

Knorr Soup Bag Single Portions Minestrone - Information

A ready prepared minestrone soup - individual portions

Our Product Code: 015521
Suppliers Product Code: 15182305
Information Last Updated: 13/07/2022
Date Produced: 04/04/2026



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	45.00
Energy (kJ)	190.00
Protein (g)	1.00
Carb (g)	7.00
Of Which Sugars (g)	2.50
Fat (g)	1.50
Of Which Saturates (g)	0.20
Fibre (g)	1.00
Salt (g)	0.57

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Water, tomatoes (23%), vegetables (22%) (potato, courgette, carrots, beans, CELERY, onions, green bell pepper), pasta (1.7%) (durum WHEAT semolina, EGG white powder), modified maize starch, extra virgin olive oil, sugar, potato starch, herbs (basil, thyme), flavourings, salt, yeast extract, acid (citric acid), onion powder, white pepper.

Handling Information

Directions for Use

MICROWAVE: Individual microwaves may vary. Refer to manufacturers' instructions. Do not microwave a closed pouch. Cut corner of pouch as indicated by dotted line. Place pouch in microwave. Select power 600W-900W (or 1000W-2000W 50% power). Heat for 2½-3 minutes. Pour contents into serving bowl, stir and serve immediately.

WARNING: pouch and content will be hot. **ON THE HOB:** Open the pouch. Pour contents into the pan, heat product to a minimum temperature of 75°C. Stir from time to time. **COMBI-STEAMER OVEN:**

Preheat the combi-steamer oven to 95°C, 100% steam. Place the unopened pouch in a perforated tray suitable for use in the combi-oven. Heat for 30 minutes at max 95°C, 100% steam. Remove immediately from combi-steamer oven, open & transfer contents to serving unit. Ensure that the temperature of the contents is >75°C. **WATER BATH:** Place the unopened pouch in a water bath (85°C). Heat through for 30 minutes. Remove from water bath, open & transfer product to serving unit. Ensure that the temperature of the contents is >75°C. **HOLDING PRODUCT IN A BAIN MARIE:**

Product should be held at or above 70°C for a maximum of 4 hours & stirred frequently to ensure even heat distribution. Prepare only the amount needed for one service period & do not add fresh product to older batches. If products remain unopened after heating, it can be cooled down to <10°C (following HACCP rules) and reheated to

Storage Instructions

Store in a cool dry place. Once opened refrigerate and use within 48 hrs.

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