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Our History

1932
Founded by Paul M. Angell, USA

1979
International Expansion

1989
Thai Food Coatings Limited created & established in Bangkok

1983
Joint venture partnership between Newly Weds Foods and George Weston Foods was established through the creation of New Food Coatings - now Newly Weds Foods (Australia)

1999
New Food Coatings NZ established

2002
New Food Coatings created & established in Philippines in Manila

2009
Acquisition of Quality Ingredients

2008
To consolidate our leading market position in Asia Pacific, the company further expanded through the acquisition of Heimann Foodmaker Group

2010
Acquisition of Witwood Food Products

2012
The original names of the various business units in Asia Pacific were changed to NEWLY WEDS FOODS. Newly Weds Foods Asia Pacific - "Customized Taste Technology"

2014
Newly Weds Foods (New Zealand) opened new plant Auckland New Zealand

2018
Newly Weds Foods (New Zealand) Acquisition of Diron Industries New Zealand
Where does the name come from?

Our story begins in Chicago, 1932, when Paul Angell had an interesting idea to combine chocolate cake and vanilla ice cream. The result of this “marriage” was the Ice Cream Cake Roll, essentially a sponge cake that could be rolled with ice cream without splitting. This created America’s first specialty ice cream dessert, and was the beginning of Newly Weds Foods.

The foresight and innovation shown by Paul Angell continued and in the early 1950’s Newly Weds Foods was one of the first companies to devote its energies to developing coating systems and seasonings for the emerging processed food market. By the mid 1950’s, Newly Weds Foods was in full production of batters and breading for the frozen seafood, meat and poultry industries.

From these humble beginnings Newly Weds Foods has become a global ingredients supplier to the food industry with manufacturing and Research & Development facilities across the globe.

As part of Newly Weds Foods Asia Pacific, we not only have two manufacturing facilities in Australia along with a Culinary Centre and R&D centre for the development of new products. We have two manufacturing facilities in Auckland New Zealand as well. The affiliated resources of our operations in the Thailand, Philippines, UK, Europe, China, USA and Canada are also available to support our local operations.

With our dedicated sales teams, we look forward to working with our distributors across Australia and New Zealand to forge mutually beneficial relationships.

At the initiative of Charles Angell, son of the original founder, Newly Weds Foods commenced operations in Australia in 1983. Pioneering the introduction of Japanese Style Breadcrumbs in Australia, the plant at Wetherill Park has expanded over the years to produce a complimentary range of coating systems and meat seasonings, soups, sauces and spice blends suitable for the Australian & New Zealand Food Service market.
Breadcrumbs
Japanese Panko White Breadcrumb

Traditional Japanese Panko breadcrumbs produced through a combination of selected wheat flours and a specialised baking technology. The unique slivered shape and an open structure produces a delicate crispy taste. Panko breadcrumbs offer great adhesion, flavour and eye appeal.

**INGREDIENTS:**
Wheat Flour, Canola Oil, Yeast, Sugar, Salt, Wheat Gluten.

**ALLERGENS:** Wheat.

**INSTRUCTIONS FOR USE:**
Apply Adhesion Batter as pre-dust and wet mix, then cover with Panko and fry.

**PRODUCT DESCRIPTION** | **SUPPLIER PRODUCT CODE** | **GTIN INNER (TUN NUMBER)** | **BRAND** | **SIZE** | **UOM** | **SHELF LIFE**  
--- | --- | --- | --- | --- | --- | ---  
Panko Breadcrumb White 10kg Bag | 5016910A10 | 09338219000100 | Newly Weds Foods | 10kg | Bag | 9 months

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Japanese Panko Yellow Breadcrumb

Traditional Japanese Panko breadcrumbs produced through a combination of selected wheat flours and a specialised baking technology. The unique slivered shape and an open structure produces a delicate crispy taste. Panko breadcrumbs offer great adhesion, flavour and eye appeal.

**INGREDIENTS:**
Wheat Flour, Canola Oil, Yeast, Sugar, Salt, Wheat Gluten, Colours (102, 110).

**ALLERGENS:** Wheat.

**INSTRUCTIONS FOR USE:**
Apply Adhesion Batter as pre-dust and wet mix, then cover with Panko and fry.

**PRODUCT DESCRIPTION** | **SUPPLIER PRODUCT CODE** | **GTIN INNER (TUN NUMBER)** | **BRAND** | **SIZE** | **UOM** | **SHELF LIFE**  
--- | --- | --- | --- | --- | --- | ---  
Panko Breadcrumb Yellow 10kg Bag | 5016911A10 | 09338219020535 | Newly Weds Foods | 10kg | Bag | 9 months
Traditional Breadcrumbs - Super Fine, Fine & Medium

As product is not reliant on returned bread from the supermarkets to the bakeries for crumbing, purpose baked means;
• Consistent Supply - Baked to demand ensuring continuity of supply
• Consistent Product - manufactured to same recipe every time ensuring the same great taste and appearance

INGREDIENTS:
Wheat Flour, Salt, Sugar, Yeast.

