



# Indian Platter

MF CODE: 3771 | 20 G PER PC | 10 X 1 KG | APPROX. 50 PCS







# Indian Platter

MF Code: 3771 | 20 g per pc | 10 x 1 kg | Approx. 50 pcs

- \* Oven ready
- \* Unique finger food selection
- \* Variety in a pack
- \* Vegan friendly
- \* No msg
- \* Ideal for restaurants, cafes, caterers, takeaways & more



## Product Information

Code	Product	Pieces per pack	Pack Size
3771	Indian Platter	Approx. 50	10 x 1 kg

Code	Inner Barcode	Outer Barcode	Inner Dimensions (LxWxH) mm	Outer Dimensions (LxWxH) mm
3771	9414169377117	19414169377114	290 x 230 x 68	420 x 285 x 260

### Vegetable Samosa

Nutrition Information		
Servings per pack: Approx. 16		
Serving size: 20 g		
	Avg Qty per serving	Avg Qty per 100g
Energy	144 kJ	721 kJ
Protein	< 1 g	4.6 g
Fat, Total	< 1 g	5.8 g
Saturated	< 1 g	2.4 g
Carbohydrate	5 g	25 g
Sugars	< 1 g	0.9 g
Sodium	300 mg	1500 mg

Vegetables (62%) [Potato, Carrot, Peas], **Wheat** Flour, Water, Herbs & Spices, Salt, **Soybean** Oil.

**Contains: Wheat & Soy.**

Storage: Keep frozen at or below -18°C  
Frozen Shelf Life: 24 Months from production.

Made in China

### Onion Bhajis

Nutrition Information		
Servings per pack: Approx. 17		
Serving size: 20 g		
	Avg Qty per serving	Avg Qty per 100g
Energy	135 kJ	679 kJ
Protein	1.3 g	6.7 g
Fat, Total	< 1 g	3 g
Saturated	< 1 g	1 g
Carbohydrate	5 g	27 g
Sugars	< 1 g	4.5 g
Sodium	300 mg	1500 mg

Onion (75%), Gram Flour (chickpeas), Herbs & Spices, Salt, Baking Soda (500).

### Vegetable Pakora

Nutrition Information		
Servings per pack: Approx. 17		
Serving size: 20 g		
	Avg Qty per serving	Avg Qty per 100g
Energy	169 kJ	846 kJ
Protein	1 g	6.7 g
Fat, Total	2 g	12 g
Saturated	1 g	5 g
Carbohydrate	5 g	18 g
Sugars	< 1 g	2.2 g
Sodium	300 mg	1500 mg

Vegetables (76%) [Potato, Cabbage, Onion, Spinach], Gram Flour (chickpeas), Herbs & Spices, Salt, Baking Soda (500).



## COOK FROM FROZEN

	<b>OVEN BAKE</b>	TEMP. <b>200°C</b>	TIME <b>20 - 24</b> MINS
--	------------------	--------------------	--------------------------

- Brush/spray frozen products with oil before baking.
- Flip products halfway through cooking.