

Recipe

Unit:	0001	ER SMT
Recipe:	R00218 SMT- P	Jumbo Fish Finger & Mayo Wrap
Group:	Recipes	Recipes
Sub Group	SMT Fish	Fish Dishes.

Ingredient	Amount
TUR/FBK285 6" Tortilla Wraps Frozen (150 Pack)	2800g
TUR/SCM036 Mayonnaise	700g
TUR/FSF094 Youngs Jumbo Brd Cod Fish Fingers	100 each

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	91.00

Method

1. Place fish fingers on a lightly greased baking tray, in a preheated moderate oven for 12-15 minutes.
2. Spread mayonnaise on wrap. Once cooked placed fishfingers onto wrap and fold and serve immediately.

*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)
950.4	227.2	9.7	1.5	25.5	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	1.6	8.7	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	0.0	0.0	1.2

FoP Label

Each Jumbo Fish Finger & Mayo Wrap (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
950.4	227.2	9.7	1.5	25.5
11%	11%	14%	8%	0%

of an adult's Reference Intake

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

Recipe

Information Tags

Allergens

Contains	Cereals containing Gluten Eggs Fish
Does Not Contain	Celery Crustaceans 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: R00291 SMT-P

Garden Peas

Group: Recipes

Recipes

Sub Group SMT Sides

Vegetables, Bread, Gravy, Fruit , Yoghurt.

Ingredient	Amount
TUR/VGF039 C-food Basics Choice Garden Peas	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.00

Method

1. Place the frozen peas into a suitable gastronorm tray or cooking container.
2. Cook until tender and thoroughly heated.

Alternative Cooking Methods: Frozen peas can be cooked using a steamer, combi oven, microwave or by boiling according to the manufacturer's instructions.

Food Safety Tip: Ensure the peas are thoroughly heated before serving and reach the required temperature for safe consumption.

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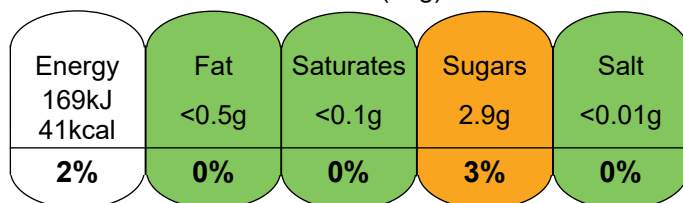
Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 50g)

Energy (kJ (kJoule	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
169.5	40.5	0.4	0.1	5.4	1.6
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	2.7	2.7	0.9	0.4	18.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
22.0	11.0	0.0	2.0	0.0	2.9

FoP Label

Each Garden Peas (50g) contains



of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 339kJ / 81kcal

Recipe

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: R00299 SMT-P

Sweetcorn

Group: Recipes

Recipes

Sub Group SMT Sides

Vegetables, Bread, Gravy, Fruit , Yoghurt.

Ingredient	Amount
TUR/VGF014 C-food Select Sweetcorn	5000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	50.00

Method

1. Refer to manufactures instructions.

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Nutritional Category: None

Nutritional Content Per Standard Size (Ptn, 50g)

Energy (kJ (kJoule)	Energy (kc (kcal)	Fat (g)	Satd FA /1 (g)	Carbohydra (g)	NME Sugar (g)
129.7	31.0	0.9	0.1	4.1	4.1
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	1.0	1.7	0.4	0.2	1.5
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
2.0	4.0	0.0	5.0	0.0	1.0

FoP Label

Each Sweetcorn (50g) contains

Energy	Fat	Saturates	Sugars	Salt
130kJ 31kcal	0.9g	<0.1g	1.0g	<0.01g
2%	1%	0%	1%	0%

of an adult's Reference Intake

Typical values (as sold) per 100g: Energy 259kJ / 62kcal

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: 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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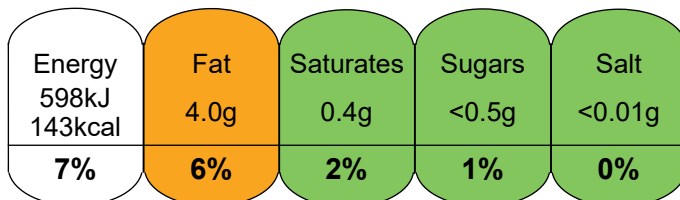
Nutritional Category: None

