

Recipe

Unit: 0001 ER SMT

Recipe: R00153 SMT-P Italian Style Minced Beef Pasta Bolognese(Hwells)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/FFV144 Onions Cooking (W)	850g
TUR/FFP080 Prep Carrots Grated (W)	850g
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	3970g
TUR/VGC831 Chopped Tomatoes	3400g
TUR/VGC231 Cirio Dbl Concentrate Tom Puree Tube	425g
TUR/BOU131 Gluten Free Vegetable Bouillon Powder	50g
TUR/PST377 Triple Lion Shells 4 X 3KG	4500g
TUR/SPI182 GROUND BLACK PEPPER	25g
HOP/970085 90VI R/Tractor Prem Mince Beef	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	190.70

Method

1. Place minced beef in service container, add diced onions, and cook in the steamer or combi for 30 minutes.
2. Remove from the steamer/combi & drain the fat.
3. Add grated carrots, chopped tomatoes, tomato puree and pomodora sauce. Season with veg bouillon & black pepper return to the steamer/combi.
4. Cook for a further 45 minute to a hour until the temperature is 75 or above.
5. Cook the pasta as per manufactures instructions. Once cooked can be mixed together or served separately

*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)
1326.6	317.1	9.7	>4.4	40.5	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.3	>1.6	16.4	>0.1	>0.0	>5.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(167.0)	>0.6	>2.2	139.9	0.4	5.9

Recipe

FoP Label

Each Italian Style Minced Beef Pasta Bolognaise(Hopwells) (Ptn)
contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1326.6	317.1	9.7	4.4	40.5
16%	16%	14%	22%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs 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: R00163 SMT-P Roast Pork Loin

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
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YOU/JWY82 Loin Boneless Pork	7500g
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Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	75.00

Method

1. Follow manufacture's instruction.
2. Place into a warm serving dish.

*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)
815.9	195.0	13.5	4.6	0.3	?
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	?	17.6	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	?	?	?

FoP Label

Each Roast Pork Loin (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
815.9	195.0	13.5	4.6	0.3
10%	10%	19%	23%	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: R00164 SMT-P

Group: Recipes

Sub Group SMT Meat

Pork Loin Steaks

Recipes

Meat Dishes.

Ingredient	Amount
YOU/JWY82i Loin Steaks Pork	5800g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	58.00

Method

1. Follow manufacture's instruction.
2. Place into a warm serving dish.

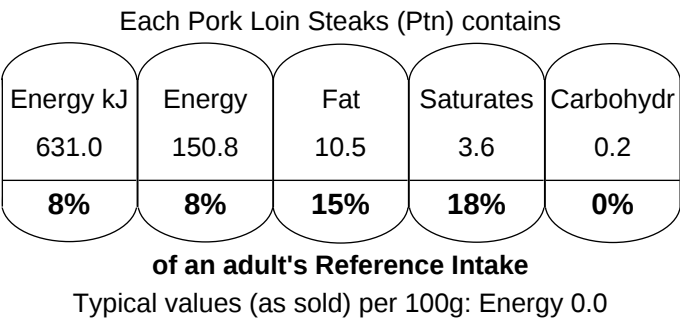
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

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)
631.0	150.8	10.5	3.6	0.2	?
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	?	13.6	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	?	?	?

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: R0017 SMT-P Italian Style Pasta Bolognaise (V) (VE)

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/FFV144 Onions Cooking (W)	850g
TUR/FFP080 Prep Carrots Grated (W)	850g
TUR/SAU080 Silbury Pomodoro Sauce (Pouch)	3970g
TUR/VGC830 Chopped Tomatoes	3400g
TUR/VGC230 Cirio Dbl Concentrate Tom Puree Tube	425g
TUR/BOU130 Gluten Free Vegetable Bouillon Powder	50g
TUR/PST377 Triple Lion Shells 4 X 3KG	4500g
TUR/SPI182 GROUND BLACK PEPPER	25g
HOP/390067 Meat The Alternative Meat Free Mince	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	190.70

Method

1. Place veggie mince in service container, add diced onions, and cook in the steamer or combi for 30 minutes
2. Remove from the steamer/combi
3. Add grated carrots, chopped tomatoes, tomato puree and pomodoro sauce. Season with veg bouillon & black pepper return to the steamer/combi.
4. Cook for a further 45 minute to a hour until the temperature is 75 or above.
5. Cook the pasta as per manufactures instructions. Once cooked can be mixed together or served separately

*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)
1178.9	281.8	3.4	>0.7	44.4	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.3	>4.2	15.3	>0.1	>0.0	>5.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(167.0)	>0.6	>2.2	299.9	0.8	7.4

Recipe

FoP Label

Each Italian Style Pasta Bolognaise (V) (VE) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1178.9	281.8	3.4	0.7	44.4
14%	14%	5%	3%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Soya
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk 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:	R00172 SMT- P	Roast Chicken fillet - Raw
Group:	Recipes	Recipes
Sub Group	SMT Meat	Meat Dishes.

Ingredient	Amount
HOP/410187 Rt Raw Chicken Breast Fillet Portion 57G	100 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	57.00

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)
283.8	67.8	2.7	0.7	0.3	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.3	10.9	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	0.2	0.0	0.3

FoP Label

Each Roast Chicken Fillet - Raw (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
283.8	67.8	2.7	0.7	0.3
3%	3%	4%	3%	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: R00175 SMT-P Yorkshire All Day Breakfast (V)

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/VGC826 Chopped Tomatoes	2000g
HOP/410174 Quorn Vegan Sausage (50G)	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	70.00

Method

1, Oven baked the Sausages.

2, Cook the tinned chopped Tomatoes.

*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)	Carbohydrate (g)	NME Sugar (g)
307.1	73.4	2.4	0.8	4.8	15.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	1.8	7.7	0.1	0.0	2.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
3.6	2.4	3.6	0.2	0.0	0.8

FoP Label

Each Yorkshire All Day Breakfast (V) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydrate
307.1	73.4	2.4	0.8	4.8
4%	4%	3%	4%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains Cereals containing Gluten

Does Not Contain Celery | Crustaceans | Eggs | 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



Recipe

Picture: None

Recipe

Recipe: R00178 SMT-P Roast Gammon Joint

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
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YOU/JWY92 Rindless B&R Gammon Joint - 1.5Kg Joints	7500g
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Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	75.00

Method

*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)
404.8	96.8	4.7	1.8	?	?
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	?	13.4	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	?	?	?

FoP Label

Each Roast Gammon Joint (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
404.8	96.8	4.7	1.8	0.0
5%	5%	7%	9%	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: R00179 SMT-P Roast Gammon Steak
Group: Recipes Recipes
Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
YOU/JWY93 Rindless Gammon Steaks	7000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	70.00

Method

*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)
377.8	90.3	4.3	1.7	?	?
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	?	12.5	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	?	?	?

FoP Label

Each Roast Gammon Steak (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
377.8	90.3	4.3	1.7	0.0
4%	5%	6%	9%	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: R00184SMT-P

Crispy Rainbow Fingers

Group: Recipes

Recipes

Sub Group SMT Veggie

Vegetarian Dishes.

Ingredient	Amount
HOP/390033 Birds Eye Vegetable Fingers	300 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	75.00

Method

1. Follow manufacture's instruction.
2. Place into a warm serving dish.

*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)
589.9	141.0	6.1	0.5	18.0	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	1.9	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	288.0	0.7	1.9

FoP Label

Each Crispy Rainbow Fingers (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
589.9	141.0	6.1	0.5	18.0
7%	7%	9%	2%	0%

of an adult's Reference Intake

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

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs 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: R00188 SMT -P	Roast Chicken Fillet - Cooked
Group: Recipes	Recipes
Sub Group SMT Meat	Meat Dishes.

