

Recipe

Unit: 0001 ER SMT

Recipe: R00277 SMT-P Custard

Group: Recipes Recipes

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

Ingredient	Amount
TUR/CUS018 Chef William Custard Powder	455g
TUR/SUG153 Granulated Sugar	340g
TUR/MLP003 Millac Value Skimmed Milk Powder (2	1135g
00008 Water	9095ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	110.25

Method

1. Reconstitute the dried milk, retaining enough water to mix the custard powder separately.
2. Bring the milk to the boil, taking care not to overcook.
3. Make the custard powder into a paste using a little of the reserved water.
4. Add the sugar to the custard paste.
5. Pour the hot milk over the custard-and-sugar mixture while stirring.
6. Allow the mixture to cook gently until thickened and smooth.

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

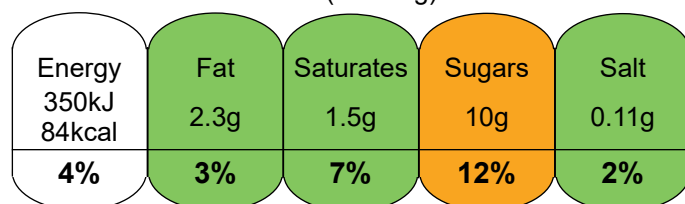
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 110g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
350.2	83.7	2.3	1.5	14.4	7.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.0	1.4	>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	44.9	0.1	>10.5

FoP Label

Each Custard (110.25g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 318kJ / 76kcal

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: R00300 SMT-P Oven Baked Chips

Group: Recipes Recipes

Sub Group SMT Sides Vegetables, Bread, Gravy, Fruit , Yoghurt.

Ingredient	Amount
TUR/PTF152 Lutosa Oven Chips	10000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	100.00

Method

1. Refer to manufactures instructions.

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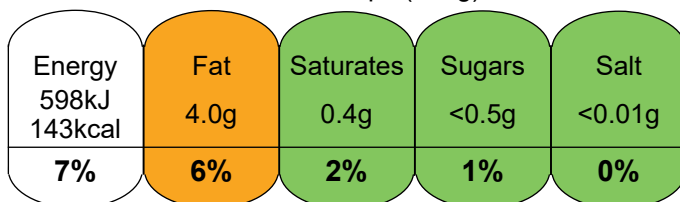
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 100g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
598.3	143.0	4.0	0.4	23.0	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.5	2.5	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	4.0	0.0	0.5

FoP Label

Each Oven Baked Chips (100g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 598kJ / 143kcal

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: R00302 SMT-P Chunky Chips

Group: Recipes Recipes

Sub Group SMT Sides Vegetables, Bread, Gravy, Fruit , Yoghurt.

Ingredient	Amount
TUR/PTF159 C-food Select 10/18 Steak Cut F Chill	10000g
TUR/OIL040 Extended Life Oil (Rapeseed)	1000ML

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	100.00

Method

1. Refer to manufactures instructions.

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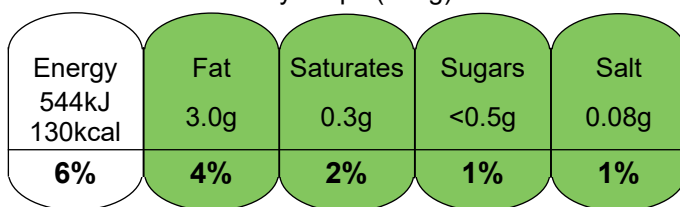
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 100g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
543.9	130.0	3.0	0.3	22.0	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.5	2.5	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	32.0	0.1	0.5

FoP Label

Each Chunky Chips (100g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 544kJ / 130kcal

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: R00351 SMT-P Alpro Custard

Group: Recipes Recipes

Sub Group SMT DF-D Dairy Free Trays Bakes,Puddings,Biscuits, Custard

Ingredient	Amount
TUR/CUS004 Alpro Custard 525Gm	1600g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	80.05

