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 Company Registration Number:11930098

Leek and Potato Soup Mix

Product Code - KKCLPS

Product Description – A gluten-free and vegan soup mix flavoured with dried leeks and dried potato.

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 - 120g

Shelf Life – 3-12 months

Method - Empty the packet contents into a pan, add 1500ml of cold water. Bring it to the boil, turn it down to a simmer and cook for 20 minutes or until the potato has softened. Add extra water if required. Blend the soup until smooth. Season to taste.

Ingredients - Dried Diced Potato (67%), Leek Flakes (17%), 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)), Onion, Garlic, Parsley, Pepper

Nutritional Values per 100g uncooked.

Energy 1122kj / 265kcal, **Fat** 1.5g of which saturates 0.2g, **Carbohydrates** 54g of which sugars 12g, **Fibre** 3g, **Protein** 8g, **Salt** 6g

*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 | Purchased from | Allergens | GF | V | K | H | GM Free |
|-----------------------|-------------------|---------------------------------|----|---|-----|-----|---------|
| Dried Diced Potato | Sleaford | - | 😊 | 😊 | 😊 C | 😊 | 😊 |
| Dried Leeks | Sleaford | (Naturally occurring) sulphites | 😊 | 😊 | 😊 C | 😊 | 😊 |
| Vegetable Bouillon | Sleaford | - | 😊 | 😊 | 😊 | 😊 | |
| Dried Onion | Kluman and Balter | - | 😊 | 😊 | 😊 C | 😊 C | 😊 |
| Dried Garlic Granules | Kluman and Balter | - | 😊 | 😊 | 😊 | | 😊 |
| Dried Parsley | Sleaford | - | 😊 | 😊 | 😊 C | 😊 C | 😊 |
| Black Pepper | SM Cash and Carry | - | 😊 | 😊 | | | |

| Doc Ref No and name | Prepared by and for | Authorised by | Issue date | Issue no |
|---------------------------------|----------------------|---------------|------------|----------|
| KKCLPS Leek and Potato Soup Mix | Karen Turner for KKC | AT | SEPT 23 | V1 |
| Technical Information | | | | |
| Reason for amendment | | | | |



A gluten-free and vegan soup mix flavoured with dried leeks and dried potato.

Ingredients: Dried Diced Potato (67%), Leek Flakes (17%), 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)), Onion, Garlic, Parsley, Pepper.

Min weight: 120g

Allergens: in bold.

Packaging: Home compostable plant-based tube.

Method: Empty the packet contents into a pan, add 1500ml of cold water. Bring it to the boil, turn it down to a simmer and cook for 20 minutes or until the potato has softened.

Blend the soup until smooth. Add extra water 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

| | | |
|--------------------|------|-------|
| Energy | kJ | 1043 |
| | kcal | 252 |
| Fat | | 2g |
| of which saturates | | <0.3g |
| Carbohydrate | | 73g |
| of which sugars | | 8g |
| Fibre | | 10g |
| Protein | | 8g |
| Salt | | 5g |

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



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Ingredients: Dried Diced Potato (67%), Leek Flakes (17%), 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)), Onion, Garlic, Parsley, Pepper.

Min weight: 60g

Allergens: in bold.

Packaging: Home compostable plant-based tube.

Method: Empty the packet contents into a pan, add 750ml of cold water. Bring it to the boil, turn it down to a simmer and cook for 20 minutes or until the potato has softened.

Blend the soup until smooth. Add extra water if required.

Season to taste.

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Typical nutritional values
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