ALLERGENS: Wheat.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
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<th>BRAND</th>
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<th>SHELF LIFE</th>
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<tr>
<td>Super Fine Breadcrumbs</td>
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<td>10kg</td>
<td>Bag</td>
<td>9 months</td>
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<tr>
<td>Fine Breadcrumbs</td>
<td>5100000A10</td>
<td>09338219104464</td>
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<td>10kg</td>
<td>Bag</td>
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<tr>
<td>Medium Breadcrumbs</td>
<td>5100001A10</td>
<td>09338219105485</td>
<td>Executive Chef</td>
<td>10kg</td>
<td>Bag</td>
<td>9 months</td>
</tr>
</tbody>
</table>

Traditional Breadcrumbs - Coarse

As product is not reliant on returned bread from the supermarkets to the bakeries for crumbing, purpose baked means;
• Consistent Supply - Baked to demand ensuring continuity of supply
• Consistent Product - manufactured to same recipe every time ensuring the same great taste and appearance

INGREDIENTS:
Wheat Flour, Salt, Sugar, Yeast, Bread Improver (Wheat).

ALLERGENS: Wheat.

<table>
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<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
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<th>BRAND</th>
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<tr>
<td>Coarse Breadcrumbs</td>
<td>5100002A10</td>
<td>09338219105492</td>
<td>Executive Chef</td>
<td>10kg</td>
<td>Bag</td>
<td>9 months</td>
</tr>
</tbody>
</table>
GF Traditional Breadcrumbs - Medium

A Gluten Free purpose baked Medium Breadcrumb. Consistent texture and flavour. Superior adherence to batter. Less absorption of moisture so remains drier than other brands of crumbs.

INSTRUCTIONS FOR USE:
Apply Adhesion Batter as pre-dust and wet mix, then cover with Breadcrumbs and fry.

INGREDIENTS:
Rice Flour, Maize Flour, Salt, Dextrose (Tapioca, Maize), Mineral Salts (450, 500).

ALLERGENS: None added.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>GTIN INNER (TUN NUMBER)</th>
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<th>SHELF LIFE</th>
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<tbody>
<tr>
<td>GF Medium Breadcrumbs 10kg Bag</td>
<td>6400161A10</td>
<td>09338219085077</td>
<td>Newly Weds Foods</td>
<td>10kg</td>
<td>Bag</td>
<td>6 months</td>
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</tbody>
</table>

Croutons

Par-baked to allow for colour and flavour control. Add seasoning, herbs or parmesan for the final cooking stage.

INSTRUCTIONS FOR USE:
Spray with oil and bake for fresh deeper colour profile. Add seasoning, herbs or parmesan for the final cooking stage.

INGREDIENTS:
Wheat Flour, Dextrose, Vegetable Oil (Palm), Salt, Sugar, Yeast, Soy Flour, Herb Extract.

ALLERGENS: Wheat, Soy.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
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<th>UOM</th>
<th>SHELF LIFE</th>
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<tbody>
<tr>
<td>Crouton 5kg Carton</td>
<td>S60005</td>
<td>09338219108677</td>
<td>Executive Chef</td>
<td>5kg</td>
<td>Carton</td>
<td>12 months</td>
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</table>
Batters and Breadings
**Premium Batter**

Clean, crisp flavour with excellent seal and low oil uptake to save and protect your cooking oil.

**INSTRUCTIONS FOR USE:**
1. Pre-Dust: Start with Newly Weds Foods Premium Batter to provide a good binding surface on the protein. This will help with a more uniform appearance and texture.
2. Wet Mix: Mix the Premium batter mix with 1 part dry and 1.2 parts chilled water.
3. Coating: Dip protein into batter and the allow excess to run off before placing in fryer and cooking.

**INGREDIENTS:**
Wheat Flour, Wheat Starch, Mineral Salts (500, 450, 541), Emulsifier (322 (Soy)), Vegetable Shortening (Palm (Soy)), Milk Powder, Salt, Flavour Enhancer (621), Acidity Regulator (330), Colours (102, 110).

**ALLERGENS:** Wheat, Soy, Milk.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
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<th>UOM</th>
<th>SHELF LIFE</th>
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<tbody>
<tr>
<td>Premium Batter 10kg Bag NEW</td>
<td>3425751A10</td>
<td>09338219122628</td>
<td>Newly Weds Foods</td>
<td>10kg</td>
<td>Bag</td>
<td>6 months</td>
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</tbody>
</table>

**Fish & Chip Batter**

Crisp, golden specialised batter, that seals in moisture and flavour. Add craft beer to the mix!

**INSTRUCTIONS FOR USE:**
1. Pre-dust: Start with Newly Weds Foods Fish and Chip batter to provide a good binding surface on fish.
2. Wet Mix: Mix the Fish and Chip batter with cold water (1 part batter to 1.5 parts water)
3. Coating: Dip fish into batter and coat evenly before letting excess batter run off then place into fryer to cook.

**INGREDIENTS:**
Wheat Flour, Salt, Sugar, Whey Powder (Milk), Mineral Salts (500, 541), Flavour, Spice Extracts, Yeast Extract, Colour (102).

**ALLERGENS:** Wheat, Milk.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
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<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
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</thead>
<tbody>
<tr>
<td>Fish &amp; Chip Batter 15kg Bag</td>
<td>3425122A15</td>
<td>09338219000223</td>
<td>Newly Weds Foods</td>
<td>15kg</td>
<td>Bag</td>
<td>6 months</td>
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</table>
FS Adhesion Batter

Adheres crumb to food to keep moisture in and cooking oil clean. More cost effective than flour dust/egg wash method.