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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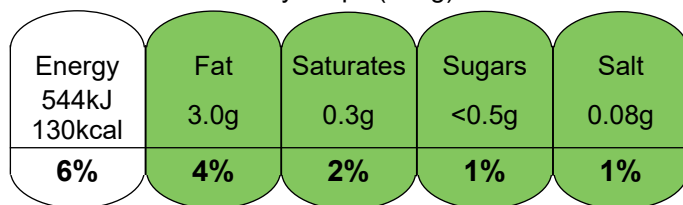
Nutritional Category: None

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: R00343 SMT-P Fish Finger & Mayo Wrap DF

Group: Recipes Recipes

Sub Group SMT DF-M Dairy Free. Mains

Ingredient		Amount
TUR/FBK285	6" Tortilla Wraps Frozen (150 Pack)	560g
TUR/FSF045	Breaded Fish Finger 30g GF DF	40 EACH
TUR/UNI159	Hellmanns Vegan Mayo Sticks	200g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Child Portion	20.00	98.00

Method

1. Place fish fingers on a lightly greased baking tray, in a preheated moderate oven for 12-15 minutes.
2. Spread mayonnaise on wrap. Once cooked placed fishfingers onto wrap and fold and serve immediately.

*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)
1194.6	285.5	14.4	1.2	29.6	0.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	1.5	8.8	>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	1.3

FoP Label

Each Fish Finger & Mayo Wrap DF (Ptn) contains

Energy kJ 1194.6 14%	Energy 285.5 14%	Fat 14.4 21%	Saturates 1.2 6%	Carbohydr 29.6 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 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

Picture: None

Recipe

Recipe: R00357 SMT-P Ice cream DF VE
Group: Recipes Recipes
Sub Group SMT DF-D Dairy Free Trays Bakes,Puddings,Biscuits, Custard

Ingredient		Amount
TUR/ICE011	S cream Ice Cream VE Bean Flav Ice	1600g

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	80.00

Method

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	7.0	6.0	24.3	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.3	0.2	0.0	0.0	1.6
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	0.0	0.0	0.0	15.5

FoP Label

Each Ice cream DF VE (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
572.4	136.8	7.0	6.0	24.3
7%	7%	10%	30%	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: R00586 SMT-P Vanilla Ice cream Tub

Group: Recipes Recipes

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

Ingredient	Amount
TUR/ICE033 Cool Del Des Van Ice Cream Eco Tub	8000ml

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	80.00

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)
502.1	120.0	6.0	3.9	14.4	11.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.1	2.0	0.0	0.3	107.2
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
19.7	0.7	2.8	0.0	0.0	14.4

FoP Label

Each Vanilla Ice cream Tub (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
502.1	120.0	6.0	3.9	14.4
6%	6%	9%	20%	0%

of an adult's Reference Intake

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

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: R00617 SMT-P Fish Finger & Mayo Wrap RA

Group: Recipes Recipes

Sub Group SM DESGF-M Dairy, Egg, Soya, Gluten Free Ingredients Mains.

Ingredient	Amount
TUR/UNI159 Hellmanns Vegan Mayo Sticks	200g
TUR/FSF045 Breaded Fish Finger 30g GF DF	40 EACH
TUR/FBK298 Gluten Free Wraps 10.5"	1100G

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Child Portion	20.00	125.00

Method

1. Place fish fingers on a lightly greased baking tray, in a preheated moderate oven for 12-15 minutes.
2. Spread mayonnaise on wrap. Once cooked placed fishfingers onto wrap and fold and serve immediately.

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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)
1300.2	310.8	14.7	1.2	31.0	0.4
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>0.0	11.8	8.0	>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	192.5	0.5	4.9

FoP Label

Each Fish Finger & Mayo Wrap RA (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1300.2	310.8	14.7	1.2	31.0
15%	16%	21%	6%	0%

of an adult's Reference Intake

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

Information Tags

Allergens

Contains Fish | Mustard

Does Not Contain Celery | Cereals containing Gluten | Crustaceans | Eggs | Lupin | Milk | Molluscs | 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: R01231 SMT-P	Pudsey Sprinkle Cupcake 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/BAK255 Sugar Strand Jar&Shaker	40g
TUR/SUG250 Icing Sugar	189g
00006 Boiling Water	40ml

Yield: 20 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	20.00	79.15

Method

1. Cream the margarine and sugar together until light and fluffy.
2. Lightly beat the eggs and beat into mixture a little at a time to prevent curdling.
3. Sieve the white flour.
4. Fold the flour into the creamed mixture on speed 1, alternating with the water to keep the mixture to a soft dropping consistency.
5. . Put into muffin cases.
6. . Bake in a moderate oven for 20-30 minutes.
7. Once cooled. Make up the icing with water bottom 2 ingredients and spread on the top of the Muffins.
8. Sprinkle with the sugar stands.

