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Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **CHICKEN A LA KING 200G**

Chicken at its best, served with potatoes and vegetables in a creamy mushroom sauce

NUTRITIONAL INFORMATION		
Carbohydrates	g/100g	2
Energy	KJ /100g	471
Total Fat	g/100g	4.7
Total Saturated Fat	g/100g	1.74
Total Monounsaturated Fat	g/100g	1.51
Total Polyunsaturated Fat	g/100g	1.36
Total Transfat of Total Fat	% of Total Fat	2.13
Total Transfat in Product	g/100g	0.1
Protein (x6.25)	g/100g	15.43
Total Dietary Fibre	g/100g	<1.0

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sauce, Chicken (35%), Vegetables (19%). COMPOUND INGREDIENTS:

Sauce: Water, Cow's milk, Onions, Modified starch (Sulphur dioxide), Green peppers, Mushrooms, Chicken stock (Maltodextrin, Flavourings [HVP, Celery], Hydrogenated palm fruit fat [Antioxidant: TBHQ], Chicken [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Flavour enhancers [E631, E627]), Cream (Cow's milk), Garlic, Canola oil, Mustard powder, Fresh parsley, Radurised Herbs and Spices

Vegetables: Potatoes, Carrots.

Allergens: Cow's milk, Sulphur dioxide, Wheat, Gluten.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS AND SOYA

#### **PACKAGING**

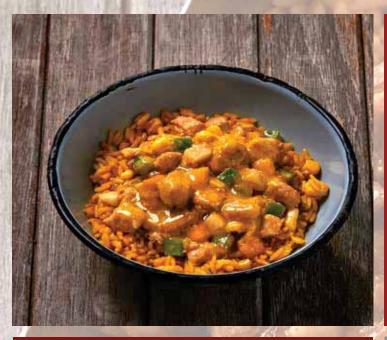


#### CONTACT



#### **CHICKEN CURRY & VEG 200G**

Chicken curry with a medley of vegetables - potatoes, pumpkin, carrots, sweetcorn and green pepper



NUTRITIONAL INFORMATION		
Carbohydrates	g/100g	3
Energy	KJ /100g	439
Total Fat	g/100g	4.04
Total Saturated Fat	g/100g	0.66
Total Monounsaturated Fat	g/100g	2.14
Total Polyunsaturated Fat	g/100g	1.16
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	14.79
Total Dietary Fibre	g/100g	<1.0

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sauce, Chicken (35%), Vegetables (19%).

SAUCE: Water, Onions, Canned tomatoes, Canola oil (Antioxidant: TBHQ), Garlic, Ginger, Modified starch (Sulphur dioxide), Milk powder (Full cream cow's milk, Soya lecithin), Salt, Curry powder (Radurised Spices [Coriander, Turmeric, Cumin, Methee], Radurised wheat cereal, Radurised chillies).

VEGETABLES: Potatoes, Pumpkin, Carrots, Sweet corn, Green pepper.

ALLERGENS: Sulphur dioxide, Wheat, Gluten.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, SOYA AND COW'S MILK.

#### **PACKAGING**

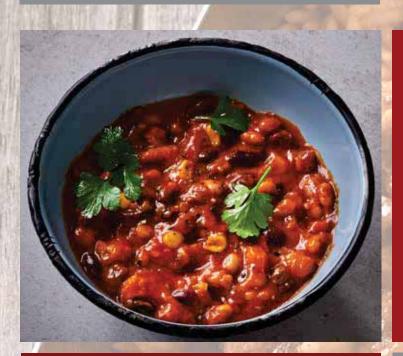


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CONTACT



#### **MEDITERRANEAN STEW 300G**



#### **NUTRITIONAL INFORMATION**

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

#### **INGREDIENTS**

Ingredient List: Water, Reconstituted chickpeas (33%), Onions, Carrots, Potatoes, Butternut, Tomato paste, Garlic, vegetable oil (Canola seed), Modified maize starch, Salt, White spirit vinegar, Granular tomato, Sugar, Herbs, Spices.

This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya & sulphur dioxide.

