



McCain Foods (AUS & NZ) Pty Ltd
Customer Specification
208806
McCain Cut Leaf Spinach 6x2kg

HEATING INSTRUCTIONS:

DO NOT THAW BEFORE COOKING.
PRODUCT MUST BE COOKED BEFORE CONSUMPTION.

STOVE TOP:

Place 225g frozen CUT LEAF SPINACH in a saucepan, add approximately 125ml water. Bring to boil and cover with lid. Cook 4-5 minutes, stirring half way through to break up portions. Ensure CUT LEAF SPINACH does not boil dry. Drain well and serve.

MICROWAVE:

Place 225g frozen CUT LEAF SPINACH into a microwave safe dish. Add 30ml water. Cover with film and pierce several times. Cook on HIGH for 4 - 5 minutes, stirring half way through to break up portions. Stand for one minute and serve

NOTE: Microwave instructions are based on an 800W oven. Please adjust accordingly.

INGREDIENTS: SPINACH

MADE IN A FACILITY THAT ALSO PROCESSES PRODUCTS WITH GLUTEN CONTAINING CEREALS AND MILK.

NUTRITION INFORMATION

Servings per package: 20

Serving size: 100 g

	Average Quantity per Serving	Average Quantity per 100g
Energy	103kJ (25 Cal)	103kJ (25 Cal)
Protein	2.8g	2.8g
Fat, total	0.8g	0.8g
- saturated	0.1g	0.1g
Carbohydrate	1.6g	1.6g
- sugars	1.5g	1.5g
Sodium	140mg	140mg

Halal: Not Certified

Kosher: Not Certified

Vegan Contains no animal products

Vegetarian: Contains no meat products

GMO Statement: This Product does not require Labelling as a genetically modified food in accordance with the Australian/NZ Food standards Code Volume 2, Section 1.5.2

Storage: Keep frozen at or below -18°C. Keeps for 24 months from the date of manufacturing
If content becomes thawed, use as soon as possible, Do not refreeze.

Transport: The product should be transported in accordance with the recommended Code of Practice for handling merchandising Frozen Foods such that product temperature and integrity is maintained at all times.

This specification is valid at the time of issue. Check packaging for most up to date information. Please request updates as required.

PRODUCT OF THE NETHERLANDS

Date Issued: 09.01.2013

Review in 3 years from date issued

Authorised by:

Malcolm Jenkins