*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)
1159.4	277.1	7.0	0.8	52.3	0.0
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.0	0.0	1.5	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	221.6	0.6	>31.0

Recipe

FoP Label

Each Pudsey Sprinkle Cupcake RA (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
1159.4	277.1	7.0	0.8	52.3
14%	14%	10%	4%	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: R01232 SMT-P Pudsey Sprinkle Cupcakes

Group: Recipes Recipes

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

Ingredient	Amount
TUR/FLO122 Bradshaw Venus Flour (Plain	1700g
TUR/FLO150 Bradona Wholemeal Flour	568g
TUR/BAK404 Baking Powder	168g
TUR/MRG022 Caterfood Select Baking and Spreadi	1020g
TUR/SUG110 Granulated Sugar 25kg	1020g
00008 Water	920ml
TUR/MLP003 Millac Value Skimmed Milk Powder (2	84g
TUR/EGG112 Free Range Medium Eggs (30 X 6'S)	12 each
TUR/SUG250 Icing Sugar	908g
00006 Boiling Water	240ml
TUR/BAK255 Sugar Strand Jar&Shaker	200g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Child Portion	100.00	75.12

Method

1. Cream the margarine and sugar together until light and fluffy.
2. Lightly beat the eggs and beat into mixture a little at a time.
3. Sieve together the white flour and baking powder. Add the wholemeal flour and dried milk.
4. Fold the flour into the creamed mixture on speed 1, alternating with the water to keep the mixture to a soft dropping consistency.
5. Portion into muffin cases. Bake in a moderate oven for 20-30 minutes.
6. When cool, mix icing sugar with boiling water and ice the cupcakes & sprinkle with sugar strands.

*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)
974.9	233.0	8.4	1.8	38.9	(0.5)
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
>1.1	>1.1	3.6	>0.6	>0.3	>22.0
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
(94.6)	>0.0	>7.6	228.1	0.6	>21.7

Recipe

FoP Label

Each Pudsey Sprinkle Cupcakes (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
974.9	233.0	8.4	1.8	38.9
12%	12%	12%	9%	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: R01235 SMT-P Fruit Jelly Wibble

Group: Recipes Recipes

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

Ingredient	Amount
TUR/JEL018 Wibble Strawberry Jelly Crystals Low	950g
00008 Water	9500ml
TUR/FRC196 Caterers Price Fruit Cocktail In Juice	4000g

Yield: 100 Ptn

Portion Cost

Description	Yield	Weight
Single portion weight	100.00	144.50

Method

1. Drain the fruit cocktail and place into tins
2. Mix up the jelly as per manufactures instructions.
3. Pour the jelly over the fruit.
4. When cool place into the refrigerator to set.

* Please note this dessert can be made the day before*

*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)
80.9	19.3	0.1	0.0	5.5	0.3
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
0.1	>0.4	0.2	>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	>1.6	>0.0	>4.7

FoP Label

Each Fruit Jelly Wibble (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
80.9	19.3	0.1	0.0	5.5
1%	1%	0%	0%	0%

of an adult's Reference Intake

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

Recipe

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: R01240 SMT-P

Vanilla Ice Cream

Group: Recipes

Recipes

Sub Group SM Dessert

Trays Bakes, Puddings, Biscuits, Custards

Ingredient	Amount
TUR/ICE001 C-food Select Vani Flav Soft SS Ice C	8000ml

Yield: 100 Ptn

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)
528.9	126.4	5.8	2.9	16.1	12.7
NSP (g)	AOAC fibre (g)	Protein (g)	Iron (mg)	Zinc (mg)	Calcium (mg)
?	0.2	2.6	?	?	?
Vitamin A (µg)	Vitamin C (mg)	Folate (µg)	Sodium (mg)	Salt (g)	Total suga (g)
?	?	?	36.0	0.1	12.7

FoP Label

Each Vanilla Ice Cream (Ptn) contains

Energy kJ	Energy	Fat	Saturates	Carbohydr
528.9	126.4	5.8	2.9	16.1
6%	6%	8%	14%	0%

of an adult's Reference Intake

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

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