**INSTRUCTIONS FOR USE:**
1. Predust: Start with Newly Weds Foods Foodservice Adhesion Batter which provides a good binding surface to which breadcrumbs can attach. This will have a more uniform coating, improved appearance and texture.
2. Wet Mix: Mix the adhesion Batter Pre Mix with water (1 part batter mix to 1.7 parts water) and apply over the pre-dusted protein to act as a “glue” for the breadcrumb to adhere to the protein.
3. Coating: We recommend the “lift and shake” method for a light even coating. Avoid patting down the crumb. Try with Newly Weds Foods Panko breadcrumb for an unbeatable crisp finish or Executive Chef TLC for a more traditional style.

**INGREDIENTS:**
Wheat Flour, Thickener (1404), Mineral Salts (500, 541, 450), Salt, Soy Flour, Emulsifier (322 (Soy)).

**ALLERGENS:** Wheat, Soy.

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<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
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<tbody>
<tr>
<td>FS Adhesion Batter 15kg Bag</td>
<td>3427403A15</td>
<td>09338219116412</td>
<td>Newly Weds Foods</td>
<td>15kg</td>
<td>Bag</td>
<td>6 months</td>
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</table>

GF All Purpose Batter

A Gluten Free all purpose batter with light, golden crispiness.

**INSTRUCTIONS FOR USE:**
1. Predust: Start with Newly Weds Foods GF All Purpose Batter to provide a good binding surface on the protein. This will help with a more uniform appearance and texture.
2. Wet Mix: Mix the GF All Purpose batter 1 part dry and 1.5 parts chilled water.
3. Coating: Dip protein into batter and then let excess run off before placing into oil and cooking. Try with Newly Weds Foods GF Medium breadcrumbs.

**INGREDIENTS:**
Thickener (1422), Rice Flour, Maize Flour, Salt, Mineral Salts (500, 541), Vegetable Gum (412).

**ALLERGENS:** None added.

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<table>
<thead>
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<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
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</thead>
<tbody>
<tr>
<td>GF All Purpose Batter 15kg Bag</td>
<td>3427164A15</td>
<td>09338219112063</td>
<td>Newly Weds Foods</td>
<td>15kg</td>
<td>Bag</td>
<td>6 months</td>
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</table>
Japanese Tempura Batter

Light and golden crunchy Japanese coating. Serve with your favourite dipping sauce.

**INSTRUCTIONS FOR USE:**
1. Predust: Start with Newly Weds Foods Japanese tempura batter to provide a good coating surface.
2. Wet Mix: Mix the Tempura Batter 1 part dry to 1.5 parts cold water.
3. Coating: Dip protein into batter then drain off excess before placing into oil.

**INGREDIENTS:**
Wheat Flour, Rice Flour, Wheat Starch, Mineral Salts (500, 341, 450).

**ALLERGENS:** Wheat.

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<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>GTIN INNER (TUN NUMBER)</th>
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<tr>
<td>Japanese Tempura Batter 15kg Bag</td>
<td>3425121A15</td>
<td>09338219000216</td>
<td>Newly Weds Foods</td>
<td>15kg</td>
<td>Bag</td>
<td>6 months</td>
</tr>
</tbody>
</table>

Southern Style Breader

For Korean Fried Chicken add ginger and onion powder to the mix and marinate the chicken in soya sauce.

**INSTRUCTIONS FOR USE:**
1. Place 100g Newly Weds Foods Adhesion Batter in a bowl to use as a predust.
2. In a second bowl, place 100g of Adhesion Batter and add 170mL of cold water and mix to a smooth, even consistency.
3. Place protein* in dry predust until covered, shake off excess dry mix.
4. Dip protein* in wet batter mix until well covered.
5. Mix in the southern style breader - use the “lift and shake” method for an even coating.
6. Place in refrigerator for 90 minutes for the batter to bind before deep frying.
* Proteins = Squid / Calamari or Chicken.

**INGREDIENTS:**
Wheat Flour, Salt, Flavour Enhancer [621], Herbs & Spice, Flavour, Dehydrated Vegetables.

**ALLERGENS:** Wheat.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
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<tr>
<td>Southern Style Chicken Breader 15kg Bag</td>
<td>3835808A15</td>
<td>09338219108936</td>
<td>Newly Weds Foods</td>
<td>15kg</td>
<td>Bag</td>
<td>6 months</td>
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</table>
Boosters and Seasonings
## Beef Booster – (No Added MSG)

Flavoursome and affordable. Enhance soups, sauces, gravies stews and casseroles and pies. A great base for your house marinades.

**INSTRUCTIONS FOR USE:**
Add 25g to 1 litre of water and bring to the boil.

**INGREDIENTS:**
Salt, Hydrolysed Vegetable Protein (Maize), Rice Flour, Sugar, Canola Oil, Colours (150d (Sulphite), 100), Flavour Enhancer (635), Flavours (Soy), Dehydrated Vegetable, Acidity Regulator (330), Maltodextrin (Maize), Yeast Extract, Spice Extracts.

