

Product Information

Description

This versatile Plant Based Mix is designed to make meat free sausage rolls, meat balls and patties. Without Soy or Wheat, simply just add water, form, cook and serve.

Suitable for those with Coeliac Disease.

Certified by Coeliac UK product GB-163-046

Brand: Middleton Catering Mixes

Description: Plant Based Mix

Pack Size: 2kg

Storage: Ambient

Order Code: **V016**

(Internal Code: Y100)

Shelf Life

1 month from the date of opening, re seal tightly.

Portion Yields

2kg tub makes approx 52 large sausage rolls or 52 burgers.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use, just add water
- ✓ Suitable for those with Coeliac disease
- ✓ Suitable for Vegetarians
- ✓ Suitable for Vegans

Nutritional Information

Nutritional Information	100g as sold	Per 80g portion as consumed
Energy (kJ)	1652	782
Energy (kcal)	392	186
Fat (g)	12	5.8
of which saturates (g)	4.5	2.2
Carbohydrate (g)	58	27
of which sugars (g)	4.3	2.2
Protein (g)	12.8	6.1
Salt (g)	3.2	1.5



Ingredients

Gram Flour, Breadcrumb (Rice Flour, Dextrose, Vegetable Fibre, Salt, Sugar, Paprika Extract), Palm Oil, Rice Flour, Rapeseed Oil, Kibbled Onion, Salt, Ground Cumin, Flavouring, Maltodextrin, Onion Powder, Tomato Powder, Sugar, Carrot Extract, Yeast Extract, Spices, Garlic Powder, Garlic Granules, Natural Colour (Beetroot Extract), Dried Rubbed Coriander, Dried Rubbed Parsley, Ground Sage, Dried Oregano, Dried Rubbed Basil, Cracked Black Pepper, Ground White Pepper, Natural Flavouring (Sage Extract), Mushroom Powder, Marjoram Extract.

Allergens

For allergy advice see ingredients in “**bold**” and UPPERCASE

Make Up Instructions

Yield to make 1 batch of 6 large sausage rolls or 6 burgers, 80g each mix.

Ingredients	Quantity
Plant Based Mix	250g
Boiling Water	275ml

1. Weigh out plant base mix into mixing bowl.
2. Add boiling water to bowl, mix until combined and leave to stand for 10 minutes.
3. Portion into desired shape i.e. sausage roll filling, burgers, falafel balls etc.
4. Place on a lined baking tray and oven at 180 degrees for 10 – 12 minutes.

Note – cooking times and temperatures may vary depending on type of oven used.