Wholemeal Flour	307g
TUR/BAK404 Baking Powder	50g
TUR/MRG02 BEBO COOKING & BAKING (VG)	920g
TUR/SUG11C Granulated Sugar 25kg	714g
TUR/BRK21C Mornflake Rolled Oats	206g
TUR/DFR401 OPIES GLACE CHERRIES JAR	50g
TUR/EGG11C Free Range Medium Eggs (30 X 6'S)	4 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	33.95

Method

1. Cream margarine and sugar. Add eggs to mixture.
2. Mix in baking powder and flours. Portion and form into balls. Roll in oats.
3. Place on baking sheet and flatten slightly. Decorate with a piece of cherry.
4. Bake in a moderate oven.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
606.7	145.0	>7.5	>2.7	17.8	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.6	>0.8	2.0	>0.3	>0.2	>11.1
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(77.9)	>0.0	>3.4	>14.9	>0.0	>7.6

FoP Label

Each Melting Moment (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
606.7	145.0	7.5	2.7	17.8
7%	7%	11%	14%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs
Does Not Contain	Celery Crustaceans Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Oats Wheat
May Contain	Barley
Does Not Contain	Almonds Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01197 SMT-P Vanilla Muffin/Bun

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1418g
TUR/FLO15C Bradona Wholemeal Flour	461g
TUR/MRG02 BEBO COOKING & BAKING (VG)	709g
TUR/SUG11 Granulated Sugar 25kg	1418g
TUR/EGG11 Free Range Medium Eggs (30 X 6'S)	16 x each
TUR/BAK404 Baking Powder	124g
TUR/BAK502 Bicarbonate Of Soda	9g
TUR/FLV080 Supercook Van Essence	20ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.71

Method

1. Cream the margarine and sugar together.
2. Sieve together the white flour, baking powder, bicarbonate of soda. Add wholemeal flour, add the eggs & vanilla essence.
3. Portion in to muffin cases or greased tins.
4. Bake in a moderate oven for 20/30 mins

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
763.5	182.5	>6.5	>2.1	28.4	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.9	>0.9	3.4	>0.5	>0.3	>20.2
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(74.1)	>0.0	>8.0	>22.2	>0.1	>14.5

FoP Label

Each Vanilla Muffin/Bun (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
763.5	182.5	6.5	2.1	28.4
9%	9%	9%	11%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs
Does Not Contain	Celery Crustaceans Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01240 SMT-P Ice Cream (Summertime 1x 4000ml)

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
HOP/810081 Summertime Vanilla Ice Cream	8000ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	80.00

Method

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /l (g)	Carbohydra (g)	NME Sugar (g)
629.3	150.4	8.6	4.2	16.0	16.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.2	2.6	0.1	0.2	84.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.8	0.1	0.0	16.0

FoP Label

Each Ice Cream (Summertime 1x 4000ml) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
629.3	150.4	8.6	4.2	16.0
7%	8%	12%	21%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Milk
Does Not Contain	Celery Cereals containing Gluten Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat
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Picture: None

Recipe

Recipe: R01250 SMT-P Chocolate Crackle

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/BEV07C Freshers Low Fat Cocoa Powder	212g
TUR/SYR014 T/Lyle Golden Syrup	1276g
TUR/MRG02 BEBO COOKING & BAKING (VG)	851g
TUR/BRK13C Kelloggs Rice Krispies Bag	1559g
TUR/MLP04C Millfresh Milk Powder	1021g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	49.19

Method

- 1.melt the margarine and syrup in a pan.
- 2.Stir in the cocoa, when mixed remove from the heat.
- 3.Add the dried milk and mix well.
- 4.Stir in the krispies making sure they are coated with the chocolate mxture.
- 5.Spread the mixture into shallow tins, leaving the surface smooth and flat.
- 6.place in a refrigerator to set and cut when cold.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
876.8	209.6	8.2	4.1	30.6	0.2
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.5	2.7	0.0	0.0	39.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
122.3	1.9	0.0	10.3	0.0	17.0

FoP Label

Each Chocolate Crackle (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
876.8	209.6	8.2	4.1	30.6
10%	10%	12%	20%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Milk
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Barley
Does Not Contain	Almonds Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R01429 SMT-P Jelly - Strawberry
Group: Recipes Recipes
Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/JEL044 Mcd Veg Jelly Crystals Strawberry	2224g
00008 Water	11364ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	135.88

