

# **Product Information Sheet**

Product Code 324103

Weight 1440g

**Product Type** Large / Multi-Portion

Product Name Beef Casserole

### Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kJ)	473kJ	851kJ
Energy (kcal)	113kcal	203kcal
Fat	5.7g	10g
Saturated	1.9g	3.5g
Monounsaturated	3.0g	5.3g
Polyunsaturated	0.6g	1.1g
Carbohydrate	5.9g	11g
of which sugars	2.9g	5.2g
Fibre	1.1g	1.9g
Protein	8.9g	16g
Sodium	227mg	408mg
Salt equivalent	0.57g	1.0g
Potassium	242mg	436mg

#### **Ingredient Declaration**

beef (40%), water, carrot, onion, mushroom, swede, modified starch, parsnip, rapeseed oil, caramelised sugar, sugar, yeast extract, tomato puree, salt, stabiliser (cellulose), cornflour, flavouring, natural flavouring, pepper, beef extract, carrot juice concentrate, leek, onion juice concentrate, dried potato, mushroom concentrate, leek juice concentrate, ground bay leaf, dried thyme.

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	1./	Fish	
Fat		- Garlic	\ \ /	Garlic	
Healthier Choice	<b>/</b>	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		Onion	<b>-</b>	Peanuts	
High Protein	/			Soya	
Easy Chew		Peanut	\ <u>\</u>	Sulphur dioxide/sulphites	
Free From Milk		Sesame	/	>10mg/kg	
SourceFibre		Soya	//	Tomato	
SourceOfProtein		Tomato	-	Yeast	
		Yeast	-		
		Almond	/		
		Brazil	/		
		Cashew	/		
		Hazlenut	/		
		Macadamia	/		
		Pecan	/		
		Pistachio	/		
		Queensland	/		
		Walnut	1/		
		Wheat			
		Rye			
		Barley			
		Oats			

## Cooking Guidelines (all ovens may vary)

Cook with lid on. Always cook from frozen. Stir before serving.

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

Product Code 328103
Product Type Small / Twin
Product Name Beef Casserole

Weight 360g

#### Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kJ)	473kJ	851kJ
Energy (kcal)	113kcal	203kcal
Fat	5.7g	10g
Saturated	1.9g	3.5g
Monounsaturated	3.0g	5.3g
Polyunsaturated	0.6g	1.1g
Carbohydrate	5.9g	11g
of which sugars	2.9g	5.2g
Fibre	1.1g	1.9g
Protein	8.9g	16g
Sodium	227mg	408mg
Salt equivalent	0.57g	1.0g
Potassium	242mg	436mg

#### **Ingredient Declaration**

beef (40%), water, carrot, onion, mushroom, swede, modified starch, parsnip, rapeseed oil, caramelised sugar, sugar, yeast extract, tomato puree, salt, stabiliser (cellulose), cornflour, flavouring, natural flavouring, pepper, beef extract, carrot juice concentrate, leek, onion juice concentrate, dried potato, mushroom concentrate, leek juice concentrate, ground bay leaf, dried thyme.

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	1/	Fish	
Fat		- Garlic	1./	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		Onion		Peanuts	
High Protein	/	- Peanut		Soya	
Easy Chew		Sesame	\ <u>\</u>	Sulphur dioxide/sulphites	
Free From Milk			/	>10mg/kg	
SourceFibre		Soya	<b>/</b>	Tomato	
SourceOfProtein		Tomato	-	Yeast	
		Yeast			
		Almond	<b>/</b>		
		Brazil	/		
		Cashew	//		
		Hazlenut	/		
		Macadamia	/		
		Pecan	/		
		Pistachio	/		
		Queensland	/		
		Walnut	/		
		Wheat			
		Rye			
		Barley			
		Oats			

### Cooking Guidelines (all ovens may vary)

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