Method

1. Refer to manufactures instructions.

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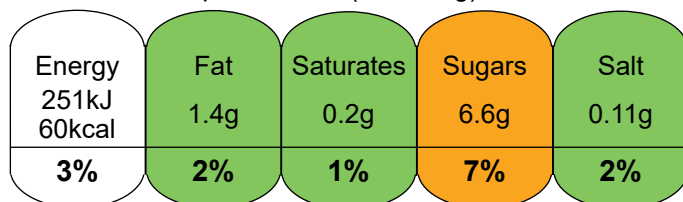
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 80g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
251.2	60.0	1.4	0.2	9.1	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	1.0	2.4	0.0	0.0	96.1
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	44.8	0.1	6.6

FoP Label

Each Alpro Custard (80.0525g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 314kJ / 75kcal

Information Tags

Allergens

Contains Soya

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

Sub-Allergens

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

Picture: None

Recipe

Recipe: R00573 SMT-P Tomato Sauce Sachet
Group: Recipes Recipes
Sub Group SMT Sides Vegetables, Bread, Gravy, Fruit , Yoghurt.

Ingredient	Amount
TUR/POR055 Harrisons Tomato Ketchup Sachet 10	100 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	10.00

Method

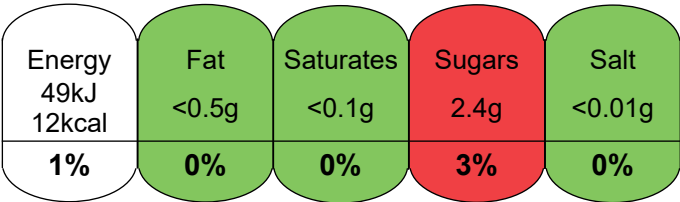
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 10g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
49.0	11.7	0.0	0.0	2.7	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.1	0.1	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	2.4

FoP Label

Each Tomato Sauce Sachet (10g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 490kJ / 117kcal

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: R00607 SMT-P Chocolate Sponge RA

Group: Recipes Recipes

Sub Group RA Dess Reduce Allergy Desserts & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/FLO152 Middleton Self Raising Flour (Gf)	550g
TUR/SUG110 Granulated Sugar 25kg	400g
TUR/FLV080 Supercook Van Essence	4ml
TUR/OIL075 Sunflower Oil	134ml
00008 Water	226ml
TUR/BEV070 Freshers Low Fat Cocoa Powder	50g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	68.20

Method

1. Preheat the oven to 200°C.
2. Lightly grease a baking tin.
3. Place the flour and sugar into a mixing bowl and stir to combine.
4. Add the oil and water, then mix until smooth and free from lumps.
5. Pour the mixture into the prepared tin and level the surface.
6. Leave the sponge to cool in the tin.

Cook using one of the following methods:

1. Oven: Bake for approximately 30 minutes, or until a skewer inserted into the centre comes out clean and the sponge reaches a minimum core temperature of 75°C.
2. Combi Oven: Cook using an appropriate combination of steam and convection heat until the sponge is fully baked and reaches 75°C.

Food Safety

Ensure the sponge reaches a minimum core temperature of 75°C before serving.

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Nutritional Category: None

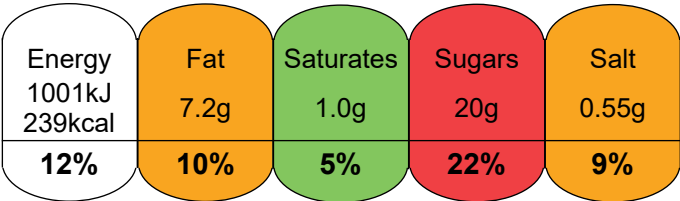
Nutritional Content Per Standard Size (Ptn, 68g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1000.8	239.2	7.2	1.0	41.3	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.0	2.0	0.0	0.0	3.3
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	221.0	0.6	>20.1

Recipe

FoP Label

Each Chocolate Sponge RA (68.2g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 1467kJ / 351kcal

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: R00969 SMT-P Baked Beans
Group: Recipes Recipes
Sub Group SMT Sides Vegetables, Bread, Gravy, Fruit , Yoghurt.