#### **PACKAGING**

## MORFEAS ELLAS



#### CONTACT





Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **MEXICAN CHICKEN & VEG 200G**

Mouth watering chicken with sweetcorn in a mexican style sauce

NUTRITIONAL INFORMATION		
Carbohydrates	g/100g	7
Energy	KJ /100g	511
Total Fat	g/100g	4.18
Total Saturated Fat	g/100g	0.74
Total Monounsaturated Fat	g/100g	2.13
Total Polyunsaturated Fat	g/100g	1.26
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	15.51
Total Dietary Fibre	g/100g	<1.0

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sauce, Chicken (35%), Vegetables, Reconstituted sugar beans. COMPOUND INGREDIENTS

Sauce: Water, Canned tomatoes, Onions, Chicken stock (Maltodextrin [Sulphur dioxide], Salt, Flavourings [HVP, Celery], Hydrogenated palm fruit fat [Antioxidant: TBHQ], Chicken [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Flavour enhancers [E631, E627]), Canola oil, Garlic, Modified starch, Radurised herbs & spices.

Vegetables: Sweet corn. Allergens: Sulphur Dioxide. THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, WHEAT, GLUTEN, SOYA AND COW'S MILK.

#### **PACKAGING**

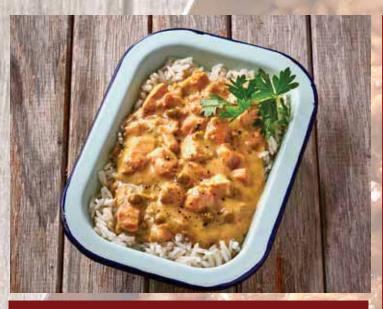






#### **CHICKEN KORMA 210G**

Mouth watering chicken with sweetcorn in a mexican style sauce



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

			THE RESERVE AND PARTY AND PERSONS ASSESSMENT
Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

NUTRITIONAL INFORMATION		
Carbohydrates	g/100g	5.6
Energy	KJ /100g	525
Total Fat	g/100g	5.5
Total Saturated Fat	g/100g	1.8
iotai monounsaturatea Fat	g/100g	2.1
Total Polyunsaturated Fat	g/100g	1.1
Cholesterol	mg/100g	33
Protein (x6.25)	g/100g	13
Total Sugar Measured	g/100g	1.1
Total Dietary Fibre	g/100g	1.1

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Ingredient List: Chicken (40%), Green peas (16%), Water, Onions, Coconut milk (Coconut milk extract, Water, Stabalisers, Emulsifiers, Citric acid, Preservative: Sodium Metabisulphite), Vegetable oil (Canola seed), Garlic, Ginger, Modified maize starch, Milk powder (Full cream cow's milk, Soya, Lecithin), Salt, Spices.

Alleraens: Dairv & Sulphur dioxide

This product has been made in a factory that uses eggs, wheat, gluten & soya.

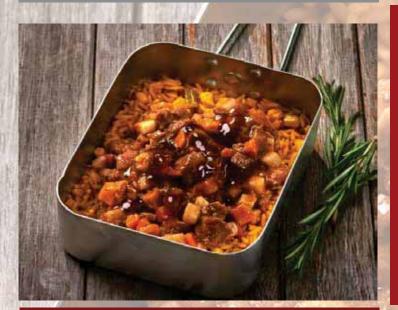
#### **PACKAGING**





#### CONTACT





Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory •NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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1	Serial No.	Property	Unit of measurement	Measurement
	1	Thickness	Microns	119.00 +/-10.00
	2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
	3	Bond strength 1	g/inch	>400.00
	4	Bond strength 2	g/inch	>400
Į	5	Bond strength 3	g/inch	>500
À	6	Seal strength side	N/inch	>60.00
	7	Seal strength bottom	N/inch	>60.00
	8	COF outside to outside		<0.40
	9	COF inside to inside		<0.50
	10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
	11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
	12	For 100g and 150g pourches	mm	150 L x 140 W
	13	For 250 and 300g pouches	mm	215 L x 120 W
	14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **CHICKEN BREYANI 200G**

