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 OL16 5LB

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 Company Registration Number:11930098

Scotch Broth Soup Mix

Product Code - KKCSBS

Product Description – A dried soup mix with dried grains and flavoured with lamb stock and dried leeks.

Packaging - A certified home compostable 'NatureFlex' tube made from trees from sustainable forests.

Label, GREEN cable tie and GREEN string

Servings per pack – 4

Minimum Weight of pack - 300g

Shelf Life – 3-12 months

Method - Empty the packet into a pan, add 2000ml of cold water. Bring it up to the boil and then reduce to a simmer. Cook for around 45 minutes until the peas and barley are soft. Add extra water if required.

Ingredients - Dried Mixed Vegetables (Dehydrated potato (Sodium Metabisulphite E223), Onion, Carrot, Green and White Cabbage, Leek, Green Peas), Dried Leek Flakes (6%), Dried Red Lentils, Split Green and Yellow Peas, Lamb Stock (10%) (Water, Lamb, Garlic, Onion, Tomato, Herb Extract), Glucose Syrup, Salt, Yeast Extracts, Flavourings, Sugar, Rapeseed Oil.) **Barley**

Nutritional Values per 100g uncooked.

Energy 539kj / 128kcal, Fat 1g of which saturates 0g, Carbohydrates 21g of which sugars 8g, Fibre 7g, Protein 6g, Salt 4g

*Reference Intake of an average adult 400kj/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	V	K	H	GM Free
Dried Mixed Veg	sulphite	😊	😊	😊	😊	😊
Dried Leek Flakes	(Naturally occurring) sulphites	😊	😊	😊 C	😊	😊
Dried Red Lentils		😊	😊			
Split Green Peas		😊	😊	😊	😊	😊
Split Yellow Peas		😊	😊	😊	😊	😊
Lamb Stock powder		😊				😊
Barley	Gluten		😊			😊

Doc Ref No and name	Prepared by and for	Authorised by	Issue date	Issue no
KKCSBS – Scotch Broth Soup Mix - Technical Information	Karen Turner for KKC	AT	MAY 23	V1
Reason for amendment				



A dried soup mix with dried grains and flavoured with lamb stock and dried leeks.

Ingredients: Dried Mixed Vegetables (Dehydrated Potato (Sodium Metabisulphite E223), Onion, Carrot, Green and White Cabbage, Leek, Green Peas), Dried Leek Flakes (6%), Dried Red Lentils, Split Green and Yellow Peas, Lamb Stock (10%) (Water, Lamb, Garlic, Onion, Tomato, Herb Extract), Glucose Syrup, Salt, Yeast Extracts, Flavourings, Sugar, Rapeseed Oil.) Barley.

Min weight: 300g

Allergens: in bold.

Packaging: Home compostable plant-based tube.

Method: Empty the packet into a pan, add 2000ml of cold water. Bring it up to the boil and then reduce to a simmer. Cook for around 45 minutes until the peas and barley are soft. Add extra water if required.

Handmade by Kandy Kitchen Creations Ltd
Unit 3C Moss Mill, Rochdale, OL16 5LB.
Co Reg No. 11930098.



Typical nutritional values
for 100g

Energy	kJ	539
	kcal	128
Fat		1g
of which saturates		0g
Carbohydrate		21g
of which sugars		8g
Fibre		7g
Protein		6g
Salt		4g

*Reference intake of an average adult 8400kJ/2000kcal



A dried soup mix with dried grains and flavoured with lamb stock and dried leeks.

Ingredients: Dried Mixed Vegetables (Dehydrated Potato (Sodium Metabisulphite E223), Onion, Carrot, Green and White Cabbage, Leek, Green Peas), Dried Leek Flakes (6%), Dried Red Lentils, Split Green and Yellow Peas, Lamb Stock (10%) (Water, Lamb, Garlic, Onion, Tomato, Herb Extract), Glucose Syrup, Salt, Yeast Extracts, Flavourings, Sugar, Rapeseed Oil.) Barley.

Min weight: 150g

Allergens: in bold.

Packaging: Home compostable plant-based tube.

Method: Empty the packet into a pan, add 1000ml of cold water. Bring it up to the boil and then reduce to a simmer. Cook for around 45 minutes until the peas and barley are soft. Add extra water if required.

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