

Product: **Vegan Meatballs 14g (1.5kg)**

Product Code:

Brand: **KaterVeg!**

**KVVM15**

**Pack Details**

<b>Contents</b>	No. Pcs in Case:	108	Avg. Pce Wt:	14 g	Case Net Wt:	1.5 kg		
	Count/Wt per Inner:	1.5kg	Inners per Case:	1	Pack Size:	1 x 1		
Inners suitable for sale separately?: No		Barcode Inner: N/A		Barcode Outer: 5060062473346				
<b>Palletisation</b>	Cases per Layer:	26	No. of Layers:	13	Inners/Pallet:	338	Cases/Pallet:	338
<b>Dimensions</b>	Case mm:	239 x 184 x 120	Cubic ms:	0.005	Inner mm:	N/A	<b>Commodity Code</b> 2106 10 20 20	
<b>Packaging Wts</b>	Primary plastic:	11 g	Secondary plastic:	N/A g	Tertiary plastic:	N/A g		
	Primary board:	N/A g	Secondary board:	150 g	Foil/Aluminium:	N/A g		

**Composition & Storage**

<b>Description:</b>	Lightly seasoned vegan meatballs made with soya protein.						
<b>Ingredients:</b>	Water, SOYA Protein (19%), Onion, Sunflower Oil, Tomato Paste, Chickpea Flour, Thickener (Methyl Cellulose), Brown Sugar, Parsley, Raising Agent (Sodium Bicarbonate), Flavouring, Salt, Garlic Powder, Colour (Caramel), Natural Flavouring, Black Pepper.						
<b>Allergen Statement:</b>	For allergens, see ingredients in CAPITALS.						
<b>May Contain:</b>							
<b>Meat Country of Origin:</b>	N/A	<b>Store Frozen:</b>	-18°C	<b>Min Life on Del.</b>	205	<b>Days</b>	

**Preparation & Usage from Frozen**

<b>M/wave:</b>	See Page 2.
<b>Oven:</b>	See Page 2.
<b>Grill:</b>	See Page 2.
<b>Frying:</b>	See Page 2.
<b>Other:</b>	See Page 2.

**Dietary & Health Information**

				<b>Average Nutritional</b>		<b>Per serving</b>	
				<b>Per 100 g</b>		<b>14 g</b>	
		<b>Contains</b>		kJoules	600	84	
Suitable for Vegetarians	<b>Yes</b>	Milk / Derivatives	No	Kcals	143	20	
Suitable for Vegans	<b>Yes</b>	Egg / Derivatives	No	Fat (g)	5.2	0.7	
Suitable for Coeliacs	<b>Yes</b>	Soya	Yes	of which saturates (g)	0.6	0.1	
Halal Approved	<b>No</b>	SO <sub>2</sub> / Sulphites >10ppm	No	of which monounsaturates (g)			
Kosher Approved	<b>No</b>	Sesame Seeds	No	of which polyunsaturates (g)			
<b>Contains</b>		Celery	No	Carbohydrate (g)	6.8	1.0	
Artificial colours	No	Mustard	No	of which sugars (g)	2.4	0.3	
Hydrogenated Fats	No	Peanuts / Derivatives	No	Fibre (g)	4.8	0.7	
GM Ingredients/Derivatives	No	Fish	No	Protein (g)	15	2.1	
MSG	No	Crustaceans / Shell Fish	No	Sodium (g)	0.36	0.050	
Gluten as added Ingredient	No	Other Nuts	No	expressed in salt (g)	0.90	0.13	
Wheat & Wheat Derivatives	No	Lupin / Derivatives	No	-----			
Other Gluten Cereals/Derivs	No	Molluscs	No	Zinc (mg)			
				Iron (mg)			
				Ash (g)			
				Vitamin A (µg)			
				Vitamin C (mg)			
				Folate (µg)			
				Calcium (mg)			

Approved Date: 15/07/2021

Approved by: Christopher Stobart

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Microwave:

Oven:

Preheat oven to 200°C/Fan 180°C/Gas Mark 6. Place vegan meatballs onto a preheated baking tray in the centre of the oven and cook for 12-14mins. Turning once half-way through cooking.

Grill:

N/A

Frying:

N/A

Other Cooking or Serving Instructions:

Cooking instructions given are for 8 vegan meatballs. For best results, always cook from frozen. All cooking appliances vary; timings are to be used as a guideline only, please adjust times accordingly. Ensure a core temperature of >75°C is achieved (or relevant national requirements) for at least 30 secs before serving. To maintain gluten-free and vegan integrity, please ensure all equipment used for gluten-free and vegan preparation/cooking/serving is clean or dedicated for gluten-free and vegan use only.

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**Product & Packaging**

Product Code:

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Lifestyle:



Outer Case:



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**Packaging Continued**

**Product Code:**

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Inner Pack/Case:

