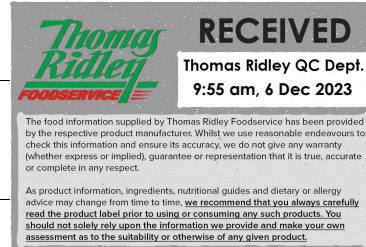




T25 - Product Specification - Product information

Printed On: 05/12/2023

Manufacturer: What's Cooking Ltd Site approval code: GB DZ 024 Product Country Of Origin: UK
 Address: Estuary House, Tenth Avenue, Deeside Industrial Park, Deeside, Flintshire, North Wales. CH5 2UA
 Contact (Technical): Tel: 01244 286200 Fax: 01244 286201 Email: customercare @ kkfinefoods.com
 Contact (Commercial): Tel: 01244 286200 Fax: 01244 286201 Email: alexbell @ kkfinefoods.com



MP804

Bolognese Sauce

6 x 2Kg

Product & Label Information

Product Full Description:

Cooked minced beef in a Bolognese sauce with red wine, onions and carrots.

Unit Weight:

2Kg

Units Per Case:

6

Case Weight:

12Kg

Shelf Life (Days):

547

Ingredient Declaration:

Beef (30%), Tomatoes, Red Wine (15%) (SULPHITES), Water, Tomato Puree, Onions (4%), Cherry Tomatoes, Carrots (2%), Garlic Puree, Sundried Tomato Paste (Sundried Tomato (Sundried Tomato, Salt), Sunflower Oil, White Wine Vinegar, Garlic Puree and Herbs (Garlic Puree, Rosemary, Basil), Black Pepper, Salt), Onion Puree, Medium Fat Hard Cheese (MILK), Beef Bouillon (Salt, Maltodextrin, Yeast Extract, Beef Extract, Sugar, Sunflower Oil, Parsnip, Starch, Spices (Garlic, Lovage Leaves, Nutmeg with Shell), Caramelised Sugar, Onions, Natural Roasted Onion Flavouring), CELERY , Brown Sugar, Salt, Modified Maize Starch, Rosemary.

Cooking Instructions:

Defrost overnight in refrigerator. Cook from Defrost. Decant a portion into a microwavable dish. Cook on full power until a core temperature of 80C is achieved.

Storage Instructions:

Keep frozen at less than -18°C

Allergen Advice:

Sulphites, Celery, Milk.

Packaging Information

Inner Packaging:

Part Code	Packaging Type	Part Description	Main Material	Weight g	Dimensions
PCK5446	Tape	48mmX 990m Clear Tape -369T48990	Plastic	0	48MM X 1MTR
PCK6264	Web	BLUE TOP WEB 30/40 (459mmx690m) POUCH	Plastic	0	
PCK6266	Web	BLUE BOTTOM WEB 200/100 (463mm X 160m) POUCH	Plastic	1	

Outer Packaging:

Outer Box	Packaging Type	Part Description	Main Material	Weight g	Dimensions	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
PCK6101	Outer Box	New - OUTER BOX 6 X 2KGSpouches	Cardboard	275	390 X 235 X 210	12	6	72

Product info

Comments:

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APPROVED

Approved By: FLODAS

Approved On: 05/12/2023

Spec Ver: 3

MTT

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MP804**Bolognese Sauce****6 x 2Kg****Product Contains (And Derivatives of):****Allergens**

Peanuts	N	
Nuts	N	
Sesame	N	
Egg	N	
Milk	Y	Medium fat hard cheese
Fish	N	
Shellfish	N	
Soya	N	
Gluten	N	
Mustard	N	
Celery	Y	Celery
SO2 (above 10ppm)	Y	22.5 ppm in red wine
Lupin	N	

Additives

Colourings	N	
Antioxidants	N	
Acidity Regulator	N	
Thickeners	N	
Anti-caking Agents	Y	E535 in salt 15mg/kg max and not declarable
Flavourings	Y	Natural Roasted Onion Flavouring
Flavour Enhancers	N	
Glazing Agents	N	
Sweeteners	N	
Preservatives	Y	Red wine contains E220 or E224 as a preservative for food safety
Emulsifiers	N	
Stabilisers	N	
Comments	N	

Product Contains (And Derivatives of):**Other**

Meat	Y	Minced Beef, Beef Bouillon
Maize	Y	Modified Maize Starch
Mushrooms	N	
Onions	Y	Onions, Onion Puree, Beef Bouillon
GMO	N	

Suitable For

Vegetarians	Vegan	Coeliacs	Kosher	Halal	Nut Allergy	Lactose Intolerance
N	N	N	N	N	N	N

Dietary Info
Comments:

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MP804**Bolognese Sauce****6 x 2Kg****Nutritional Data Per 100g**

Data Source	KK NutriSys
Energy kcal	124
Energy KJ	514
Protein g	7.04
Fats g	7.19
of which Saturates g	3.08
of which Monounsaturates g	0.1
of which Polyunsaturates g	0.04
of which Trans g	0.02
Carbohydrates g	5.02
of which Starch g	0.96
of which Sugars g	3.53
Fibre g	0.76
Sodium mg	431
Salt g	1.10

Microbiological Standards

Category	Limit	TVC	Enterobacteria	EColi	Staph aureus	Salmonella	Listeria Mono
High Risk	Target	<10,000	<100	<10	<20	Absent in 25g	Absent in 25g
High Risk	Acceptable	<100,000	<10,000	100	100	Absent in 25g	100
High Risk	Reject	>100,000	>10,000	>100	>100	Present in 25g	>100

Analytical
Standards
Comments:

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