

Product Information Sheet

Product Code 324756

Weight 720g

Product Type Large / Multi-Portion

Product Name Peas

Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kJ)	329kJ	296kJ
Energy (kcal)	78kcal	70kcal
Fat	0.9g	0.8g
Saturated	0.2g	0.2g
Monounsaturated	0.1g	<0.1g
Polyunsaturated	0.5g	0.5g
Carbohydrate	9.3g	8.4g
of which sugars	2.6g	2.3g
Fibre	5.1g	4.6g
Protein	5.7g	5.1g
Sodium	3mg	3mg
Salt equivalent	<0.01g	<0.01g
Potassium	230mg	207mg

Ingredient Declaration

peas.

Diet Coding		Made Without		Free From	
1 of 5 a Day		Alcohol	/	Alcohol	
Energy Dense		Beef	/	Beef	
Gluten Free	/	Celery		Celery	
Low Fat	/	Cheese		Cheese	
Low Salt	/	Crustacean	/	Crustacean	
Vegetarian		Egg & Egg Derivatives	/	Egg & egg derivatives	
Low Saturated		Fish	\ \ /	Fish	
Fat		Garlic	/	Garlic	
Healthier Choice	/	Lupin		Gluten	
Vegan	/	Milk & Milk		Milk & milk derivatives	
Soft		Derivatives	/	Mollusc	
Reduced Sugars		Mollusc		Mushroom	
Low Sugars		Mushroom		Mustard	
2 of 5 a Day		Mustard		Nuts	
3 of 5 a Day			/	Onion	
Reducing		Nuts	\ <u>\</u>	Peanuts	
High Protein		Onion	/	Soya	
Easy Chew		Peanut	/	Sulphur dioxide/sulphites	
Free From Milk		Sesame	//	>10mg/kg	
SourceFibre		Soya	/	Tomato	
SourceOfProtein		Tomato	/	Yeast	
		Yeast	/		
		Almond	/		
		Brazil	/		
		Cashew	/		
		Hazlenut	/		
		Macadamia	/		
		Pecan			
		Pistachio	1./		
		Queensland	1/		
		Walnut	1./		
		Wheat			
		Rye	+		
		Barley			
		Oats	+		

Cooking Guidelines (all ovens may vary)

Cook with lid on. Cook from frozen.

Store at -18°C, do not refreeze once thawed

Product Code 328756

Product Type Small / Twin

Product Name Peas

Weight 270g

Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kJ)	329kJ	296kJ
Energy (kcal)	78kcal	70kcal
Fat	0.9g	0.8g
Saturated	0.2g	0.2g
Monounsaturated	0.1g	<0.1g
Polyunsaturated	0.5g	0.5g
Carbohydrate	9.3g	8.4g
of which sugars	2.6g	2.3g
Fibre	5.1g	4.6g
Protein	5.7g	5.1g
Sodium	3mg	3mg
Salt equivalent	<0.01g	<0.01g
Potassium	230mg	207mg

Ingredient Declaration

peas.

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1 of 5 a Day		Alcohol	/	Alcohol	
Energy Dense		Beef	/	Beef	
Gluten Free	/	Celery	/	Celery	
Low Fat	/	Cheese		Cheese	
Low Salt	/	Crustacean		Crustacean	
Vegetarian	/	Egg & Egg Derivatives	/	Egg & egg derivatives	
Low Saturated		Fish	1/	Fish	
Fat		Garlic	\ \ /	Garlic	
Healthier Choice	/	Lupin		Gluten	
Vegan	/	Milk & Milk		Milk & milk derivatives	
Soft		Derivatives	/	Mollusc	
Reduced Sugars		Mollusc		Mushroom	
Low Sugars		Mushroom	/	Mustard	
2 of 5 a Day		Mustard		Nuts	
3 of 5 a Day		Nuts		Onion	
Reducing			/	Peanuts	
High Protein		Onion	\ <u>\</u>	Soya	
Easy Chew		Peanut	/	Sulphur dioxide/sulphites	
Free From Milk		Sesame	//	>10mg/kg	
SourceFibre		Soya	/	Tomato	
SourceOfProtein		Tomato	/	Yeast	
		Yeast	/		
		Almond	/		
		Brazil	/		
		Cashew	/		
		Hazlenut	/		
		Macadamia	/		
		Pecan	/		
		Pistachio			
		Queensland	1/		
		Walnut	1./		
		Wheat	 		
		Rye	+		
		Barley	+		
		Oats			

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