

Bolognaise

Fully Cooked – Heat & Serve

1. Bolognaise usually takes a long time to prepare and cook.
2. Meyer Food Co. has prepared a tasty traditional Bolognaise with loads of meat and other quality ingredients.
3. The Bolognaise has been pasteurised to provide a long shelf life of 10 weeks.
4. Because it has already been fully cooked, the meat is ready in minutes!
5. This is a labour saving product. No mixing, mess, minimal handling and minimal time to cook = **PROFIT.**

HOW TO COOK

- Bolognaise is fully cooked and hence only needs to be re-heated.
- Open the pouch, remove contents and re-heat.
- Good food safety practice is to re-heat to an internal temperature of 75°C.
- Use the oven or pan.
- Serving Suggestion: Sprinkle some parmesan cheese over bolognaise after re-heating, or add extra tomato paste and salt to taste.



Packaged Product



Serving Suggestions

1kg packet

10 x 1kg packs per carton

12 weeks shelf life

Store between 0°C and 5°C

CODE:

195

NAME:

Bolognaise