



Italian Veal & Cheese

42110A

Par-cooked, pre-fried, IQF crumbed portions. Made from seasoned veal & beef mixed with a high melted cheese. Coated in a golden crumb.

- * Par Cooked
- * Portion Controlled - 120g
- * Individually Snap Frozen



Ideal for:
Cafes, Restaurants, QSR, Clubs, Hotels, Catering

Certifications:
HACCP

Product Information

| Code | Product | Units/Carton |
|--------|------------------------------------|--------------|
| 42110A | Butlers Italian Veal & Cheese 120g | 1 x 2.88kg |

Nutrition Information

Servings per pack: Approx. 24
Serving size: 120g

| | Avg Qty per serving | Avg Qty per 100g |
|---------------------|---------------------|------------------|
| Energy | 1490 kJ | 1240 kJ |
| Protein | 18.0 g | 15.0 g |
| Fat - Total | 19.6 g | 16.3 g |
| - Saturated | 7.1 g | 5.9 g |
| Carbohydrate | 24.4 g | 20.3 g |
| Sugars | 2.3 g | 1.9 g |
| Sodium | 905 mg | 754 mg |

Ingredients:
Meat [Beef, Veal (17%)], Flour (**Wheat**, Rice), Water, Cheese (8%) [Milk, Salt, Cultures, Enzyme, Preservative (200)], Vegetable Oil, Soy Protein, Thickeners (1404, 415), Salt, Maize Starch, Mineral Salts (450, 500), Sugar, Spices, Dehydrated Vegetables, Herbs, Vegetable Protein Extract (**Soy**), Maltodextrin, Yeast, Yeast Extract, Colour (160b)

Contains **Wheat, Gluten, Milk, Soy**

PRODUCT OF NEW ZEALAND

Cooking Instructions

Method 1 (Preferred preparation method)

Oven: Preheat oven to 180°C, cook from frozen for 18-20 minutes

Method 2

Deep Fry: Preheat oil to 180°C, fry for approximately 7-8 minutes

Storage: Keep frozen at or below -18°C.

Frozen Shelf Life: 24 months



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Packaging

Packaging Configuration **1 x 2.88kg**

Inner:

Outer:



Packaging Type: N/A

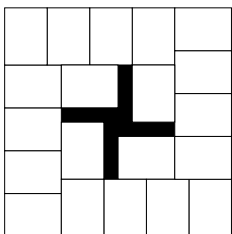
Barcode: N/A

Packaging Type: Cardboard Carton with Label

Barcode: 19316906421104

Dimensions: 305mm(L) x 205mm(W) x 115mm(H)

Pallet Configuration



20S2

20 Cartons per layer

9 Layers per pallet

180 Cartons per pallet