Ingredient	Amount
TUR/VGC136 Baked Beans	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.00

Method

1. Cook according to manufacturer's instructions.

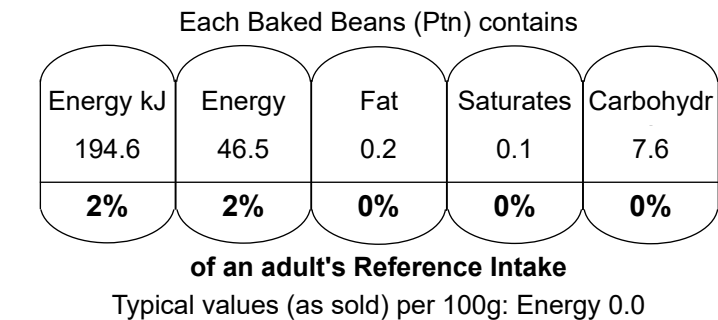
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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
194.6	46.5	0.2	0.1	7.6	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.0	2.6	0.0	0.0	0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
0.0	0.0	0.0	0.0	0.0	2.8

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: R01205 SMT-P T Hot Dog in a roll
Group: Recipes Recipes
Sub Group SMT Meat Meat Dishes.

Ingredient		Amount
TUR/SAS070	ML Meats Pork Sausage 8's (4.54kg)	5600g
TUR/FBK046	USA Top Sliced Hot Dog Roll 6.5"	7000G

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	126.00

Method

Please refer to manufactures instructions.

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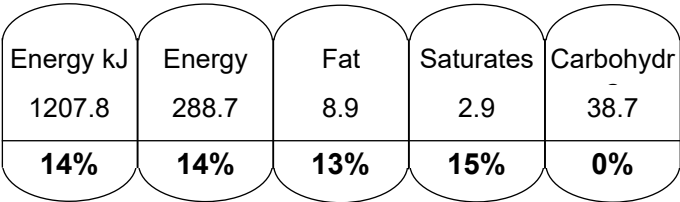
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1207.8	288.7	8.9	2.9	38.7	3.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	3.8	11.6	>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	218.8	0.6	5.6

FoP Label

Each Hot Dog in a roll (Ptn) contains



of an adult's Reference Intake

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

Information Tags

Allergens

Contains	Cereals containing Gluten Sulphur Dioxide and Sulphites
May Contain	Celery Sesame Soya
Does Not Contain	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



Recipe

Picture: None

Recipe

Recipe: R01206 SMT-P Y Hot Dog in a Roll
Group: Recipes Recipes
Sub Group SMT Meat Meat Dishes.

Ingredient		Amount
YOU/JWY152	lqf Pork Sausages 8 Per 454G	5600g
TUR/FBK046	USA Top Sliced Hot Dog Roll 6.5"	7000G

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	126.00

Method

Please refer to manufactures instructions.

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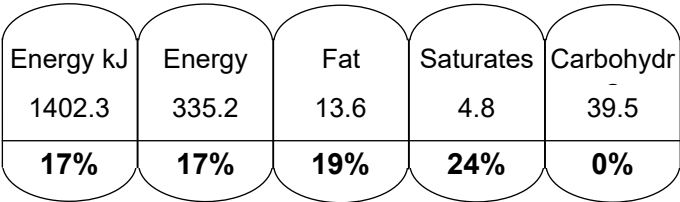
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1402.3	335.2	13.6	4.8	39.5	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.6	2.7	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	>218.4	>0.6	4.7

FoP Label

Each Hot Dog in a Roll (Ptn) contains



of an adult's Reference Intake

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

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

Recipe

Picture: None

Recipe

Recipe: R01224 SMT-P T		Hot Dog Wrap RA
Group: Recipes		Recipes
Sub Group RAMain		Reduced Allergy Mains & Sauces.GF,DF,EF,SF
Ingredient		Amount
TUR/SAF051	IQF Pork Sausage 8's (2kg), GF	1120g
TUR/FBK298	Gluten Free Wraps 10.5"	550G

