

## Linda McCartney Vegetarian Chicken Roast - Information

Vegetarian chicken-style roast made from rehydrated textured soya protein and rosemary.

**TFS Product Code:** 025055  
**Suppliers Product Code:** 1403409  
**Information Last Updated:** 20/03/2025  
**Date Produced:** 19/05/2026



### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	181.00
Energy (kJ)	754.00
Protein (g)	15.00
Carb (g)	3.50
Of Which Sugars (g)	0.10
Fat (g)	11.00
Of Which Saturates (g)	0.90
Fibre (g)	5.60
Salt (g)	0.79

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Rehydrated textured <b>SOYA</b> protein (60%), water, rapeseed oil, onion purée, natural flavouring, <b>SOYA </b>protein concentrate, stabiliser: methyl cellulose; salt, rosemary, onion powder, black pepper, garlic powder.

## Handling Information

### Directions for Use

Cooking instructions given are for the whole roast. 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 food is piping hot and cooked through prior to serving. Remove outer packaging, but leave roast in foil tray. Oven: Preheat oven to 190°C/Fan 170°C/Gas Mark 5. Place roast in its foil onto a preheated wire rack and cook in the centre of the oven for 1 hour and 10 minutes (45 minutes for fan oven). After cooking, leave to stand for 5 minutes before running a knife around the edge of the roast and turning out onto a serving plate.

### Storage Instructions

For best before end see side of pack. Keep frozen -18°C or below. Do not refreeze.

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