

Kandy Kitchen Creations Ltd Unit 3C Moss Mill Industrial Estate Woodbine Street East Rochdale OL16 5LB

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**Product Code - KKCMUL** 

Product Description – A gluten-free, vegan soup mix with dried rice, lentils, split peas & cranberries, flavoured with hot madras curry powder & herbs.

**Packaging** - A certified home compostable 'NatureFlex' tube made from trees from sustainable forests. Label, RED cable tie and RED string

Servings per pack - 4

Minimum Weight of pack - 330g

Shelf Life - 3-12 months

**Method** - Add the packet contents to 1500ml of cold water in a pan. Add a handful of frozen veg and a 400ml tin of chopped tomatoes (both optional). Bring to the boil, then reduce heat and simmer for around 1hr until the lentils and peas are soft, stirring regularly. Add water to original level if required.

Ingredients - Dried Rice, Dried Red Lentils, Dried Yellow Split Peas, Dried Green Lentils, Dried Cranberries, Vegetable Bouillon (Salt, Modified Maize Starch, Rapeseed Oil, Sugar, Tomato Powder, Natural Flavouring, Yeast Extract (Yeast Extract, Salt, Acidity Regulator (Citric Acid)), Spinach Powder, Onion Powder, Spice Extract, Nutmeg, Acidity Regulator (Citric Acid)) Dried Onion, Hot Madras Curry Powder (Contains Mustard, Celery), All Spice, Dried Thyme, Dried Garlic, Pepper.

## Nutritional Values per 100g uncooked.

Energy 1439kj / 341kcal, Fat 2g of which saturates 0.2g, Carbohydrates 62g of which sugars 13g, Fibre 16g, Protein 15g, Salt 3g \*Reference Intake of an average adult 8400kj/2000kcal

Ingredients key-

= confirmed by supplier

c = certified by supplier

Allergens - Identifies whether the ingredient contains any of the 14 known allergens.

Key-

GF – Gluten-Free V – Vegan K - Kosher H - Halal

Ingredient	Allergens	GF	٧	К	Н
Vegetable Bouillon	-	<u>©</u>	0	<u>©</u>	<u>©</u>
Dried Rice	-	<u>©</u>	<u>©</u>		
Dried Red Lentils	-	<u>©</u>	<u>©</u>		
		<b>©</b>	<u>©</u>		
Dried Yellow Split Peas	-	<b>©</b>	<b>©</b>		_
		$\odot$	$\odot$	<u>©</u>	<u>©</u>
		<u>©</u>	<u>©</u>		⊚င
Dried Green lentils	-	<u>©</u>	<u>©</u>		
Dried Cranberries	-	<b>©</b>	<b>©</b>	<del>©</del> с	<del>©</del> с
Dried Onion	-	<u>©</u>	<u>©</u>	-	-
Hot Madras Curry Powder	Celery, mustard	©	<u>©</u>		
All Spice	-	3	0		
Dried Thyme	-	<u>©</u>	0	Θс	<del>©</del> с
Dried Garlic	-	<u>©</u>	<u>©</u>	<u>©</u>	-
Dried Pepper	-	<b>©</b>	<u>©</u>		

Doc Ref No and name	Prepared by and for	Authorised by	Issue date	Issue no
KKCMUL – Mulligatawny Soup Mix	Karen Turner for KKC	AT	APR 23	V1
Technical Information				
Reason for amendment				



A gluten-free, vegan soup mix with dried rice, lentils, split peas & cranberries, flavoured with hot madras curry powder & herbs. Ingredients: Dried Rice, Dried Red Lentils, Dried Yellow Split Peas, Dried Green Lentils, Dried Cranberries, Vegetable Bouillon (Salt, Modified Maize Starch, Rapeseed Oil, Sugar, Tomato Powder, Natural Flavouring, Yeast Extract (Yeast Extract, Salt, Acidity Regulator (Citric Acid)), Spinach Powder, Onion Powder, Spice Extract, Nutmeg, Acidity Regulator (Citric Acid)) Dried Onion, Hot Madras Curry Powder (Contains Mustard, Celery), All Spice, Dried Thyme, Dried Garlic, Pepper.

Min weight: 330g Allergens: in bold.

Packaging: Home compostable plant-based tube.

Method: Add the packet contents to 1500ml of cold water in a pan. Add a 400ml tin of chopped tomatoes (optional add a handful of frozen vegetables). Bring to the boil, then reduce heat and simmer

until the lentils and peas are soft (approx 1hr). Stir regularly and top up water to original level if required. Season to taste.

Handmade by Kandy Kitchen Creations Ltd Unit 3C Moss Mill, Rochdale, OL16 5LB. Co Reg No. 11930098. Typical nutritional values for 100g (including chopped tomatoes)

Energy kj	1460
kcal	346
Fat	2g
of which saturates	0.2g
Carbohydrate	62g
of which sugars	14g
Fibre	17g
Protein	15g
Salt	2.7g

\*Reference Intake of an average adult 8400kj/2000kcal





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