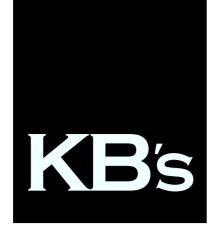


CRUNCHY CALAMARI RINGS



CRUNCHY CRUNCHY CALAMARI RINGS

Our crunchy Calamari Rings have only the freshest ingredients which taste great and are easy to cook!

KEY ATTRIBUTES

Easy to cook (straight from frozen)

Retail ready

Convenient pack size

Perfect for entertaining

IDEAL FOR

Hotels

Cafes & restaurants

Pubs & clubs

Function centres

COOKING INSTRUCTIONS

Cook from frozen.

Deep Fry:

- 1. Preheat vegetable oil to 175-180°C.
- 2. Fry frozen product for 2 to 3 minutes, or until golden brown.

Must be fully cooked before consumption.

ALLERGY ADVICE

Contains: Fish, Crustacea, Wheat (Gluten). May contain Sulphite.

STORAGE INSTRUCTIONS

Keep frozen. Store at or below minus 18°C. Once thawed, do not refreeze.

SHELF LIFE

24 months from production date.

KB Seafood

Brisbane Unit 19, Corner Aquarium and Lytton Road, Hemmant, Queensland 4174 Phone +61 7 3890 7957 Fax +61 7 3890 7192

Melbourne Suite 1 / 124-126 Church Street, Brighton, Victoria 3186 Phone +61 3 9593 1531 Fax +61 3 9593 3066

Sydney Suite 5.05 55 Miller Street, Pyrmont, New South Wales 2009 Phone +61 2 8570 6300 Fax +61 2 9552 3223

Adelaide Suite 28, 283–287 Sir Donald Bradman Drive, Adelaide, South Australia 5032 Phone +61 8 8238 3270

NUTRITION INFORMATION

SERVINGS PER PACKAGE: 10 SERVING SIZE: 100G

INGREDIENTS

Calamari (Illex spp.) (60%); Crumb (Wheat flour, Modified Tapioca Starch, Vegetable shortening, Seafood Powder, Sugar, Salt, Yeast & Yeast Extract, Spices & Spice extract, Bread Improver, Raising agent [450i,500ii], Flavour enhancer [635]), Water, Seafood Marinade (Sugar, Squid powder, Maltodextrin, Corn starch, Salt, Food additive (500i), Shrimp powder, Garlic powder, Yeast extract, Flavouring); Predust, Seafood flavour.

PRODUCT / PACKAGING INFORMATION

30-35g average weight / piece 28-33 pieces / bag 1kg block bottom re-sealable bag 3 bags / carton 64 cartons / pallet (16 cartons / layer x 4 layers)

Made in Vietnam from imported and local ingredients.

AVAILABLE FROM YOUR LOCAL DISTRIBUTOR	:
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DISTRIBUTOR STAMP