Method

1. Follow the instructions on the packet.

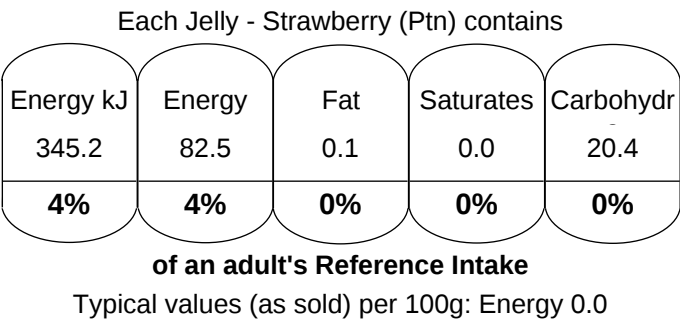
This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
345.2	82.5	0.1	0.0	20.4	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.4	0.1	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	>19.0

FoP Label



Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R01456 SMT-P Summer Cupcake

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1700g
TUR/FLO15C Bradona Wholemeal Flour	565g
TUR/BAK404 Baking Powder	140g
TUR/MRG02 BEBO COOKING & BAKING (VG)	745g
TUR/SUG11 Granulated Sugar 25kg	745g
TUR/EGG11 Free Range Medium Eggs (30 X 6'S)	5 each
TUR/MLP04C Millfresh Milk Powder	140g
00008 Water	1700ml
TUR/SUG25C Icing Sugar	565g
TUR/MRG02 BEBO COOKING & BAKING (VG)	565g
TUR/BEV07C Freshers Low Fat Cocoa Powder	285g
TUR/MLP04C Millfresh Milk Powder	565g
00006 Boiling Water	50ml
TUR/DFR401 OPIES GLACE CHERRIES JAR	150g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	82.00

Method

1. Cream the margarine and sugar together until the mixture is light and fluffy
2. Break eggs and whisk lightly. Beat the eggs into the mixture a little at a time.
3. Sieve together the white flour and baking powder, add the wholemeal flour
4. Using the machine on speed number 1 fold the flour into the creamed mixture alternating with the water to keep the mixture in a soft dropping consistency
5. Place in the muffin cases
6. Bake in a moderate oven for approx 25 minutes
7. Frosted Topping- Bottom 5 ingredients of this recipe
8. Cream the margarine and sieved icing sugar.
9. Add dried milk and sieved cocoa.
10. Add boiling water to make a thick piping consistency.
11. Place the butter icing in an icing bag and pipe the top of each cupcake Decorate with cherry to serve.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Recipe

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1118.5	267.3	>11.8	>4.9	36.3	(0.1)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>1.1	>1.1	4.4	>0.5	>0.3	>48.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(147.7)	>1.3	>5.6	>20.5	>0.1	>18.1

FoP Label

Each Summer Cupcake (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1118.5	267.3	11.8	4.9	36.3
13%	13%	17%	25%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs Milk
Does Not Contain	Celery Crustaceans Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01556 SMT-P Chocolate Brownie

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/MRG02 BEBO COOKING & BAKING (VG)	700g
TUR/SUG18 Demerara Sugar	1400g
TUR/EGG11 Free Range Medium Eggs (30 X 6'S)	694g
TUR/DFR30C Sultanas	622g
TUR/FLO122 Bradshaw Venus Flour (Plain	700g
TUR/BAK404 Baking Powder	19g
TUR/BEV07C Freshers Low Fat Cocoa Powder	78g
TUR/MRG02 BEBO COOKING & BAKING (VG)	314g
TUR/SUG25I Icing Sugar	314g
TUR/BEV07C Freshers Low Fat Cocoa Powder	158g
00006 Boiling Water	167ml
TUR/MLP04C Millfresh Milk Powder	314g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	54.80

Method

- 1, *the bottom 5 ingredients in this recipe is for the topping*
- 2, Cream margarine and sugar; add beaten eggs, then sultanas
- 3, Sift flour, baking powder and cocoa; fold into mixture to a soft consistency
- 4, Spread evenly into tin (greased, lined and greased again)
- 5, Bake in moderate oven for 25minutes. Leave to cool, turn out, remove paper
- 6, Spread with chocolate fudge topping if required and cut into squares
- 7, Chocolate Fudge Topping
 1. Cream margarine and sieved icing sugar
 2. Add dried milk and sieved cocoa
 3. Add boiling water to make a thick spreading consistency