Ingredient	Amount
HOP/900059 Cooked Chicken Breast Flattened 50G	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.00

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)
194.6	46.5	0.8	0.2	1.4	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.0	8.5	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	0.8

FoP Label

Each Roast Chicken Fillet - Cooked (Ptn) contains

Energy kJ 194.6 2%	Energy 46.5 2%	Fat 0.8 1%	Saturates 0.2 1%	Carbohydr 1.4 0%
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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: R00203 SMT- P Italian Style Beef Meatballs in Tomato Sauce

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/OIL075 Sunflower Oil	300ml
HOP/100209 Diced Onions	1135g
TUR/SAU082 Silbury Pomodoro Sauce (Pouch)	1985g
TUR/SPI188 Mixed Herbs	25g
TUR/SPI182 GROUND BLACK PEPPER	25g
TUR/VGC230 Cirio Dbl Concentrate Tom Puree Tube	425g
TUR/VGC830 Chopped Tomatoes	3970g
TUR/BOU130 Gluten Free Vegetable Bouillon Powder	125g
HOP/470030 Gf 80% Beef Meatballs 23G	6900g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	148.90

Method

1. Place in service container, diced onions, chopped tomatoes, tomato puree and Pomodoro sauce. and cook in the steamer or combi for 30 minutes.
2. Remove from the steamer/combi.
3. Season to taste with the vegetable bouillon, pepper and mixed herbs and return to the steamer/combi.
4. Place meatballs on baking tray, and follow manufacturers cooking instructions
5. Place the cooked meatballs in a serving tin.
6. Cover with the tomato sauce 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)
967.5	231.2	16.1	5.3	10.4	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	>1.0	11.1	>0.1	>0.0	>4.3
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>0.1	>0.9	>0.0	733.0	1.8	4.2

Recipe

FoP Label

Each Italian Style Beef Meatballs in Tomato Sauce (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
967.5	231.2	16.1	5.3	10.4
12%	12%	23%	27%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

May Contain	Celery
Does Not Contain	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
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Picture: None

Recipe

Recipe: R00205 SMT- P Protein Power Balls in Tomato Sauce (V)(VE)

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/OIL075 Sunflower Oil	300ml
TUR/FFV144 Onions Cooking (W)	1135g
TUR/SAU082 Silbury Pomodoro Sauce (Pouch)	1985g
TUR/SPI188 Mixed Herbs	25g
TUR/SPI182 GROUND BLACK PEPPER	25g
TUR/VGC230 Cirio Dbl Concentrate Tom Puree Tube	425g
TUR/VGC830 Chopped Tomatoes	3970g
TUR/BOU130 Gluten Free Vegetable Bouillon Powder	125g
HOP/410219 Plant Balls (17G)	5100g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	129.88

Method

1. Place in service container, diced onions, chopped tomatoes, tomato puree and Pomodoro sauce. and cook in the steamer or combi for 30 minutes.
2. Remove from the steamer/combi.
3. Season to taste with the vegetable bouillon, pepper and mixed herbs and return to the steamer/combi.
4. Place veggie meatballs on baking tray, and follow manufacturers cooking instructions
5. Place the cooked veggie meatballs in a serving tin.
6. Cover with the tomato sauce 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)	Carbohydrate (g)	NME Sugar (g)
640.5	153.1	9.0	>0.9	10.0	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.1	>2.5	8.5	>0.1	>0.0	>3.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total sugar (g)
(0.3)	>0.5	>1.8	341.6	0.9	5.2

Recipe

FoP Label

Each Protein Power Balls in Tomato Sauce (V)(VE) (Ptn)
contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
640.5	153.1	9.0	0.9	10.0
8%	8%	13%	4%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

May Contain	Celery
Does Not Contain	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
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Picture: None

Recipe

Recipe:	R00248 SMT-P	Crispy Fish Nuggets (DF)(EF)
Group:	Recipes	Recipes
Sub Group	SMT Fish	Fish Dishes.

Ingredient	Amount
HOP/320058 Breaded Salmon Bites 20G	300 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	60.00

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)
572.4	136.8	6.6	0.6	14.4	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.7	5.2	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	0.4

FoP Label

Each Crispy Fish Nuggets (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
572.4	136.8	6.6	0.6	14.4
7%	7%	9%	3%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Fish
Does Not Contain	Celery Crustaceans Eggs 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



Recipe

Picture: None

Recipe

Recipe: R00265 SMT-P Crispy Rainbow Dippers (DF VE)

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
HOP/420028 Vegetable Nuggets (20G)	6000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	60.00

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)
494.6	118.2	5.5	0.5	14.4	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	1.6	1.9	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	2.3

FoP Label

Each Crispy Rainbow Dippers (DF VE) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
494.6	118.2	5.5	0.5	14.4
6%	6%	8%	3%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs 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



Recipe

Picture: None

Recipe

Recipe: R00406 SMT - P Breaded Salmon Finger (GF)

Group: Recipes Recipes

Sub Group SMT Fish Fish Dishes.

Ingredient	Amount
HOP/410036 Gg Gf Brd Salmon Fillet Finger 30G	6000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	60.00

Method

1. Refer to manufactures instructions

** 2 per Portion**

*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)
657.7	157.2	6.6	1.0	17.3	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.7	6.7	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	0.4

FoP Label

Each Breaded Salmon Finger (GF) (Ptn) contains

Energy kJ 657.7	Energy 157.2	Fat 6.6	Saturates 1.0	Carbohydr 17.3
8%	8%	9%	5%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Fish
Does Not Contain	Celery Cereals containing Gluten Crustaceans Eggs 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
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Recipe

Picture: None

Recipe

Recipe:	R00474SMT- P	Yorkshire All Day Breakfast Youngs
Group:	Recipes	Recipes
Sub Group	SMT Meat	Meat Dishes.

Ingredient	Amount
TUR/VGC821 Chopped Tomatoes	2000g
YOU/JWY11: Rindless Sliced Back Bacon	5000g
YOU/JWY15: lqf Pork Sausages 8 Per 454G	100 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	127.00

Method

- 1, Oven baked the Sausages.
- 2, Oven bake the bacon (do not over or under cook)
- 3, Cooked the tinned chopped tomatoes.

*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)
1037.1	247.9	17.4	6.4	7.7	>15.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.6	>0.9	15.2	>0.1	>0.0	>2.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>3.6	>2.4	>3.6	>0.0	>0.0	3.1

FoP Label

Each Yorkshire All Day Breakfast Youngs (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1037.1	247.9	17.4	6.4	7.7
12%	12%	25%	32%	0%

of an adult's Reference Intake

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

Recipe

Information Tags

Allergens

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

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: R00552SMT- P Quorn Vegan fillet 58g
Group: Recipes Recipes
Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
HOP/410006 Quorn Vegan Mini Fillet (58g Each)	5800g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	58.00

Method

1. Please 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)
269.4	64.4	1.7	0.4	0.2	0.1
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	4.8	9.9	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	0.0	0.0	0.1

FoP Label

Each Quorn Vegan fillet 58g (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
269.4	64.4	1.7	0.4	0.2
3%	3%	2%	2%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs 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

Recipe

Picture: None

Recipe

Recipe: R00572 SMT-P Roast Beef

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
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YOU/JWY8 Silverside - 1.5Kg Joint	7500g
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Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	75.00

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)
1644.3	393.0	3.2	1.3	?	?
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	?	17.3	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	?	?	?

