

# Bolognaise

## Fully Cooked – Heat & Serve

1. Bolognaise usually takes a long time to prepare and cook.
2. Bryopin has prepared a tasty traditional Bolognaise with loads of meat and other quality ingredients.
3. The Bolognaise has been pasteurised to provide a long shelf life of 10 weeks.
4. Because it has already been fully cooked, the meat is ready in minutes!
5. This is a labour saving product. No mixing, mess, minimal handling and minimal time to cook = **PROFIT.**

### HOW TO COOK

- Bolognaise is fully cooked and hence only needs to be re-heated.
- Open the pouch, remove contents and re-heat.
- Good food safety practice is to re-heat to an internal temperature of 75°C.
- Use the oven or pan.
- Serving Suggestion: Sprinkle some parmesan cheese over bolognaise after re-heating, or add extra tomato paste and salt to taste.



Packaged Product



Serving Suggestions

2.5kg packet

4 x 2.5kg packs per carton

10 weeks shelf life

Store between 0°C and 5°C

**CODE:**

190

**NAME:**

Bolognaise



THE COOKED MEAT SPECIALISTS

# Bolognaise

## PRODUCT SPECIFICATION

Date: 8/10/2015

Description: Bolognaise

Code: 190

### Ingredient Declaration:

Beef chuck tender (44.4%), napolitana sauce (25.18%) [tomatoes, sugar, onions, salt, sunflower oil, olive oil, herbs, lemon juice concentrate, spices], tomato paste (19.2%) [concentrated tomatoes], tomato sauce (5.6%) [tomato puree, sugar, salt, food acid (260), flavour], vegetable oil (2.4%) [soy bean oil and double fractionated palm olein antioxidant (319), antifoam (900a)], red wine (2.4%), sugar (0.37%), pepper black (0.22%), tuscan herbs.

### Nutritional Information:

	Average quantity per serve	Average qty per 100g
Energy (kJ)	1900	761
Protein (g)	28.8	11.5
Total Fat (g)	34.6	13.8
–Saturated (g)	14.2	5.7
Carbohydrate (g)	12.3	4.9
–Sugars (g)	9.6	3.8
Sodium (mg)	496	198

### Allergen Status:

Contains soy. Processed in a factory that uses gluten, sesame, crustaceans & fish products, peanuts & nuts, sulphites

### Packaging:

- Packaging: Vacuum pouch
- Pack Format: 2.5Kg Pack
- Carton Format: 4 x 2.5Kg packs per carton
- Shelf Life: 12 weeks shelf life

*Product should not be used unless original  
Vacuum Packaging is in tact*



THE COOKED MEAT SPECIALISTS

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Manufactured by BRYOPIN PTY LTD ABN 98 003 513 942 MP 1253

### Intended Use:

General consumption

### Mode of Consumption:

Heat to internal 75°C and serve

### Storage Conditions:

Store between 0°C and 5°C

### Microbiological Specifications:

E. coli	<3cfu / gram (MPN) or not detected in 0,1 triplicate tube
Salmonella	Not detected in 25 grams
Listeria monocytogenes	Not detected in 25 grams
TPC	<10 <sup>7</sup> cfu/gram

### Chemical Specifications:

N/A

### Genetically Modified Status:

Non GM

### Country of Origin:

Manufactured in Australia from local and imported ingredients

