

Product Information Guide

Product Name:	Lamb Kofta Kebab
Brand:	KaterKing
Image shows serving suggestion.	Ready-cooked minced lamb kofta, mixed with typical Persian herbs and spices, formed onto a wooden skewer (approx. 30g each). NB. product must be reheated before serving to ensure food safety and product satisfaction.
Pack Size: 60 x 30g	Portion Size: 2 - 3 Lamb Kofta Kebabs
Ingredients:	
Mutton (44%), Lamb (44%), Rusk (WHEAT FL	our (Calcium Carbonate, Iron, Niacin, Thiamin), Salt

Mutton (44%), Lamb (44%), Rusk (WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent (E503ii)), WHEAT Protein, Seasoning (Spices (Coriander, Cumin, Cayenne, Nutmeg, Cinnamon, Black Pepper), Salt, WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Preservative (E223) (SULPHITES), Antioxidant (E301)), Dried Onion, Ginger Puree, Onion Powder, Ground Coriander, Ground Cumin, Garam Masala (Ground Coriander, Ground Cumin, Ground Dill, Ground Black Pepper, Ground Cassia Cinnamon, Ground Ginger, Ground Cloves), Ground Paprika, Ground Black Pepper, Crushed Chillies, Mint, Salt.

Allergen Statement:	For allergens, including cereals containing gluten, see ingredients in CAPITALS.
May Contain Traces of:	Produced in a factory that also handles: MILK, EGG, SOYA, MUSTARD & CELERY.

Suitable for:	Vegetarians	N	Kosher Diets	N
	Vegans	N		
	Halal Diets	Ν		

Listing information:	Product Code:	KK3023	Cases per Layer:	12
	Case Size:	60 x 30g	Cases per Pallet:	180

Cooking/Serving Instructions (from frozen):

Microwave: Microwave (800W). Place Kofta on to a microwaveable plate and heat for 1 minute. Allow to stand for 1 minute before serving. Final temperature: 85°C. **Oven:** Pre-heat oven to 160°C/180°C fan assisted. Place Kofta on a baking tray near the middle of the oven and heat for 12 minutes. Allow to stand for 1 minute before serving.

Final temperature: 86C Deep fry: N/A Grill: N/A Other: While this product has been manufactured fully cooked, it should be reheated as per cooking instructions before consumption, to ensure food safety and product satisfaction.