FoP Label

Each Roast Beef (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1644.3	393.0	3.2	1.3	0.0
20%	20%	5%	6%	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: R01089 SMT-P Margherita Pizza

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
HOP/630046 11" Pizza Cheese & Tomato	6375g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	63.74

Method

1. Refer to manufacturer instructions

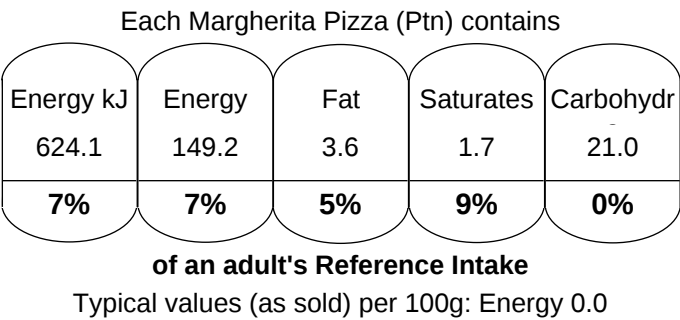
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

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)
624.1	149.2	3.6	1.7	21.0	?
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.9	7.7	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	0.3	0.0	1.9

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



Recipe

Picture: None

Recipe

Recipe: R01090 SMT-P Homemade Margherita Pizza

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1229g
TUR/FLO150 Bradona Wholemeal Flour	529g
TUR/BAK404 Baking Powder	133g
TUR/MRG02 BEBO COOKING & BAKING (VG)	529g
00008 Water	1063ml
TUR/MLP040 Millfresh Milk Powder	133g
TUR/SAU080 Silbury Pomodoro Sauce (Pouch)	1417g
TUR/CHF400 Mozzar/Cheddar Mix 80/20	1417G
TUR/SPI188 Mixed Herbs	20g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	64.70

Method

1. Sieve all dried ingredients.
2. Rub fat into flour and mix to a soft scone dough.
3. Block and portion into tins.
4. Mix pomodoro sauce and herbs together.
5. Spread over the pizza base, sprinkle cheese over the sauce.
6. Bake in a moderate oven for 15-20 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)
664.2	158.8	>8.4	>4.1	15.3	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.9	>1.1	6.1	>0.4	>0.2	>18.3
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>49.4	>0.3	>3.4	>86.4	>0.2	>1.9

Recipe

FoP Label

Each Homemade Margherita Pizza (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
664.2	158.8	8.4	4.1	15.3
8%	8%	12%	20%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Milk
May Contain	Celery
Does Not Contain	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: R01092 SMT-P Margherita Pizza Slab

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
HOP/630114 Ch&Tom Caterslab Pizz W/Meal	8030g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	80.31

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)
876.9	209.6	6.5	2.8	28.1	?
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	2.1	8.9	0.9	0.4	41.8
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	11.2	0.2	0.0	2.0

FoP Label

Each Margherita Pizza Slab (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
876.9	209.6	6.5	2.8	28.1
10%	10%	9%	14%	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

Recipe

Picture: None

Recipe

Recipe: R01135 SMT-P Chicken Korma (Sharwoods)(Youngs)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/SAU68 Sharwoods Korma Sauce	7200g
TUR/FFV144 Onions Cooking (W)	908g
TUR/VGC82 Chopped Tomatoes	3200g
TUR/FFP080 Prep Carrots Grated (W)	908g
TUR/OIL075 Sunflower Oil	240ml
HOP/100207 Diced Pepper Red/Green	908g
YOU/JWY32 Free Flow Breast Diced 2.5Kg Chicken	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	180.19

Method

1. Heat oil in a pan, add the meat and seal.
2. Add the chopped onions, peppers, carrots and tinned tomatoes, Heat thoroughly.
3. Add the sauce and bring to the boil.
4. Simmer on a gentle heat for approximately 20 minutes until cooked.

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)
736.3	176.0	9.0	>3.8	>8.9	(24.6)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.3	>2.1	14.2	>0.2	>0.1	>7.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(132.3)	>31.6	>7.7	>2.2	>0.0	>5.9

FoP Label

Each Chicken Korma (Sharwoods)(Youngs) (Ptn) contains

Energy kJ 736.3	Energy 176.0	Fat 9.0	Saturates 3.8	Carbohydr 8.9
9%	9%	13%	19%	0%

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: R01138 SMT-P Seasoners Chicken Korma (Youngs)(GF)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/SAU797 Seasoners Korma Sauce	7200g
TUR/FFV144 Onions Cooking (W)	908g
TUR/VGC826 Chopped Tomatoes	3200g
TUR/FFP080 Prep Carrots Grated (W)	908g
TUR/OIL075 Sunflower Oil	240ml
HOP/100207 Diced Pepper Red/Green	908g
YOU/JWY32 Free Flow Breast Diced 2.5Kg Chicken	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	180.19

Method

1. Heat oil in a pan, add the meat and seal.
2. Add the chopped onions, peppers, carrots and tinned tomatoes, Heat thoroughly.
3. Add the sauce and bring to the boil.
4. Simmer on a gentle heat for approximately 20 minutes until cooked.

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)
703.1	168.1	6.2	>2.7	>13.3	(24.6)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.3	>1.3	14.1	>0.7	>0.3	>45.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(171.2)	>6.5	>10.6	>2.2	>0.0	>9.8

FoP Label

Each Seasoners Chicken Korma (Youngs)(GF) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
703.1	168.1	6.2	2.7	13.3
8%	8%	9%	13%	0%

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: R01139 SMT-P Chicken Korma (Hopwells) (Sharwoods)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/SAU68 Sharwoods Korma Sauce	7200g
TUR/FFV144 Onions Cooking (W)	908g
TUR/VGC82 Chopped Tomatoes	3200g
TUR/FFP080 Prep Carrots Grated (W)	908g
TUR/OIL075 Sunflower Oil	240ml
HOP/100207 Diced Pepper Red/Green	908g
HOP/970104 Wilsons Diced Chicken Breast	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	180.19

Method

1. Heat oil in a pan, add the meat and seal.
2. Add the chopped onions, peppers, carrots and tinned tomatoes, Heat thoroughly.
3. Add the sauce and bring to the boil.
4. Simmer on a gentle heat for approximately 20 minutes until cooked.

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)
736.3	176.0	9.0	>4.0	9.2	(24.6)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.3	2.4	14.2	0.2	0.1	7.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(132.3)	31.6	7.7	2.2	0.0	6.2

FoP Label

Each Chicken Korma (Hopwells) (Sharwoods) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
736.3	176.0	9.0	4.0	9.2
9%	9%	13%	20%	0%

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
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Picture: None

Recipe

Recipe: R01140 SMT-P Chicken Tikka (Seasoners Sauce (Youngs(GF)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/SAU796 Seasoners Tikka Sauce	7200g
TUR/FFV144 Onions Cooking (W)	908g
TUR/VGC826 Chopped Tomatoes	3200g
TUR/FFP080 Prep Carrots Grated (W)	908g
TUR/OIL075 Sunflower Oil	240ml
HOP/100207 Diced Pepper Red/Green	908g
YOU/JWY32 Free Flow Breast Diced 2.5Kg Chicken	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	180.19

Method

1. Heat oil in a pan, add the meat and seal.
2. Add the chopped onions, peppers, carrots and tinned tomatoes, Heat thoroughly.
3. Add the sauce and bring to the boil.
4. Simmer on a gentle heat for approximately 20 minutes until cooked.

