



GREEK GASTRONOMY
TRAVELS IN A TRAY



BOLOGNESE SAUCE

INGREDIENTS

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



HO.RE.CA TRAY
(2000g / 70.548 Oz)



preparation
instructions

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

HO.RE.CA. TRAY



standard
oven

190°C/374°F
HEATING
TIME

30'-35'



microwave
oven

1800watt
HEATING
TIME

10'

NUTRITION INFO PER 100g

ENERGY	FAT	of which SATURATES	CARBOHYDRATES	of which SUGARS	FIBRE	PROTEINS	SODIUM	SALT
656kj	11.2g	3.8g	3.9g	2.8g	0.7g	10.1g	416mg	1.04g
158kcal								

8*	16*	19*	1*	3*	-	20*	-	17*
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*% 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