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
878.8	210.1	>9.0	>3.5	29.5	(0.1)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.2	>0.4	2.7	>0.3	>0.1	>25.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(111.0)	>0.6	>4.5	>22.0	>0.1	>23.2

Recipe

FoP Label

Each Chocolate Brownie (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
878.8	210.1	9.0	3.5	29.5
10%	10%	13%	18%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs Milk
Does Not Contain	Celery Crustaceans Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe:	R01595 SMT-P	Strawberry Mousse
Group:	Recipes	Recipes
Sub Group	SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/DES052 Middleton Foods Gluten Free Strawberry Mouss	2500g
00008 Water	5904ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	84.04

Method

1. Follow manufactures instructions.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
423.6	101.3	1.6	1.2	20.5	16.3
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.2	1.2	>0.0	>0.0	>0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>0.0	>0.0	>0.0	0.0	0.0	>16.3

FoP Label

Each Strawberry Mousse (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
423.6	101.3	1.6	1.2	20.5
5%	5%	2%	6%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Milk
Does Not Contain	Celery Cereals containing Gluten Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites
Sub-Allergens	
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts Wheat



Recipe

Picture: None

Recipe

Recipe: R01637 SMT-P Orange Shortcake

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1635g
TUR/FLO150 Bradona Wholemeal Flour	545g
TUR/BAK404 Baking Powder	109g
TUR/MRG02 BEBO COOKING & BAKING (VG)	1395g
TUR/SUG110 Granulated Sugar 25kg	1047g
TUR/EGG110 Free Range Medium Eggs (30 X 6'S)	4
TUR/FFM060 Orange Medium	462g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	54.21

Method

1. Cream margarine and sugar together, add dry ingredients and beaten eggs.
2. Add zest and juice of the oranges
2. Press into greased tins and portion
4. Bake in a moderate oven.
5. Portion whilst still warm.
6. Sprinkle with sugar.
7. Cover with lid, otherwise shortcake will set hard.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
903.8	216.0	>11.1	>4.1	27.1	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>1.1	>1.1	2.9	>0.5	>0.3	>20.9
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(116.3)	>2.5	>6.6	>21.0	>0.1	>11.1

FoP Label

Each Orange Shortcake (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
903.8	216.0	11.1	4.1	27.1
11%	11%	16%	21%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs
Does Not Contain	Celery Crustaceans Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01678 SMT-P

Ice Cream Roll (Vanilla)

Group: Recipes

Recipes

Sub Group SM Dessert

Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
HOP/800060 Vanilla I/Cream Sponge Rolls 13"	5500g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	55.00

Method

1. Slice 1 Ice cream roll into 9 portions
2. Please portion the ice cream roll prior to sending to dining center's.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
457.9	109.5	3.9	1.8	16.6	6.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.4	1.9	0.2	0.2	60.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
13.5	0.3	3.7	0.0	0.0	11.4

FoP Label

Each Ice Cream Roll (Vanilla) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
457.9	109.5	3.9	1.8	16.6
5%	5%	6%	9%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs Milk Soya
Does Not Contain	Celery Crustaceans Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe:	R01701 SMT-P	Jelly- Orange
Group:	Recipes	Recipes
Sub Group	SM Dessert	Trays Bakes, Puddings, Biscuits, Custards
Ingredient	Amount	
TUR/JEL045	Mcd Veg Jelly Crystals Orange	2224g
00008	Water	11364ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	135.88

Method

1. Follow the instructions on the packet.

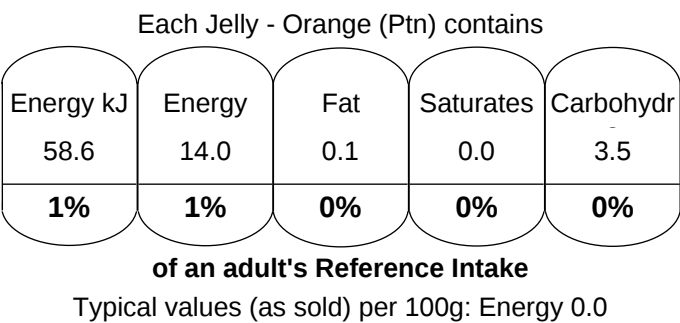
This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
58.6	14.0	0.1	0.0	3.5	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.1	0.1	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	3.6	0.0	>3.2

FoP Label



Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R01709 SMT-P	Coconut Shortcake
Group: Recipes	Recipes
Sub Group SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1417g
TUR/FLO15C Bradona Wholemeal Flour	472g
TUR/BAK404 Baking Powder	29g
TUR/BAK661 Desiccated Coconut	1134g
TUR/MRG02 BEBO COOKING & BAKING (VG)	1323g
TUR/SUG11 Granulated Sugar 25kg	1134g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	55.09

Method

1. Rub fat into flour and add dry ingredients.
2. Continue rubbing until mixture binds together.
3. Spread on greased trays, mark into portions.
4. Bake in a moderate oven for 30-40 minutes.
5. Cool slightly, portion whilst still warm.