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)
739.3	176.7	7.0	>1.1	>13.1	(24.6)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.3	>2.0	14.2	>1.0	>0.3	>52.2
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(239.6)	>9.4	>14.2	>2.2	>0.0	>9.6

FoP Label

Each Chicken Tikka (Seasoners Sauce (Youngs(GF) (Ptn)
contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
739.3	176.7	7.0	1.1	13.1
9%	9%	10%	5%	0%

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: R01141 SMT-P	Chicken Tikka(Seasoners Sauce-(Hopwells)(GF)
Group: Recipes	Recipes
Sub Group SMT Meat	Meat Dishes.
Ingredient	Amount
TUR/SAU796 Seasoners Tikka Sauce	7200g
TUR/FFV144 Onions Cooking (W)	908g
TUR/VGC826 Chopped Tomatoes	3200g
TUR/FFP080 Prep Carrots Grated (W)	908g
TUR/OIL075 Sunflower Oil	240ml
HOP/100207 Diced Pepper Red/Green	908g
HOP/970104 Wilsons Diced Chicken Breast	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	180.19

Method

- 1. Heat oil in a pan, add the meat and seal.
- 2. Add the chopped onions, peppers, carrots and tinned tomatoes, Heat thoroughly.
- 3. Add the sauce and bring to the boil.
- 4. Simmer on a gentle heat for approximately 20 minutes until cooked.

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

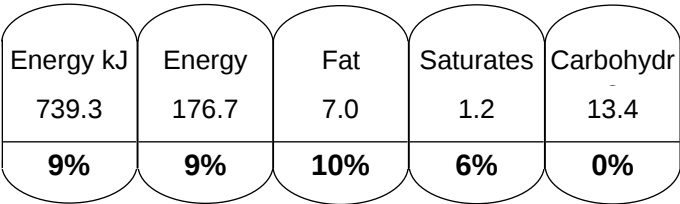
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
739.3	176.7	7.0	>1.2	13.4	(24.6)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.3	2.3	14.2	1.0	0.3	52.2
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(239.6)	9.4	14.2	2.3	0.0	9.9

FoP Label

Each Chicken Tikka(Seasoners Sauce- (Hopwells)(GF) (Ptn) contains



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: R01143 SMT-P	Chicken Tikka (Sharwoods Sauce(Hopwells)
Group: Recipes	Recipes
Sub Group SMT Meat	Meat Dishes.
Ingredient	Amount
TUR/SAU67C Sharwoods Tikka Sauce	7200g
TUR/FFV144 Onions Cooking (W)	908g
TUR/VGC82C Chopped Tomatoes	3200g
TUR/FFP080 Prep Carrots Grated (W)	908g
TUR/OIL075 Sunflower Oil	240ml
HOP/100207 Diced Pepper Red/Green	908g
HOP/970104 Wilsons Diced Chicken Breast	5000g

Yield: 100 Ptn

Description	Yield	Weight
Single portion weight	100.00	180.19

Method

- 1. Heat oil in a pan, add the meat and seal.
- 2. Add the chopped onions, peppers, carrots and tinned tomatoes, Heat thoroughly.
- 3. Add the sauce and bring to the boil.
- 4. Simmer on a gentle heat for approximately 20 minutes until cooked.

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

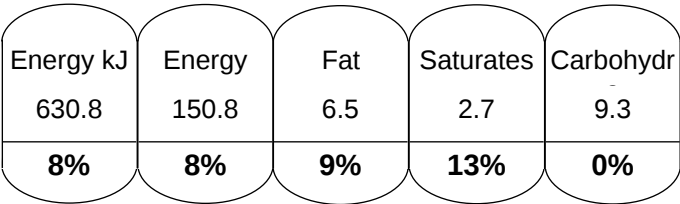
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
630.8	150.8	6.5	>2.7	9.3	(28.2)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.3	2.1	13.6	>0.2	>0.1	>7.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(132.3)	30.9	>7.7	2.2	0.0	5.9

FoP Label

Each Chicken Tikka (Sharwoods Sauce (Hopwells) (Ptn) contains



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: R01144 SMT-P Chicken Tikka (Sharwoods Sauce- (Youngs))

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/SAU67C Sharwoods Tikka Sauce	7200g
TUR/FFV144 Onions Cooking (W)	908g
TUR/VGC82C Chopped Tomatoes	3200g
TUR/FFP080 Prep Carrots Grated (W)	908g
TUR/OIL075 Sunflower Oil	240ml
HOP/100207 Diced Pepper Red/Green	908g
YOU/JWY32 Free Flow Breast Diced 2.5Kg Chicken	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	180.19

Method

1. Heat oil in a pan, add the meat and seal.
2. Add the chopped onions, peppers, carrots and tinned tomatoes, Heat thoroughly.
3. Add the sauce and bring to the boil.
4. Simmer on a gentle heat for approximately 20 minutes until cooked.

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)
630.8	150.8	6.5	>2.5	>9.0	(28.2)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.3	>1.8	13.6	>0.2	>0.1	>7.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(132.3)	>30.9	>7.7	>2.2	>0.0	>5.6

FoP Label

Each Chicken Tikka (Sharwoods Sauce- (Youngs)) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
630.8	150.8	6.5	2.5	9.0
8%	8%	9%	13%	0%

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
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Picture: None

Recipe

Recipe:	R01146 SMT-P	Seasoners Chicken Korma (Hopwells)(GF)
Group:	Recipes	Recipes
Sub Group	SMT Meat	Meat Dishes.
Ingredient	Amount	
TUR/SAU797 Seasoners Korma Sauce	7200g	
TUR/FFV144 Onions Cooking (W)	908g	
TUR/VGC826 Chopped Tomatoes	3200g	
TUR/FFP080 Prep Carrots Grated (W)	908g	
TUR/OIL075 Sunflower Oil	240ml	
HOP/100207 Diced Pepper Red/Green	908g	
HOP/970104 Wilsons Diced Chicken Breast	5000g	

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	180.19

Method

1. Heat oil in a pan, add the meat and seal.
2. Add the chopped onions, peppers, carrots and tinned tomatoes, Heat thoroughly.
3. Add the sauce and bring to the boil.
4. Simmer on a gentle heat for approximately 20 minutes until cooked.

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)
703.1	168.1	6.2	>2.8	13.5	(24.6)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.3	1.6	14.1	0.7	0.3	45.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(171.2)	6.5	10.6	2.3	0.0	10.0

FoP Label

Each Seasoners Chicken Korma (Hopwells)(GF) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
703.1	168.1	6.2	2.8	13.5
8%	8%	9%	14%	0%

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: R01170 SMT-P Yorkshire All Day Breakfast Hopwells Sausage

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/VGC821 Chopped Tomatoes	2000g
YOU/JWY111 Rindless Sliced Back Bacon	5000g
HOP/400124 Ukf Schools Sausages 8'S	100 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	127.00

Method

- 1, Oven baked the Sausages.
- 2, Oven bake the bacon (do not over or under cook)
- 3, Cooked the tinned chopped tomatoes.

*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)
789.1	188.6	10.0	3.5	7.5	>15.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	>1.1	17.0	>0.1	>0.0	>2.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>3.6	>2.4	>3.6	>0.2	>0.0	1.8

FoP Label

Each Yorkshire All Day Breakfast Hopwells Sausage (Ptn)
contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
789.1	188.6	10.0	3.5	7.5
9%	9%	14%	18%	0%

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:	R01177 SMT-P	Salmon Fishcake
Group:	Recipes	Recipes
Sub Group	SMT Fish	Fish Dishes.

Ingredient	Amount
HOP/320052 Breaded Salmon Fishcake 56G	5600g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	56.00

Method

1. Please refer to manufactures instructions.

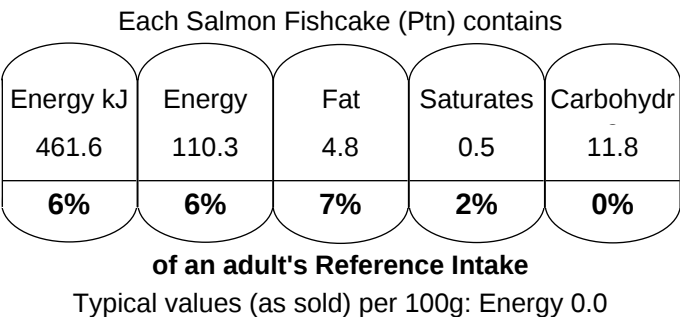
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

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)
461.6	110.3	4.8	0.5	11.8	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.7	5.0	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	0.0	0.0	0.3

FoP Label



Information Tags

Allergens

Contains	Cereals containing Gluten Fish
Does Not Contain	Celery Crustaceans Eggs 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



Recipe

Picture: None

Recipe

Recipe: R01189 SMT-P Cheeseburger Pasta Bake(Hopwells)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/OIL075 Sunflower Oil	250ml
TUR/FFV144 Onions Cooking (W)	1667g
TUR/SAU082 Silbury Pomodoro Sauce (Pouch)	6667g
HOP/970098 Wilsons Red Tractor Minced Beef	3000g
TUR/PST377 Triple Lion Shells 4 X 3KG	4500g
TUR/SAM071 Knorr Cheese Sauce Mix (Makes 5 Ltr)	1067g
00008 Water	6667ml
TUR/CHS041 Nantwich Mild Coloured Cheddar Block 2.5kg	3000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	266.68

Method

1. In a large saucepan, heat the oil and add the mince lightly brown.
2. Add the chopped onion to the saucepan and fry over medium heat until soft.
3. Add the tomato sauce, and simmer.
4. Cook the pasta.
5. Once the meat mix and pasta are cooked add to cooking containers.
6. Using half the quantity of grated cheese mix into the pasta & meat mixture.
7. Make the cheese sauce according to the manufactures instructions, once cooked divided between the cooking containers and mix all ingredients together.
8. Sprinkle over the remaining cheese and bake in the oven until temperature of 75 & the cheese has melted on the top.

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)
2002.3	478.6	24.0	>10.2	44.7	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.2	1.5	22.1	0.1	0.0	3.8
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(0.3)	0.8	2.6	0.9	0.0	>7.8

Recipe

FoP Label

Each Cheeseburger Pasta Bake(Hopwells) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
2002.3	478.6	24.0	10.2	44.7
24%	24%	34%	51%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Milk Mustard
May Contain	Celery Eggs Soya
Does Not Contain	Crustaceans Fish Lupin Molluscs 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: R01205 SMT_PHot Dog in a roll (Hopwells)

Group: RecipesRecipes

Sub Group SMT MeatMeat Dishes.

Ingredient	Amount
HOP/400124 Ukf Schools Sausages 8'S	5600g
HOP/630971 Americana 6.5" Top Sliced Hot Dog Rolls	100 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	106.00

Method

Please 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)
939.4	224.5	5.7	1.7	29.8	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.4	12.4	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	0.4	0.0	2.7

FoP Label

Each Hot Dog in a roll (Hopwells) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
939.4	224.5	5.7	1.7	29.8
11%	11%	8%	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 Sulphur Dioxide and Sulphites
May Contain	Sesame
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts 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: R01206 SMT-P

Hot Dog in a roll (Youngs)

Group: Recipes

Recipes

Sub Group SMT Meat

Meat Dishes.

Ingredient	Amount
YOU/JWY15: Iqf Pork Sausages 8 Per 454G	5600g
HOP/630971 Americana 6.5" Top Sliced Hot Dog Rolls	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	106.00

Method

Please 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)
1183.1	282.8	12.9	4.6	30.1	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.6	2.1	10.6	>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	>0.2	>0.0	3.9

FoP Label

Each Hot Dog in a roll (Youngs) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1183.1	282.8	12.9	4.6	30.1
14%	14%	18%	23%	0%

of an adult's Reference Intake

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

Recipe

Information Tags

Allergens

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

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:	R01227 SMT-P	Quorn Hot Dog in a Roll (V, VE)
Group:	Recipes	Recipes
Sub Group SMT Veggie	Vegetarian Dishes.	

Ingredient	Amount
HOP/410174 Quorn Vegan Sausage (50G)	100 each
HOP/630971 Americana 6.5" Top Sliced Hot Dog Rolls	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	154.00

Method

1. Please refer to manufactures instructions.

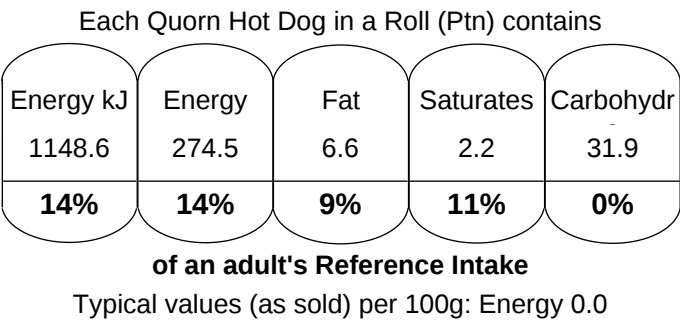
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /l (g)	Carbohydra (g)	NME Sugar (g)
1148.6	274.5	6.6	2.2	31.9	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	4.8	20.0	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	0.6	0.0	2.0

FoP Label



Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
May Contain	Sesame
Does Not Contain	Celery Crustaceans Eggs Fish Lupin Milk Molluscs Mustard Nuts Peanuts 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:	R01257 SMT-P	Italian Style Chicken Fillet
Group:	Recipes	Recipes
Sub Group	SMT Meat	Meat Dishes.

Ingredient	Amount
HOP/900059 Cooked Chicken Breast Flattened 50G	5000g
TUR/CHF301 Nantwich Colour Cheddar cheese Grated	2500g
TUR/SAU082 Silbury Pomodoro Sauce (Pouch)	8000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	155.00

Method

1. Place fillets on a greased baking sheet.
2. Place pomodora sauce on the top of the chicken fillets.
3. Sprinkle with cheese and bake in a moderate oven until product is thoroughly heated .

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)
829.5	198.3	11.7	5.8	7.9	0.1
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.0	15.6	0.1	0.6	180.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
95.0	0.0	8.3	0.1	0.0	5.3

FoP Label

Each Italian Style Chicken Fillet (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
829.5	198.3	11.7	5.8	7.9
10%	10%	17%	29%	0%

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: R01369 SMT-P Young's Breaded Fishwich Fillet Squares

Group: Recipes Recipes

Sub Group SMT Fish Fish Dishes.