**ALLERGENS:** Soy, Sulphite.

<table>
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<th>PRODUCT DESCRIPTION</th>
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<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
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</thead>
<tbody>
<tr>
<td>Beef Booster – (No Added MSG) 20kg Carton</td>
<td>9506</td>
<td>09338219025219</td>
<td>Executive Chef</td>
<td>20kg</td>
<td>Carton</td>
<td>12 months</td>
</tr>
<tr>
<td>Beef Booster – (No Added MSG) 8kg Pail</td>
<td>9506B</td>
<td>09338219025233</td>
<td>Executive Chef</td>
<td>8kg</td>
<td>Pail</td>
<td>12 months</td>
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<tr>
<td>Beef Booster – (No Added MSG) 4 x 3kg Pails</td>
<td>9506C</td>
<td>09338219025226</td>
<td>Executive Chef</td>
<td>4 x 3kg pails</td>
<td>Carton</td>
<td>12 months</td>
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</table>

## Chicken Booster – (No Added MSG)

Flavoursome and affordable. Enhance soups, sauces, gravies stews and casseroles and pies. A great base for your house marinades.

**INSTRUCTIONS FOR USE:**
Use 0.5% - 1.0% of food as consumed.

**INGREDIENTS:**
Salt, Rice Flour, Hydrolysed Vegetable Protein (Maize), Sugar, Dehydrated Vegetable, Herbs & Spices, Canola Oil, Flavour Enhancer (635), Flavour.

**ALLERGENS:** None Added.

<table>
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<th>PRODUCT DESCRIPTION</th>
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<th>SIZE</th>
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<tr>
<td>Chicken Booster – [No Added MSG] 20kg Carton</td>
<td>9516</td>
<td>09338219025578</td>
<td>Executive Chef</td>
<td>20kg</td>
<td>Carton</td>
<td>12 months</td>
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<tr>
<td>Chicken Booster – [No Added MSG] 8kg Pail</td>
<td>9516B</td>
<td>09338219025592</td>
<td>Executive Chef</td>
<td>8kg</td>
<td>Pail</td>
<td>12 months</td>
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</table>
Fish Enhancer

Flavoursome and affordable. Enhance soups, sauces, gravies stews and casseroles and pies. A great base for your house marinades.

**INSTRUCTIONS FOR USE:**
Use 5g - 10g per kg of finished product or use to taste.

**INGREDIENTS:**
Salt, Sugar, Flavour Enhancer (621), Rice Flour, Spices, Acidity Regulator (330), Dehydrated Vegetable, Dextrose (Tapioca, Maize), Canola Oil.

**ALLERGENS:** None Added.

<table>
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<th>PRODUCT DESCRIPTION</th>
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<td>Fish Enhancer (4 x 3kg Pails)</td>
<td>9632A</td>
<td>09338219026483</td>
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<td>4 x 3kg pails</td>
<td>Carton</td>
<td>12 months</td>
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GF Chicken Salt

Executive Chef Gourmetier chicken salt has long been the quality standard for foodservice chicken salt renowned for outstanding flavour and "grip to the chip". We use real ingredients you can taste including onion, turmeric, nutmeg, celery and pepper.

**INSTRUCTIONS FOR USE:**
Sprinkle on food before or after cooking.

**INGREDIENTS:**
Flavour Enhancer (621), Salt 38.6%, Rice Flour, Dehydrated Vegetable, Canola Oil, Maltodextrin (Maize), Yeast Extract, Flavour, Spices, Colour (100).

**ALLERGENS:** None added.

<table>
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<td>Executive Chef</td>
<td>4 x 3kg pails</td>
<td>Carton</td>
<td>12 months</td>
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</table>
Salt & Vinegar Seasoning

Chips stay crunchy.

INSTRUCTIONS FOR USE:
Sprinkle on food before or after cooking.

INGREDIENTS:
Salt 62.8%, Acidity Regulator (262), Yeast Extract.

ALLERGENS: None added.

<table>
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<th>PRODUCT DESCRIPTION</th>
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<td>4250869P3</td>
<td>09420033880027</td>
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<td>Carton</td>
<td>9 months</td>
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</table>

Lemon Pepper Seasoning

Enhance flavour and appearance with real herbs and spices including garlic, onion, pepper, mustard, parsley, celery, turmeric etc.

INSTRUCTIONS FOR USE:
Use 2.5g to 10g per kg of finished product.

INGREDIENTS:
Salt, Sugar, Herb & Spices (Pepper 13.6%), Rice Flour, Flavour Enhancer (621), Acidity Regulator (330), Dehydrated Vegetables, Canola Oil, Flavour.

ALLERGENS: None Added.

<table>
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<tr>
<th>PRODUCT DESCRIPTION</th>
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<tr>
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<td>09338219025653</td>
<td>Executive Chef</td>
<td>4 x 3kg pails</td>
<td>Carton</td>
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</tbody>
</table>
Garlic Steak Seasoning

Enhance flavour and appearance with real herbs and spices including garlic, onion, pepper, mustard, parsley, celery, turmeric etc.

INSTRUCTIONS FOR USE:
Use 2.5g to 10g per kg of finished product.

INGREDIENTS:
Dehydrated Vegetables (Garlic 32.9%), Rice Flour, Salt, Sugar, Herb & Spice, Mustard Seed, Canola Oil.

ALLERGENS: None Added.

<table>
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<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
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<tbody>
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<td>4 x 3kg pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>

Liquid Smoke Seasoning

Smokehouse flavour ready to use.

INSTRUCTIONS FOR USE:
Use 3mL per kg of finished product or 10mL per litre of pumping brine.

INGREDIENTS:
Water, Flavour, Colour (150d).