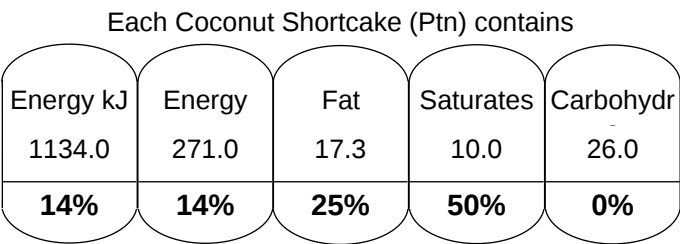
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1134.0	271.0	>17.3	>10.0	26.0	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.9	>2.5	2.9	>0.4	>0.2	>15.1
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>105.8	>0.0	>3.5	>16.7	>0.0	>12.4

FoP Label



of an adult's Reference Intake
Typical values (as sold) per 100g: Energy 0.0

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Sulphur Dioxide and Sulphites
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01832 SMT-P Cheesecake

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
00008 Water	1827ml
TUR/DES036 Cheesecake Filling	1042g
TUR/DES034 Cheesecake Base	1167g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	40.36

Method

1. Follow manufacturer's instructions for making up the base and filling. USE water for the cheesecake filling mix.
2. Use 1/2 shallow gastronorm for cheesecake.
3. Refrigerate the Cheesecake for at least one hour prior to service-longer if possible.

Base- Directions For Use

Take The Required Amount Of Crumb Base And Heat Gently To Moisten. Press And Firm Into Place And Allow To Cool. Use As Required.

Filling-Directions For Use

1. Add the water to the cheesecake filling mix.
2. Mix On A Slow Speed Until Thick And Creamy (About 2 Minutes)
3. Spread Onto chilled Crumb Base To Required Thickness And Chill For 30 Minutes.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

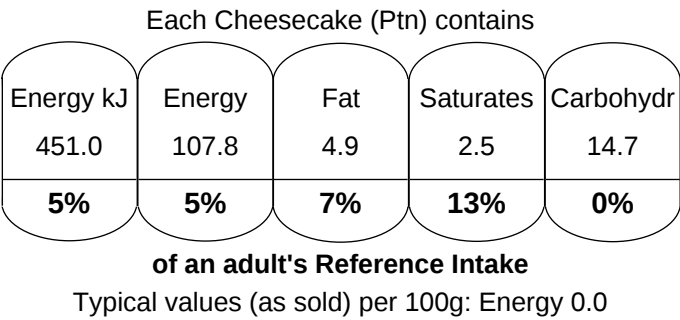
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
451.0	107.8	4.9	2.5	14.7	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.8	1.8	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.1	0.0	>4.3

Recipe

FoP Label



Information Tags

Allergens

Contains	Cereals containing Gluten Milk
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01834 SMT-P	Macphie -Brownie
Group: Recipes	Recipes
Sub Group SM Dessert	Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/MXS14: Macphie Brownie Mix (12.5kg)	3500g
TUR/OIL075 Sunflower Oil	455ml
00008 Water	1015ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	49.70

Method

- Directions For Use
1. In A Machine Bowl Fitted With A Paddle, Add oil to brownie mix
 2. Beat For 1 Minute On Slow
 3. Add Water And Beat For 1 Minute On Medium.
 4. Place into shallow containers and bake.