Ingredient	Amount
HOP/330007 Youngs Bread Fishwich Fillet Sq Msc	100

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	85.00

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)
693.5	165.8	6.5	1.1	16.7	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.9	9.9	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	0.8

FoP Label

Each Young's Breaded Fishwich Fillet Squares (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
693.5	165.8	6.5	1.1	16.7
8%	8%	9%	6%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Fish Mustard
Does Not Contain	Celery Crustaceans Eggs Lupin Milk Molluscs 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

Recipe

Picture: None

Recipe

Recipe: R01464 SMT-P Slow Braised Diced Beef (Youngs)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
YOU/JWY94 Free Flow Fore Diced - 2.5Kg Beef	5700g
TUR/FFV144 Onions Cooking (W)	1420g
TUR/FFV177 Carrots (W)	1420g
TUR/FFV163 Celery	1420g
TUR/VGC83 Chopped Tomatoes	4110g
00008 Water	11350ml
TUR/GRV02 Knorr Meat Gravy Granules (GF) (VE)(Makes 2l)	565g

Yield: 100

Portion: None

Method

1. Prepare the gravy as per instructions on the packet. Add tomatoes to the gravy.
2. Portion meat and prepared vegetables into tins. Season with pepper.
3. Cover meat and vegetables with the gravy and tomato mixture.
4. Cook in covered tins in a moderate oven or cook in steamer until meat is tender.
5. Adjust thickening if necessary.

*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)	Carbohydrate (g)	NME Sugar (g)
463.4	110.8	3.8	>1.4	>7.7	(0.1)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.4	>0.1	11.0	>0.1	>0.0	>5.7
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total sugar (g)
(206.8)	>1.2	>3.4	>2.9	>0.0	>3.1

FoP Label

Each Slow Braised Diced Beef (Youngs) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydrate
463.4	110.8	3.8	1.4	7.7
6%	6%	5%	7%	0%

of an adult's Reference Intake

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

Recipe

Information Tags

Allergens

No Data Celery | Cereals containing Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

No Data Almonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts | Wheat

Picture: None

Recipe

Recipe: R01527 SMT - P Italian Style Minced Beef Pasta Bolognese(Youngs)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/FFV144 Onions Cooking (W)	850g
TUR/FFP080 Prep Carrots Grated (W)	850g
TUR/SAU080 Silbury Pomodoro Sauce (Pouch)	3970g
TUR/VGC830 Chopped Tomatoes	3400g
TUR/VGC230 Cirio Dbl Concentrate Tom Puree Tube	425g
TUR/BOU130 Gluten Free Vegetable Bouillon Powder	50g
TUR/PST377 Triple Lion Shells 4 X 3KG	4500g
TUR/SPI182 GROUND BLACK PEPPER	25g
YOU/JWY5 Free Flow Mince (95% VI) - 2.5Kg Beef	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	190.70

Method

1. Place minced beef in service container, add diced onions, and cook in the steamer or combi for 30 minutes.
2. Remove from the steamer/combi & drain the fat.
3. Add grated carrots, chopped tomatoes, tomato puree and pomodora sauce. Season with veg bouillon & black pepper return to the steamer/combi.
4. Cook for a further 45 minute to a hour until the temperature is 75 or above.
5. Cook the pasta as per manufactures instructions. Once cooked can be mixed together or served separately

*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)
1400.7	334.8	9.5	>4.8	>40.5	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.3	>1.9	15.4	>0.1	>0.0	>5.4
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(167.0)	>0.6	>2.2	>139.9	>0.4	6.0

Recipe

FoP Label

Each Italian Style Minced Beef Pasta Bolognaise(Youngs) (Ptn)
contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1400.7	334.8	9.5	4.8	40.5
17%	17%	14%	24%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs 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: R01547 SMT-P Ham, Mascarpone & Tomato Pasta

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/OIL075 Sunflower Oil	300ml
TUR/FFV144 Onions Cooking (W)	1135g
TUR/VGC820 Chopped Tomatoes	3970g
TUR/SAU085 Silbury Tomato & Mascarpone Pasta Sauce Pot	1985g
TUR/SPI188 Mixed Herbs	5tspn
TUR/SPI182 GROUND BLACK PEPPER	5tspn
TUR/BOU130 Gluten Free Vegetable Bouillon Powder	5tspn
TUR/MCC080 Prime Cooked Ham Sliced	3000g
TUR/PST379 Triple Lion Penne 4 X 3KG	4500g
TUR/VGC230 Cirio Dbl Concentrate Tom Puree Tube	425g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	153.30

Method

- 1.Place in service container, diced onions, chopped tomatoes, tomato puree and mascarpone sauce & dried pasta and cook in the steamer or combi for 30 minutes.
- 2.Remove from the steamer/combi.
3. Diced the ham.
4. Add diced the ham and adjust consistency if require with boiling water.
- 5 .Return to the steam until the temperature is 75 or above.

*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)
1097.6	262.3	6.5	>1.7	38.1	(31.8)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.2	>2.0	11.6	>0.6	>0.9	>10.2
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(7.4)	>5.3	>10.0	53.0	0.1	5.8

Recipe

FoP Label

Each Ham, Mascarpone & Tomato Pasta (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1097.6	262.3	6.5	1.7	38.1
13%	13%	9%	9%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Milk
May Contain	Celery
Does Not Contain	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:	R01548 SMT-P	Pulled Butter Chicken Wrap
Group:	Recipes	Recipes
Sub Group	SMT Meat	Meat Dishes.

Ingredient	Amount
HOP/440023 6" Flour Tortillas Disc	100 each
TUR/CHI035 Chicken Thighs Garlic	8000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	130.00

Method

- 1. Cook the chicken thighs (refer to manufactures instructions).
- 2. Once cooked shred the chicken with 2 forks.
- 3. Serve with a warm wrap.

*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)
1272.8	304.2	8.7	2.0	32.9	>4.6
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	2.3	21.0	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	>0.3	>0.0	6.1

FoP Label

Each Pulled Butter Chicken Wrap (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1272.8	304.2	8.7	2.0	32.9
15%	15%	12%	10%	0%

of an adult's Reference Intake

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

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten
Does Not Contain	Celery Crustaceans Eggs 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: R01549 SMT-P Mascarpone and Tomato Pasta

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/OIL075 Sunflower Oil	300ml
TUR/FFV144 Onions Cooking (W)	1135g
TUR/VGC820 Chopped Tomatoes	3970g
TUR/SAU085 Silbury Tomato & Mascarpone Pasta Sauce Pot	1985g
TUR/SPI188 Mixed Herbs	5tspn
TUR/SPI182 GROUND BLACK PEPPER	5tspn
TUR/BOU130 Gluten Free Vegetable Bouillon Powder	5tspn
TUR/PST379 Triple Lion Penne 4 X 3KG	4500g
TUR/VGC230 Cirio Dbl Concentrate Tom Puree Tube	425g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	123.30

Method

1. Place in service container, diced onions, chopped tomatoes, tomato puree and mascarpone sauce & dried pasta and cook in the steamer or combi for 30 minutes.
2. Remove from the steamer/combi and adjust consistency if require with boiling water. .
3. Return to the steam until the temperature is 75 or above.

*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)
949.5	226.9	5.3	>1.3	38.0	(31.8)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.2	>1.8	6.3	>0.2	>0.1	>7.8
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(7.4)	>5.3	>9.1	53.0	0.1	5.6

FoP Label

Each Mascarpone & Tomato Pasta (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
949.5	226.9	5.3	1.3	38.0
11%	11%	8%	7%	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
May Contain	Celery
Does Not Contain	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:	R01550 SMT-P	Marinated Garlic Quorn Wrap
Group:	Recipes	Recipes
Sub Group	SMT Veggie	Vegetarian Dishes.