ALLERGENS: None Added.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
<th>BRAND</th>
<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Liquid Smoke Seasoning (4 x 1 litre) Bottles</td>
<td>5164A</td>
<td>09338219020740</td>
<td>Executive Chef</td>
<td>4 x 1 litre Bottles</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>
Gravy and Sauce Mixes
GF Rich Brown Gravy 7kg

Gluten Free. Rich meat flavour with generous yields of 20% more than other brands. Use as a base for Diane, Mushroom or Pepper Sauce.

INSTRUCTIONS FOR USE:
Mix 100g of mix to 200ml cold water. Mix into a slurry then add 1 litre of warm water. Whisk over medium heat for 3 to 5 minutes.

INGREDIENTS:
Thickeners (1442, 1422, 415), Milk Solids, Tapioca Starch, Salt, Flavour Enhancers (621, 635), Vegetable Oils, Hydrolysed Vegetable Protein (Maize), Colours (150d (Sulphite), 101), Glucose, Flavours (Soy), Dehydrated Vegetables, Sugar, Mineral Salts (340, 451), Maltodextrin (Maize), Emulsifiers [471, 472e], Rice Flour, Yeast Extract, Spice Extract.

ALLERGENS: Milk, Soy, Sulphite.

---

GF Rich Brown Gravy 18kg

Gluten Free. Rich meat flavour with generous yields of 20% more than other brands. Use as a base for Diane, Mushroom or Pepper Sauce.

INSTRUCTIONS FOR USE:
Mix 100g of mix to 200ml cold water. Mix into a slurry then add 1 litre of warm water. Whisk over medium heat for 3 to 5 minutes.

INGREDIENTS:
Thickeners (1442, 1422, 415), Milk Solids (Whey Powder, Milk Protein), Tapioca Starch, Salt, Flavour Enhancers (621, 635), Vegetable Oils (Palm, Canola), Hydrolysed Vegetable Protein (Maize), Colours (150d (Sulphite), 101), Glucose, Flavours (Soy), Dehydrated Vegetables, Sugar, Mineral Salts (340, 451), Maltodextrin (Maize), Emulsifiers [471, 472e], Rice Flour, Yeast Extract, Spice Extract.

ALLERGENS: Milk, Soy, Sulphite.
### GF Rich Brown Gravy 4 x 2.5kg Pails

Gluten Free. Rich meat flavour with generous yields of 20% more than other brands. Use as a base for Diane, Mushroom or Pepper Sauce.

**INSTRUCTIONS FOR USE:**
Mix 100g of mix to 200ml cold water. Mix into a slurry then add 1 litre of warm water. Whisk over medium heat for 3 to 5 minutes.

**INGREDIENTS:**
Thickeners (1442, 1422, 415), Milk Solids (Whey Powder, Milk Protein), Tapioca Starch, Salt, Flavour Enhancers (621, 635), Vegetable Oils (Palm, Canola), Hydrolysed Vegetable Protein (Maize), Colours (150d (Sulphite), 101), Glucose, Flavours (Soy), Dehydrated Vegetables, Sugar, Mineral Salts (340, 451), Maltodextrin (Maize), Emulsifiers (471, 472e), Rice Flour, Yeast Extract, Spice Extract.

**ALLERGENS:** Milk, Soy, Sulphite.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
<th>BRAND</th>
<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
</tr>
</thead>
<tbody>
<tr>
<td>GF Rich Brown Gravy Mix [4 x 2.5kg Pails]</td>
<td>9508F</td>
<td>09338219025336</td>
<td>Executive Chef</td>
<td>4 x 2.5kg Pails</td>
<td>Carton</td>
<td>18 months</td>
</tr>
</tbody>
</table>

### Chicken Gravy

Roast Chicken flavour with aromatic undertones of fresh Rosemary. Generous yields of 20% more than other brands. Use on chicken, turkey or roast pork.

**INSTRUCTIONS FOR USE:**
Mix 100g of mix to 200ml cold water. Mix into a slurry then add 1 litre of warm water. Whisk over medium heat for 3 to 5 minutes.

**INGREDIENTS:**
Thickeners (1422, 1442), Tapioca Starch, Milk Solids, Salt, Flavour [Contains Flavour Enhancers (627, 631)], Vegetable Oils, Flavour Enhancers (621, 635), Glucose, Colours (150d (Sulphite), 101, 100), Dehydrated Vegetable, Herbs & Spices, Mineral Salts (340, 451), Emulsifiers (471, 472e), Rice Flour.

**ALLERGENS:** Milk, Sulphite.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
<th>BRAND</th>
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</thead>
<tbody>
<tr>
<td>Chicken Gravy Mix</td>
<td>9509A</td>
<td>09338219025417</td>
<td>Executive Chef</td>
<td>4 x 3kg Pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
<tr>
<td>8kg Pail</td>
<td></td>
<td></td>
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<tr>
<td>4 x 3kg Pails</td>
<td></td>
<td></td>
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</tbody>
</table>
Roast Chicken flavour with aromatic undertones of fresh Rosemary.
Generous yields of 20% more than other brands.
Use on chicken, turkey or roast pork.

**INSTRUCTIONS FOR USE:**
Mix 100g of mix to 200ml cold water. Mix into a slurry then add 1 litre of warm water. Whisk over medium heat for 3 to 5 minutes.