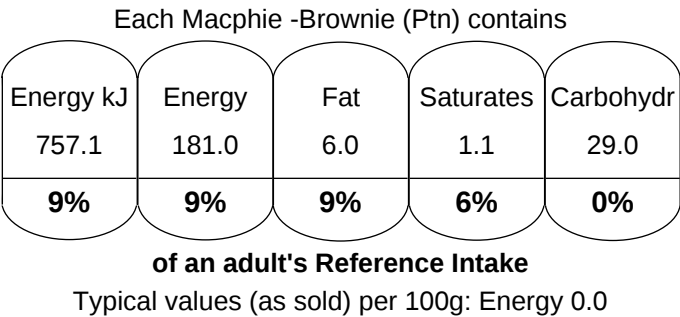
This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
757.1	181.0	6.0	1.1	29.0	21.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	1.2	2.3	>0.0	>0.0	>0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>0.0	>0.0	>0.0	0.0	0.0	>21.4

FoP Label



Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs Milk
Does Not Contain	Celery Crustaceans Fish Lupin Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01835 SMT-P Banana Bread/ Muffin

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1418g
TUR/FLO150 Bradona Wholemeal Flour	461g
TUR/MRG02 BEBO COOKING & BAKING (VG)	709g
TUR/SUG110 Granulated Sugar 25kg	1418g
TUR/DFR300 Sultanas	921g
TUR/FFM110 Bananas Loose	3544g
TUR/EGG110 Free Range Medium Eggs (30 X 6'S)	16 each
TUR/BAK400 Baking Powder	124g
TUR/BAK500 Bicarbonate Of Soda	9g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	60.02

Method

1. Cream the margarine and sugar together.
2. Gradually add whisked eggs and beat in the mashed bananas.
3. Sieve together the white flour, baking powder, bicarbonate of soda. Add wholemeal flour.
4. Stir in sultanas and fold in to the flour mixture.
5. Portion in to muffin cases or greased tins.
6. Bake in a moderate oven for 1 1/2 hours Loaf or Muffin 20 minutes.

*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
880.9	210.5	>6.5	>2.1	34.8	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.9	>1.1	3.6	>0.5	>0.3	>20.2
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(74.1)	>0.0	>8.0	>22.3	>0.1	>20.9

Recipe

FoP Label

Each Banana Bread/ Muffin (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
880.9	210.5	6.5	2.1	34.8
10%	11%	9%	11%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs
Does Not Contain	Celery Crustaceans Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya Sulphur Dioxide and Sulphites

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01836 SMT-P Iced Bakewell Tart

Group: Recipes Recipes

Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1276g
TUR/FLO15C Bradona Wholemeal Flour	425g
TUR/MRG02 BEBO COOKING & BAKING (VG)	850g
00008 Water	210ml
TUR/PRE177 Hartley's Mixed Fruit Jam	907g
TUR/SUG110 Granulated Sugar 25kg	907g
TUR/MRG02 BEBO COOKING & BAKING (VG)	907g
TUR/EGG111 Free Range Medium Eggs (30 X 6'S)	10 each
TUR/CRP200 Ground Rice	907g
TUR/FLO122 Bradshaw Venus Flour (Plain	907g
TUR/BAK404 Baking Powder	142g
00008 Water	425ml
TUR/SUG250 Icing Sugar	920g
00006 Boiling Water	16ml

Yield: 100

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	93.69

Method

1. Make up pastry and line greased tin. top 4 ingredients.
2. Spread jam over pastry.
3. Cream margarine and sugar until light and fluffy.
4. Add the eggs, flour, ground rice and baking powder, adding water to a soft dropping consistency.
5. Spread evenly over the jam.
6. Bake in a moderate oven for 35-40 minutes.
7. Make up icing, spread over tart. Bottom 2 ingredients.

This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1450.8	346.8	>14.4	>5.2	51.2	(6.2)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>1.1	>1.3	4.5	>0.6	>0.3	>25.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(151.4)	>0.0	>7.4	>30.0	>0.1	>24.7

Recipe

FoP Label

Each Iced Bakewell Tart (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1450.8	346.8	14.4	5.2	51.2
17%	17%	21%	26%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs Sulphur Dioxide and Sulphites
Does Not Contain	Celery Crustaceans Fish Lupin Milk Molluscs Mustard Nuts Peanuts Sesame Soya

Sub-Allergens

Contains	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01882 SMT-P Apple Slices-Hopwells
Group: Recipes Recipes
Sub Group SM Dessert Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
HOP/100231 Sliced Apples	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.00

Method

1. Defrost and serve.
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
106.7	25.5	0.1	0.0	6.0	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.7	0.2	0.1	0.1	1.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
1.4	2.0	0.5	0.0	0.0	5.0

FoP Label

Each Apple Slices-Hopwells (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
106.7	25.5	0.1	0.0	6.0
1%	1%	0%	0%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 0.0

Information Tags

Allergens

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

Does Not Contain Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None