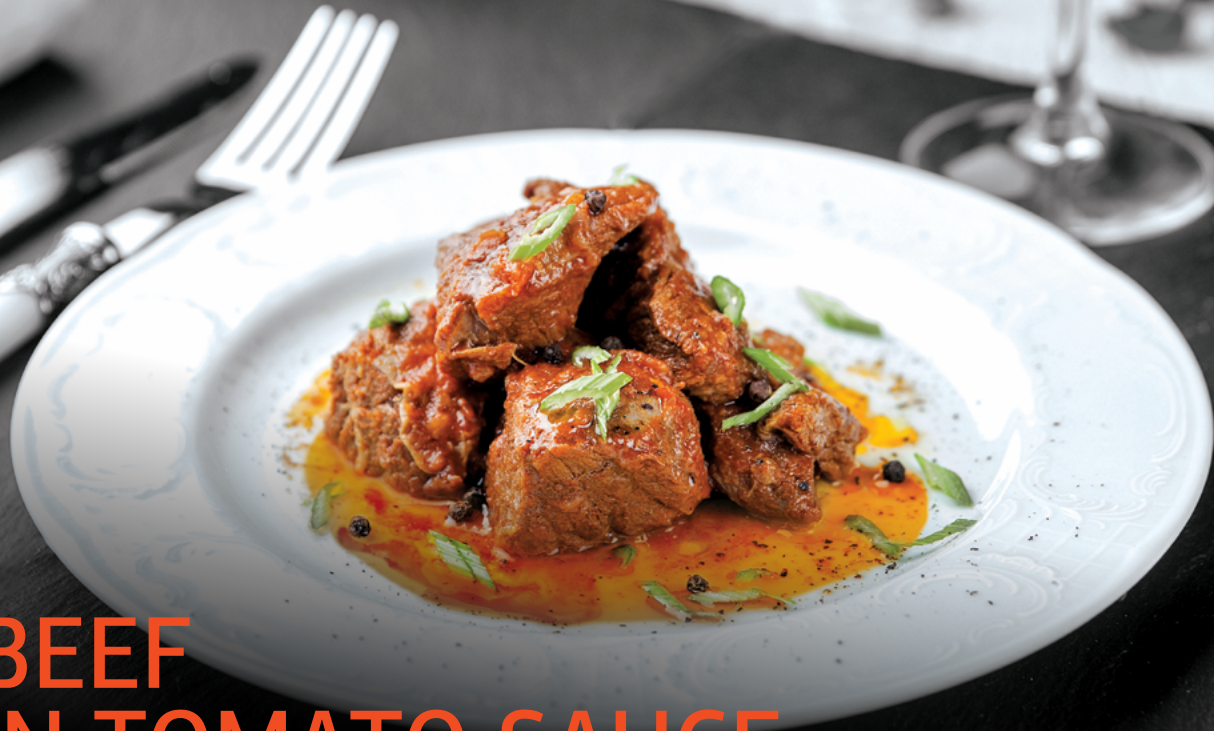




GREEK GASTRONOMY TRAVELS IN A TRAY



BEEF IN TOMATO SAUCE

INGREDIENTS

Frozen beef meat, water, frozen diced onion, tomato pulp (crushed tomatoes, tomato juice, acidity regulator: citric acid), tomato paste, extra virgin olive oil, salt, sugar, garlic, black ground pepper, laurel leaves.



HO.RE.CA TRAY
(2000g / 70.548 Oz)
ALSO AVAILABLE IN
RETAIL TRAY
(330g / 11.64 Oz)



Take the container out of the deep freeze.
Pierce the plastic film in 4 spot.

HO.RE.CA TRAY



190°C/374°F
HEATING TIME **35'-40'**



1800watt
HEATING TIME **12'**

RETAIL TRAY



190°C/374°F
HEATING TIME **30'**



1000watt
HEATING TIME **8'**

NUTRITION INFO PER 100g

ENERGY	FAT	of which SATURATES	CARBOHYDRATES	of which SUGARS	FIBRE	PROTEINS	SODIUM	SALT
535kj 128kcal	5.8g	1.7g	2.7g	1.7g	0.8g	15.9g	352.1mg	0.90g
6*	8*	8*	1*	2*	-	32*	-	15*

*% adult RI per 100g RI = Reference intake of an average adult (8400 kJ / 2000 kcal)

SCAN ME



Times are indicative and may vary depending on the oven used, temperature of the food should be at least 75°C/167°F throughout.
At the end of the heating time, remove the plastic film.
The product after reheating is kept warm at a temperature of over 60°C/140°F.

AFTER THE INITIAL REHEATING DO NOT REHEAT