**INGREDIENTS:**
Thickeners (1422, 1442), Tapioca Starch, Milk Solids (Whey Powder, Milk Protein), Salt, Flavour (Contains Flavour Enhancers [627, 631]), Vegetable Oils (Palm, Canola), Flavour Enhancers [621, 635], Glucose, Colours (150d (Sulphite)), 101, 100), Dehydrated Vegetable, Herbs & Spices, Mineral Salts (340, 451), Emulsifiers (471, 472e), Rice Flour.

**ALLERGENS:** Milk, Sulphite.

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Light brown saucer with meaty, savoury aroma and flavour.
Use as a base for your own house sauce.

**INSTRUCTIONS FOR USE:**
Mix 100g of mix to 200ml cold water. Mix into a slurry then add 1 litre of warm water. Whisk over medium heat for 3 to 5 minutes.

**INGREDIENTS:**
Wheat Flour, Thickeners [1442, 1422], Wheat Starch, Salt, Dehydrated Vegetables, Flavour Enhancers [621, 635], Hydrolysed Vegetable Protein (Maize), Colour [150d (Sulphite), Flavours (Soy), Canola Oil, Rice Flour, Spice Extracts, Maltodextrin (Maize), Yeast Extract.

**ALLERGENS:** Wheat, Soy.

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**PRODUCT DESCRIPTION** | **SUPPLIER PRODUCT CODE** | **GTIN INNER (TUN NUMBER)** | **BRAND** | **SIZE** | **UOM** | **SHELF LIFE**
--- | --- | --- | --- | --- | --- | ---
Chicken Gravy Mix 18kg Carton | 9509-18 | 09338219025400 | Executive Chef | 18kg | Carton | 12 months
Demi Glace Mix 8kg Pail | 9517A | 09338219025622 | Executive Chef | 8kg | Pail | 24 months
Demi Glace Mix 18kg Carton | 9517-18 | 09338219025615 | Executive Chef | 18kg | Carton | 24 months
Wet Sauces and Marinades
Tennessee BBQ Sauce

Brown coloured viscous liquid with typical Tennessee BBQ style profile.

**INSTRUCTIONS FOR USE:**
Tennessee style finishing sauce, baste or marinade for Beef or Pork ribs.

**INGREDIENTS:**
Water, Sugar, Dehydrated Vegetables, Flavours (Soy), Thickeners (1422, 415), Spices, Invert Sugar, Tomato Paste, Brown Sugar, Salt, Acidity Regulators (260, 330), Maltodextrin (Maize), Colours (150a, 160c), Yeast Extract, Fruit Extract, Fermented Red Rice, Vegetable Oils.

**ALLERGENS:** Soy.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
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<th>BRAND</th>
<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
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</thead>
<tbody>
<tr>
<td>Tennessee BBQ Sauce (6 x 2 ltr Bottles)</td>
<td>7001289L12</td>
<td>09420033885220</td>
<td>Executive Chef</td>
<td>6 x 2 ltr Bottles</td>
<td>Carton</td>
<td>9 months</td>
</tr>
</tbody>
</table>

Memphis Smoky BBQ Sauce

Brown to red coloured sauce with a hickory smoke profile typical of Memphis BBQ.

**INSTRUCTIONS FOR USE:**
A hickory smoke finishing sauce, baste or marinade for Beef or Pork ribs.

**INGREDIENTS:**
Water, Sugar, Flavours, Invert Sugar, Thickeners (1422, 415), Tomato Paste, Dehydrated Vegetables, Salt, Acidity Regulators (260, 330), Spices, Colour (150a), Hydrolysed Vegetable Protein (Maize), Maltodextrin (Maize), Vegetable Oils, Yeast Extract, Fruit Extract.

**ALLERGENS:** None.

<table>
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<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>UOM</th>
<th>SHELF LIFE</th>
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</thead>
<tbody>
<tr>
<td>Memphis Smoky BBQ Sauce (6 x 2 ltr Bottles)</td>
<td>7001327L12</td>
<td>09420033885206</td>
<td>Executive Chef</td>
<td>6 x 2 ltr Bottles</td>
<td>Carton</td>
<td>9 months</td>
</tr>
</tbody>
</table>
**Jamaica Jerk Sauce**

A brown coloured sauce with red & green particulates. Aroma and flavour of savoury citrus.

**INGREDIENTS:**
Water, Sugar, Thickener (1422), Salt, Dehydrated Vegetables, Spices, Acidity Regulators (330, 260), Flavours, Colours (160c, 100), Fruit Oils.

**ALLERGENS:** None.

**INSTRUCTIONS FOR USE:**
Savoury citrus sauce applied to chicken wings and drums.

---

**Buffalo Wing Sauce**

An orange to red coloured liquid sauce with spicy & sour profile characteristics of Buffalo sauce.

**INGREDIENTS:**
Water, Thickeners (1422, 415), Salt, Maltodextrin (Maize), Acidity Regulator (260), Sugar, Flavours (Milk), Spices, Milk Powder, Dehydrated Vegetable, Colours (160c, 100), Vegetable Gum (461).