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	83.50

Method

1. Please refer to manufactures instructions for cooking instructions

2. Half a wrap per portion.

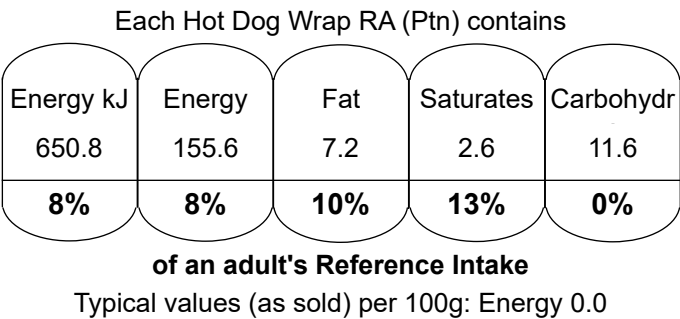
3. Wrap the cooked sausage in a warmed wrap to serve.
- *This information was correct to the best of our knowledge at the time of publishing. It may be subject to change and should only be used as a guide. Remember always check your ingredients. *

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)
650.8	155.6	7.2	2.6	11.6	1.2
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	5.6	8.1	>0.0	>0.0	>0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>0.0	>0.0	>0.0	97.0	0.2	3.3

FoP Label



Recipe

Information Tags

Allergens

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

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: R01227 SMT-PQuorn Hot Dog in a Roll VE

Group: RecipesRecipes

Sub Group SMT VeggieVegetarian Dishes.

Ingredient		Amount
TUR/VGN105	Quorn Vegan Sausages 50g	100 each
TUR/FBK046	USA Top Sliced Hot Dog Roll 6.5"	7000G

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	174.00

Method

1. Please refer to manufactures instructions.

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1402.6	335.2	7.9	2.5	38.8	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	6.2	23.8	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	561.6	1.4	2.8

FoP Label

Each Quorn Hot Dog in a Roll VE (Ptn) contains

Energy kJ 1402.6 17%	Energy 335.2 17%	Fat 7.9 11%	Saturates 2.5 13%	Carbohydr 38.8 0%
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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	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: R01850 SMT-P

Flapjack RA

Group: Recipes

Recipes

Sub Group RA Dess

Reduce Allergy Desserts & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/MRG022 Caterfood Select Baking and Spreadi	340g
TUR/SYR014 T/Lyle Golden Syrup	182g
TUR/SUG110 Granulated Sugar 25kg	182g
TUR/BRK015 Glebe Farm Gluten Free PureOaty Pc	681g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	69.25

Method

1. Melt margarine with syrup and sugar.
2. Add gluten free rolled oats, flatten into tins.
3. Bake in a moderate oven.
4. Cut into portions whilst still warm.
5. Cover with lids until required, otherwise the flapjack will set hard.

**PLEASE NOTE-If a products gluten levels are below 20PPM then the product can be labelled as gluten free and is certified for coeliacs. **

Glebe Farm Gluten Free PureOaty Porridge Oats (5kg) -Gluten content below 20 Parts Per Million

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1179.9	282.0	13.9	3.1	40.5	>0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	3.1	4.2	>0.0	>0.0	>0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>136.0	>0.0	>0.0	28.4	0.1	16.6

FoP Label

Each Flapjack RA (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1179.9	282.0	13.9	3.1	40.5
14%	14%	20%	15%	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	Oats
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None

Recipe

Recipe: R01859 SMT-P

Custard RA

Group: Recipes

Recipes

Sub Group RA Dess

Reduce Allergy Desserts & Sauces.GF,DF,EF,SF

Ingredient	Amount
TUR/CUS018 Chef William Custard Powder	91g
TUR/SUG153 Granulated Sugar	68g
TUR/MLK130 Zilk Oat Barista Milk Alternative (1 Litr	1819ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	98.90

Method

1. Pour the oat milk into a saucepan and heat gently until it is almost boiling.
2. In a separate bowl or jug, mix the custard powder with a small amount of cold water to form a smooth paste with no lumps.
3. Stir the sugar into the custard paste.