Ingredient	Amount
HOP/440023 6" Flour Tortillas Disc	20 each
HOP/410006 Quorn Vegan Mini Fillet (58g Each)	20 each
TUR/SPI188 Mixed Herbs	30g
TUR/SEA024 Garlic Puree	40g
TUR/MRG02 BEBO COOKING & BAKING (VG)	50g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	58.90

Method

- 1. Marinade the Quorn fillets in the garlic ,herbs and melted butter
- 2, Cook the marinated Quorn, once cooked slice each fillet into thin strips.
- 3. Serve with a warm wrap.

*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)
727.1	173.8	4.8	1.1	26.9	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	2.8	4.2	>0.0	>0.0	>0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>20.0	>0.0	>0.0	5.7	0.0	1.6

FoP Label

Each Marinated Garlic Quorn Wrap (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
727.1	173.8	4.8	1.1	26.9
9%	9%	7%	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
May Contain	Celery
Does Not Contain	Crustaceans Eggs 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: R01551 SMT-P Ocean Friendly Fingers

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
HOP/410108 Quorn Fishless Fish Finger	300 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	60.00

Method

1. Place fish fingers on a lightly greased baking tray, in a preheated moderate oven for 12-15 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)
537.2	128.4	4.7	0.4	17.5	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.5	2.7	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	0.3	0.0	1.0

FoP Label

Each Ocean Friendly Fingers (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
537.2	128.4	4.7	0.4	17.5
6%	6%	7%	2%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

ContainsCereals containing Gluten

Does Not ContainCelery | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya | Sulphur Dioxide and Sulphites

Sub-Allergens

ContainsWheat

Does Not ContainAlmonds | Barley | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Oats | Pecan Nuts | Pistachio Nuts | Rye | Walnuts

Recipe

Picture: None

Recipe

Recipe: R01555 SMT-P Italian Style Quorn Fillet

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
TUR/CHF40€ Mozzar/Cheddar Mix 80/20	2500g
TUR/SAU08€ Silbury Pomodoro Sauce (Pouch)	8000g
HOP/410006 Quorn Vegan Mini Fillet (58g Each)	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	155.00

Method

1. Place fillets on a greased baking sheet.
2. Place pomodora sauce on the top of the quorn fillets.
3. Sprinkle with cheese and bake in a moderate oven until product is thoroughly heated .

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)
776.1	185.5	10.0	4.7	6.4	0.1
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	4.4	15.9	>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	140.0	0.4	4.7

FoP Label

Each Italian Style Quorn Fillet (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
776.1	185.5	10.0	4.7	6.4
9%	9%	14%	23%	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	Wheat
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Oats Pecan Nuts Pistachio Nuts Rye Walnuts

Picture: None

Recipe

Recipe: R01695 SMT-PChicken Goujons

Group: RecipesRecipes

Sub Group SMT MeatMeat Dishes.

Ingredient	Amount
HOP/890103 Gfree Breaded Chicken Goujons	200each

Yield: 100

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	80.00

Method

1. Refer to manufactures instructions.

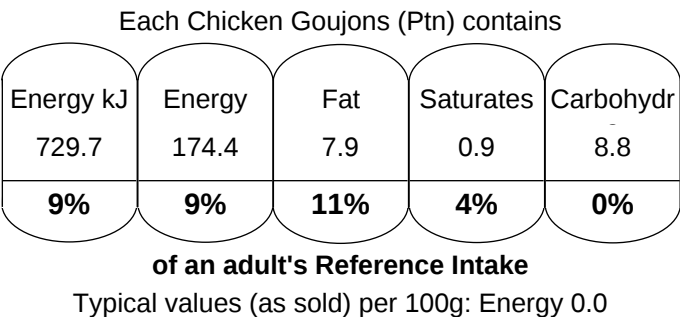
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients

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)
729.7	174.4	7.9	0.9	8.8	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.0	16.8	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	0.0	0.0	0.1

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:	R01837 SMT-P	Breaded Fish Star
Group:	Recipes	Recipes
Sub Group	SMT Fish	Fish Dishes.

Ingredient	Amount
HOP/320065 Breaded Fish Stars (50g)	100 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.00

Method

1. Cook from frozen.
2. Always ensure the product core temperature reaches 75°C. Oven bake at 220°C/ Gas mark 7 For approximately 14 minutes.
3. Cook thoroughly until piping hot throughout.

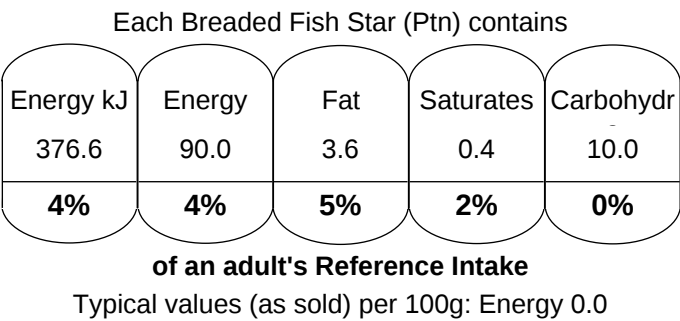
*This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

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)
376.6	90.0	3.6	0.4	10.0	0.3
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.5	4.2	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	0.0	0.0	0.3

FoP Label



Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Fish
Does Not Contain	Celery Crustaceans Eggs 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: R01844 SMT-P Lasagne Hopwells

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
HOP/970085 90VI R/Tractor Prem Mince Beef	5000g
TUR/FFV144 Onions Cooking (W)	904g
TUR/FFP080 Prep Carrots Grated (W)	1206g
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	3379g
TUR/VGC830 Chopped Tomatoes	5787g
TUR/SPI188 Mixed Herbs	5g
TUR/SUG183 Demerara Sugar	74g
TUR/PST380 Lasagne Sheet 1 x 6kg	2413g
TUR/BOU133 Gluten Free Vegetable Bouillon Powder	100g
TUR/SPI180 Garlic Powder	20g
TUR/SPI182 GROUND BLACK PEPPER	15g
TUR/MLP040 Millfresh Milk Powder	723g
TUR/FLO122 Bradshaw Venus Flour (Plain	596g
00008 Water	6043ml
TUR/CHF301 Nantwich Colour Cheddar cheese Grated	483g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	267.48

Method

1. Place minced beef in a pan, add diced onions, lightly seal until brown, add garlic powder, demerara sugar, vegetable bouillon, mixed herbs and stir.
2. Add grated carrots, chopped tomatoes, and pomodoro sauce, season to taste with black pepper .
3. Simmer on a gentle heat for approximately 20 minutes until cooked or alternatively place in a steamer.
4. Make up white sauce. Reconstitute dried milk with water, leaving sufficient water to blend the flour.
5. Bring the milk to the boil. Blend the flour, add to the boiling liquid, stirring well until thickened.
6. Season with Black pepper.
7. To make up lasagne, place a layer of meat mix into deep tins, cover with sheets of lasagne,
8. Repeat the procedure finishing with white sauce.
9. Sprinkle grated cheese over the top and bake in a moderate oven for 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)	Carbohydrate (g)	NME Sugar (g)
1325.2	316.7	12.0	>6.2	35.7	(0.1)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.6	>1.2	16.6	>0.2	>0.2	>72.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(293.5)	>2.1	>5.1	275.1	0.7	>9.8

Recipe

FoP Label

Each Lasagne Hopwells (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1325.2	316.7	12.0	6.2	35.7
16%	16%	17%	31%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Milk
May Contain	Celery Eggs Mustard Soya
Does Not Contain	Crustaceans Fish Lupin Molluscs 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: R01845 SMT-P Lasagne Youngs