**ALLERGENS:** Milk.

**INSTRUCTIONS FOR USE:**
Spicy and sour sauce for wings.

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<table>
<thead>
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<th>PRODUCT DESCRIPTION</th>
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<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
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</thead>
<tbody>
<tr>
<td>Jamaica Jerk Sauce (6 x 2 ltr Bottles)</td>
<td>7001562L12</td>
<td>09420033884742</td>
<td>Executive Chef</td>
<td>6 x 2 ltr Bottles</td>
<td>Carton</td>
<td>9 months</td>
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<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>UOM</th>
<th>SHELF LIFE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Wing Sauce (6 x 2 ltr Bottles)</td>
<td>7001609L12</td>
<td>09420033885893</td>
<td>Executive Chef</td>
<td>6 x 2 ltr Bottles</td>
<td>Carton</td>
<td>9 months</td>
</tr>
</tbody>
</table>
Soup Mixes
**GF Creamy Pumpkin Soup**

Delicious natural soup flavours.  
12 variants are Gluten Free and none contain MSG.  
Appealing natural flavours designed as appetising menu items.

**INSTRUCTIONS FOR USE:**  
Add 100g dry mix to 1 litre water, bring to the boil and simmer for 5 minutes.

**INGREDIENTS:**  
Dehydrated Vegetables (Pumpkin 19.9%), Milk Solids, Potato Starch, Sugar, Salt, Vegetable Oils, Flavour (Milk), Hydrolysed Vegetable Protein (Maize), Glucose, Maltodextrin (Maize), Thickener (415), Rice Flour, Flavour Enhancer (635), Colours (101, 160c, 100), Mineral Salts (340, 451), Emulsifiers (471, 472e), Spice Extract.

**ALLERGENS:** Milk.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>BRAND</th>
<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
</tr>
</thead>
<tbody>
<tr>
<td>GF Creamy Pumpkin Soup (4 x 2kg pails)</td>
<td>4452905B8</td>
<td>09338219130319</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>

**Chicken Noodle - Contains Gluten**

Delicious natural soup flavours.  
12 variants are Gluten Free and none contain MSG.  
Appealing natural flavours designed as appetising menu items.

**INSTRUCTIONS FOR USE:**  
Add 50g to 1 litre of cold water and bring to boil. Simmer for 8 minutes.

**INGREDIENTS:**  
Noodles (Wheat) 48.9%, Potato Starch, Maltodextrin (Maize), Salt, Sugar, Dehydrated Vegetables, Flavours (Egg), Chicken Meat Powder 2.0%, Flavour Enhancer (635), Yeast Extract, Canola Oil, Rice Flour, Herb & Spices, Acidity Regulator (330).

**ALLERGENS:** Wheat, Egg.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
<th>BRAND</th>
<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Noodle (not GF) (4 x 2kg pails)</td>
<td>4452910B8</td>
<td>09338219132016</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>
GF Creamy Mushroom

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

INSTRUCTIONS FOR USE:
Add 88g to 1 litre water, bring to the boil and simmer for 15 minutes.

INGREDIENTS:
Milk Solids, Potato Starch, Mushroom Extract [Mushroom Juice Concentrate (3.3%), Maltodextrin (Potato, Maize)], Vegetable Oils, Glucose, Flavours (Milk), Salt, Mushroom (3.0%), Hydrolysed Vegetable Protein (Maize), Mineral Salts (508, 340, 451), Sugar, Yeast Extract, Maltodextrin (Maize), Dehydrated Vegetables, Flavour Enhancer (635), Colours (101, 150a), Rice Flour, Thickener (415), Emulsifiers (471, 472e), Spice Extract.

ALLERGENS: Milk.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>BRAND</th>
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<tr>
<td>GF Creamy Mushroom</td>
<td>445290488</td>
<td>09338219130302</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>

GF Creamy Chicken

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

INSTRUCTIONS FOR USE:
Add 76.4g of dry powder to 1 litre of water. Bring to the boil and simmer gently for 2 to 5 minutes.

INGREDIENTS:
Maize Starch, Salt, Vegetable Oils, Sugar, Glucose, Flavours, Chicken Meat Powder 3.0%, Flavour Enhancer (635), Milk Protein, Mineral Salts (340, 451), Herb & Spice, Colours (101, 100), Emulsifiers (471, 472e), Dehydrated Vegetable, Acidity Regulator (330), Vegetable Extract.

ALLERGENS: Milk.

<table>
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<tr>
<th>PRODUCT DESCRIPTION</th>
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<tr>
<td>GF Creamy Chicken</td>
<td>445285088</td>
<td>09338219132023</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>
GF Creamy Tomato

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

INSTRUCTIONS FOR USE:
Add 82g to 1 litre of cold water. Bring to the boil, stirring continuously and simmer gently for 5 minutes.

INGREDIENTS:
Maize Starch, Dehydrated Vegetables (Tomato 27.9%), Sugar, Thickeners (1412, 415), Hydrolysed Vegetable Protein (Maize), Yeast Extract, Salt, Vegetable Oils, Glucose, Acidity Regulator (330), Flavour, Flavour Enhancer (635), Rice Flour, Colours (160c, 101), Milk Solids, Mineral Salts (340, 451), Fermented Red Rice, Emulsifiers (471, 472e), Spice Extract.

ALLERGENS: Milk.

GF Thick Vegetable

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

INSTRUCTIONS FOR USE:
Add 80g dry powder to 1 litre water, bring to the boil and simmer for at least 5 minutes.

INGREDIENTS:
Maize Starch, Dehydrated Vegetables 32.3%, Maltodextrin (Maize), Salt, Yeast Extract, Flavour Enhancer (635), Canola Oil, Thickener (415), Herb & Spices, Colours (150a, 160c).