Cooking

1. Gradually pour the hot oat milk onto the custard mixture, stirring continuously.
2. Return the mixture to the saucepan.
3. Cook over a gentle heat, stirring constantly, until the custard thickens and becomes smooth.
4. Once thickened, remove from the heat and serve, or keep warm until required.

**PLEASE NOTE-If a products gluten levels are below 20PPM then the product can be labelled as gluten free and is certified for coeliacs. **

*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

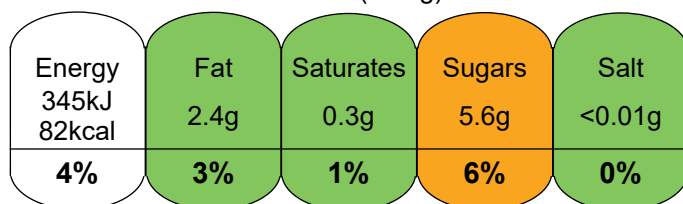
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 99g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
344.8	82.4	2.4	0.3	14.2	2.2
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	0.5	0.8	>0.0	>0.0	109.1
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	5.6

FoP Label

Each Custard RA (98.9g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 349kJ / 83kcal

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

Picture: None

Recipe

Recipe: R02193 SMT-P Chocolate Sponge-Muffin

Group: Recipes Recipes

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

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1772g
TUR/FLO150 Bradona Wholemeal Flour	413g
TUR/BAK404 Baking Powder	177g
TUR/BEV070 Freshers Low Fat Cocoa Powder	177g
TUR/MRG022 Caterfood Select Baking and Spreadi	1063g
TUR/SUG110 Granulated Sugar 25kg	1063g
TUR/EGG112 Free Range Medium Eggs (30 X 6'S)	10
00008 Water	712ml
TUR/MLP003 Millac Value Skimmed Milk Powder (2	94g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	60.41

Method

1. Cream the margarine and sugar together until light and fluffy.
2. Lightly beat the eggs. Add them to the mixture a little at a time to prevent curdling.
3. Sieve together the white flour, cocoa, and baking powder. Add the wholemeal flour.
4. Fold the flour mixture into the creamed mixture on speed 1, alternating with the water to maintain a soft dropping consistency.
5. Spoon or pour the mixture into greased tins.
6. Bake in a moderate oven for 30–40 minutes, or until cooked through.

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)
814.7	194.7	8.7	2.0	28.4	(0.6)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>1.0	>1.0	3.7	>0.5	>0.3	>23.8
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(95.9)	>0.0	>6.7	237.8	0.6	>11.6

Recipe

FoP Label

Each Chocolate Sponge-Muffin (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
814.7	194.7	8.7	2.0	28.4
10%	10%	12%	10%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

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

Sub-Allergens

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

Picture: None

Recipe

Recipe: R02613 SMT-P Flapjack(Original)

Group: Recipes Recipes

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

Ingredient	Amount
TUR/MRG022 Caterfood Select Baking and Spreadi	2125g
TUR/SYR014 T/Lyle Golden Syrup	1135g
TUR/SUG110 Granulated Sugar 25kg	1135g
TUR/BRK208 Whites Porridge Oats Rolled Flakes (	4255g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	86.50

Method

1. Melt margarine with syrup and sugar.
2. Add rolled oats, flatten into tins.
3. Bake in a moderate oven.
4. Cut into portions whilst still warm.
5. Cover with lids until required, otherwise the flapjack will set hard.

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

Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 0g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
1452.6	347.2	16.7	3.7	46.6	>0.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	4.5	5.3	>0.0	>0.0	>0.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
>170.0	>0.0	>0.0	31.2	0.1	20.7

FoP Label

Each Flapjack(Original) (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1452.6	347.2	16.7	3.7	46.6
17%	17%	24%	19%	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	Oats
Does Not Contain	Almonds Barley Brazil Nuts Cashew Nuts Hazelnuts Macadamia Nuts Pecan Nuts Pistachio Nuts Rye Walnuts Wheat

Picture: None