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
YOU/JWY5 Free Flow Mince (95% VI) - 2.5Kg Beef	5000g
TUR/FFV144 Onions Cooking (W)	904g
TUR/FFP080 Prep Carrots Grated (W)	1206g
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	3379g
TUR/VGC830 Chopped Tomatoes	5787g
TUR/SPI188 Mixed Herbs	5g
TUR/SUG183 Demerara Sugar	74g
TUR/PST380 Lasagne Sheet 1 x 6kg	2413g
TUR/BOU133 Gluten Free Vegetable Bouillon Powder	100g
TUR/SPI180 Garlic Powder	20g
TUR/SPI182 GROUND BLACK PEPPER	15g
TUR/MLP040 Millfresh Milk Powder	723g
TUR/FLO122 Bradshaw Venus Flour (Plain	596g
00008 Water	6043ml
TUR/CHF301 Nantwich Colour Cheddar cheese Grated	483g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	267.48

Method

1. Place minced beef in a pan, add diced onions, lightly seal until brown, add garlic powder, demerara sugar, vegetable bouillon, mixed herbs and stir.
2. Add grated carrots, chopped tomatoes, and pomodoro sauce, season to taste with black pepper .
3. Simmer on a gentle heat for approximately 20 minutes until cooked or alternatively place in a steamer.
4. Make up white sauce. Reconstitute dried milk with water, leaving sufficient water to blend the flour.
5. Bring the milk to the boil. Blend the flour, add to the boiling liquid, stirring well until thickened.
6. Season with Black pepper.
7. To make up lasagne, place a layer of meat mix into deep tins, cover with sheets of lasagne,
8. Repeat the procedure finishing with white sauce.
9. Sprinkle grated cheese over the top and bake in a moderate oven for 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)	Carbohydrate (g)	NME Sugar (g)
1399.3	334.4	11.8	>6.6	>35.7	(0.1)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.6	>1.4	15.6	>0.2	>0.2	>72.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(293.5)	>2.1	>5.1	>275.1	>0.7	>9.9

Recipe

FoP Label

Each Lasagne Youngs (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1399.3	334.4	11.8	6.6	35.7
17%	17%	17%	33%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Milk
May Contain	Celery Eggs Mustard Soya
Does Not Contain	Crustaceans Fish Lupin Molluscs 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: R01846 SMT-P Veggie Mince Lasagne

Group: Recipes Recipes

Sub Group SMT Veggie Vegetarian Dishes.

Ingredient	Amount
HOP/390067 Meat The Alternative Meat Free Mince	775g
TUR/FFV144 Onions Cooking (W)	213g
TUR/FFP080 Prep Carrots Grated (W)	284g
TUR/SAU083 Silbury Pomodoro Sauce (Pouch)	794g
TUR/VGC830 Chopped Tomatoes	1360g
TUR/SPI188 Mixed Herbs	5g
TUR/SUG183 Demerara Sugar	18g
TUR/PST380 Lasagne Sheet 1 x 6kg	567g
TUR/SPI180 Garlic Powder	3g
TUR/SPI182 GROUND BLACK PEPPER	2g
TUR/BOU133 Gluten Free Vegetable Bouillon Powder	18g
TUR/MLP040 Millfresh Milk Powder	170g
00008 Water	1420ml
TUR/FLO122 Bradshaw Venus Flour (Plain	140g
TUR/CHF301 Nantwich Colour Cheddar cheese Grated	114g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	294.15

Method

1. Place minced beef in service container, add diced onions, and cook in the steamer or combi for 30 minutes.
2. Remove from the steamer/combi.
3. Add grated carrots, chopped tomatoes, tomato puree and pomodora sauce. Season with veg bouillon & black pepper return to the steamer/combi.
4. Cook for a further 45 minute to a hour until the temperature is 75 or above.
5. Make up white sauce (bottom 3 ingredients of this recipe). Reconstitute dried milk with water, leaving sufficient water to blend the flour.
6. Bring the milk to the boil. Blend the flour, add to the boiling liquid, stirring well until thickened.
7. Season with Black pepper.
8. To make up lasagne, place a layer of meat mix into deep tins, cover with sheets of lasagne,
9. Repeat the procedure finishing with white sauce.
10. Sprinkle grated cheese over the top and bake in a moderate oven for 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

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)
1261.8	301.6	6.1	>2.8	44.9	(0.2)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.7	>3.4	14.8	>0.2	>0.2	>85.1
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(345.5)	>2.4	>6.0	372.9	0.9	>12.7

FoP Label

Each Veggie Mince Lasagne (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1261.8	301.6	6.1	2.8	44.9
15%	15%	9%	14%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Milk Soya
May Contain	Celery Eggs Mustard
Does Not Contain	Crustaceans Fish Lupin Molluscs 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: R02009 SMT-P Cheeseburger Pasta Bake (Youngs)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
TUR/OIL075 Sunflower Oil	250ml
TUR/FFV144 Onions Cooking (W)	1667g
TUR/SAU082 Silbury Pomodoro Sauce (Pouch)	6667g
YOU/JWY5 Free Flow Mince (95% VI) - 2.5Kg Beef	3000g
TUR/PST377 Triple Lion Shells 4 X 3KG	4500g
TUR/SAM071 Knorr Cheese Sauce Mix (Makes 5 Ltr)	1067g
00008 Water	6667ml
TUR/CHS040 Nantwich Mild Coloured Cheddar Block 2.5kg	3000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	266.68

Method

1. In a large saucepan, heat the oil and add the mince lightly brown.
2. Add the chopped onion to the saucepan and fry over medium heat until soft.
3. Add the tomato sauce, and simmer.
4. Cook the pasta.
5. Once the meat mix and pasta are cooked add to cooking containers.
6. Using half the quantity of grated cheese mix into the pasta & meat mixture.
7. Make the cheese sauce according to the manufactures instructions, once cooked divided between the cooking containers and mix all ingredients together.
8. Sprinkle over the remaining cheese and bake in the oven until temperature of 75 & the cheese has melted on the top.

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)
1999.8	478.0	22.6	>12.0	>44.7	(0.0)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.2	1.6	21.7	>0.1	>0.0	>3.8
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(0.3)	>0.8	>2.6	>0.9	>0.0	>7.8

Recipe

FoP Label

Each Cheeseburger Pasta Bake(Youngs) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1999.8	478.0	22.6	12.0	44.7
24%	24%	32%	60%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Milk Mustard
May Contain	Celery Eggs Soya
Does Not Contain	Crustaceans Fish Lupin Molluscs 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: R02145 SMT-P Italian Style Chicken Fillet (Raw)

Group: Recipes Recipes

Sub Group SMT Meat Meat Dishes.

Ingredient	Amount
HOP/410187 Rt Raw Chicken Breast Fillet Portion 57G	5000g
TUR/CHF301 Nantwich Colour Cheddar cheese Grated	2500g
TUR/SAU08 Silbury Pomodoro Sauce (Pouch)	8000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	155.00

Method

1. Place fillets on a greased baking sheet.
2. Place pomodora sauce on the top of the chicken fillets.
3. Sprinkle with cheese and bake in a moderate oven until product is thoroughly heated .

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)
883.9	211.3	13.3	6.2	6.7	0.1
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.3	16.8	0.1	0.6	180.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
95.0	0.0	8.3	0.2	0.0	4.8

FoP Label

Each Italian Style Chicken Fillet (Raw) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
883.9	211.3	13.3	6.2	6.7
11%	11%	19%	31%	0%

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
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Picture: None