ALLERGENS: None Added.
GF French Onion

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

INSTRUCTIONS FOR USE:
Add 45g to 1 litre of cold water. Bring to boil stirring continuously and simmer gently for 5 minutes.

INGREDIENTS:
Dehydrated Vegetable (Onion 33.3%), Maize Starch, Sugar, Maltodextrin (Maize), Salt, Colour (150a), Thickener (1422), Canola Oil, Flavours (Soy), Yeast Extract, Flavour Enhancer (635), Herb & Spice, Vegetable Extract (Onion 0.03%).

ALLERGENS: Soy.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>GTIN INNER (TUN NUMBER)</th>
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<tbody>
<tr>
<td>GF French Onion (4 x 2kg pails)</td>
<td>445278988</td>
<td>09338219130326</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>

GF Pea & Ham

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

INSTRUCTIONS FOR USE:
Add 100g to 1 litre of cold water. Bring to boil stirring continuously for 5 minutes.

INGREDIENTS:
Pea Flour 33.9% (Soy), Dehydrated Vegetables (Pea 8.0%), Vegetable Oils, Sugar, Glucose, Potato Starch, Salt, Yeast Extract, Milk Solids, Flavours (Milk), Mineral Salts (340, 451), Emulsifiers (471, 472e), Colour (101), Spices, Flavour Enhancer (635).

ALLERGENS: Soy, Milk.

<table>
<thead>
<tr>
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<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
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<tbody>
<tr>
<td>GF Pea &amp; Ham (4 x 2kg pails)</td>
<td>445279088</td>
<td>09338219130333</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>
GF Potato & Leek

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

INSTRUCTIONS FOR USE:
Add 75g to 1 litre of cold water and bring to boil stirring continuously for 5 minutes.

INGREDIENTS:
Dehydrated Vegetables [Potato 20.3% (Sulphite), Leek 2.6%), Milk Solids, Maize Starch, Potato Starch 10.9%, Vegetable Oils, Glucose, Salt, Thickener [1412], Flavours [Milk], Sugar, Flavour Enhancer [635], Mineral Salts (340, 451), Emulsifiers (471, 472e), Colour (101), Spices.

ALLERGENS: Milk, Sulphite.

GF Country Potato & Beef

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

INSTRUCTIONS FOR USE:
Add 90g of mix to 1 litre of cold water. Bring to boil stirring continuously and simmer gently for 10 to 15 minutes.

INGREDIENTS:
Rice Flour, Potato Starch 16.6%, Dehydrated Vegetables [Potato 6.7% (Sulphite)], Flavours [Soy], Thickeners (1422, 415), Salt, Sugar, Yeast Extract, Canola Oil, Colour (150a), Herb & Spices, Dextrose (Tapioca, Maize).

ALLERGENS: Soy.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>GTIN INNER (TUN NUMBER)</th>
<th>BRAND</th>
<th>SIZE</th>
<th>UOM</th>
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<tbody>
<tr>
<td>GF Potato &amp; Leek (4 x 2kg pails)</td>
<td>445278888</td>
<td>09338219130364</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
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<tr>
<td>GF Country Potato &amp; Beef (4 x 2kg pails)</td>
<td>445284888</td>
<td>09338219130456</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
</tr>
</tbody>
</table>
**GF Sweet Corn & Chicken**

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

**INSTRUCTIONS FOR USE:**
Add 80.5g to 1 litre of cold water. Bring to boil stirring continuously and simmer gently for 5 minutes.

**INGREDIENTS:**
Potato Starch, Sweetcorn 12.9%, Chicken Meat Powder 12.2% ([Chicken Meat Powder, Herb Extract]), Sugar, Milk Powder, Maltodextrin (Maize), Salt, Flavours (Egg), Maize Flour, Mineral Salt (508), Dehydrated Vegetables, Thickener (1422), Yeast Extract, Flavour Enhancer (635), Colour (100), Vegetable Oils, Spices.

**ALLERGENS:** Milk, Egg.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
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<th>SIZE</th>
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<tbody>
<tr>
<td>GF Sweet Corn &amp; Chicken (4 x 2kg pails)</td>
<td>4452847B8</td>
<td>09338219132030</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
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</tbody>
</table>

**GF Minestrone**

Delicious natural soup flavours.
12 variants are Gluten Free and none contain MSG.
Appealing natural flavours designed as appetising menu items.

**INSTRUCTIONS FOR USE:**
Add 67g of mix to 1 litre of cold water. Bring to the boil and simmer gently for 5 minutes.

**INGREDIENTS:**
Potato Starch, Dehydrated Vegetables, Hydrolysed Vegetable Protein (Maize), Salt, Yeast Extract, Maltodextrin (Maize), Sugar, Colours (162, 160c), Flavour, Herb & Spice, Acidity Regulator (330).

**ALLERGENS:** None Added.

<table>
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<th>SUPPLIER PRODUCT CODE</th>
<th>GTIN INNER (TUN NUMBER)</th>
<th>BRAND</th>
<th>SIZE</th>
<th>UOM</th>
<th>SHELF LIFE</th>
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<td>09338219130388</td>
<td>Executive Chef</td>
<td>4 x 2kg pails</td>
<td>Carton</td>
<td>12 months</td>
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