Mouth watering chicken with sweetcorn in a mexican style sauce

#### **NUTRITIONAL INFORMATION**

Energy	KJ /100g	560
Carbohydrates	g/100g	14.9
Protein (x6.25)	g/100g	9.30
Dietary Fibre	g/100g	1.3
Total Sugar Measured	g/100g	0.7
Protein (x6.25)	g/100g	9.30
Total Fat	g/100g	4.2
Total Saturated Fat	g/100g	0.7
Total Monounsaturated Fat	g/100g	2.0
Total Polyunsaturated Fat	g/100g	1.1
Cholesterol	mg/100g	20

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers conwith food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

Printing: Food-grade inks used which can withstand the condiinside of the polyester so that it appears inside between the

128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such

INGREDIENTS:Sauce, Chicken breast (25%), Breyani rice (20%).

Sauce: Water, Canned tomatoes, Onions, Chicken Stock (Maltodextrin [Sulphur TBHQ], Chicken [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Fla-

Allergens: Sulphur dioxide.

BREYANI RICE: White rice, Reconstituted brown lentils, Onions, Sultanas, Canola oil (Antioxidant: TBHQ), Salt, Fresh coriander, Garlic, Radurised herbs and spices. Vegetables: Sweet corn.

Allergens: Sulphur Dioxide. THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT

USES EGGS, WHEAT, GLUTEN, SOYA AND COW'S MILK.

#### **PACKAGING**



#### CONTACT





Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **BEEF SAMP AND BEANS 300G**

Tender beef in a succulent sauce with perfectly cooked samp and beans

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	7
Energy	KJ /100g	606
Total Fat	g/100g	7.59
Total Saturated Fat	g/100g	3.27
Total Monounsaturated Fat	g/100g	3.38
Total Polyunsaturated Fat	g/100g	0.81
Total Transfat of Total Fat	% of Total Fat	1.73
Total Transfat in Product	g/100g	0.13
Protein (x6.25)	g/100g	11.05
Total Sugar Measured	g/100g	0.68
Dietary Fibre	g/100g	2.47

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sauce, Beef (25%), Reconstituted samp (9%), Sweet potato, Reconstituted beans (4%)

COMPOUND INGREDIENTS: SAUCE: Water, Canned tomatoes, Onions, Canola oil (Antioxidant: TBHQ), Modified starch (Sulphur dioxide), Beef stock (Maltodextrin, Salt, Flavourings [HVP], Caramel colourant, Hydrogenated palm fruit fat, Beef [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Flavour enhancers [E631, E627]), Soya sauce (Soybean, Wheat), Garlic, Ginger, Radurised herbs and spices. ALLERGENS: Soya, Sulphur dioxide, Wheat.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, GLUTEN AND COW'S MILK.

#### **PACKAGING**

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#### CONTACT





Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

## BEEF, CURRY, BEANS AND VEGETABLES 200G

A hearty dish, packed with nutrients, comprising of tender beef, carrots, potatoes and butter beans in a delicious curry sauce

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	<1.0
Energy	KJ /100g	545
Total Fat	g/100g	7.4
Total Saturated Fat	g/100g	2.9
Total Monounsaturated Fat	g/100g	2.8
Total Polyunsaturated Fat	g/100g	1.6
Total Transfat of Total Fat	% of Total Fat	1.6
Total Transfat in Product	g/100g	0.1
Protein (x6.25)	g/100g	13.1
Total Dietary Fibre	g/100g	6.0

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INCREDIENTS: Sauce, Beef (35%), Vegetables (20%).

#### COMPOUND INGREDIENTS:

Sauce: Water, Canned tomatoes, Onions, Canola oil (Antioxidant: TBHQ), Beef stock (Maltodextrin [Sulphur dioxide], Salt, Flavourings [HVP], Caramel colourant, Hydrogenated palm fruit fat, Beef [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Flavour enhancers [E631, E627]), Modified starch, Ginger, Garlic, Radurised herbs and spices.

/egetables: Potatoes, Carrots

Allergens: Sulphur dioxide THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, WHEAT, GLUTEN, SOYA AND COWS MILK

#### **PACKAGING**

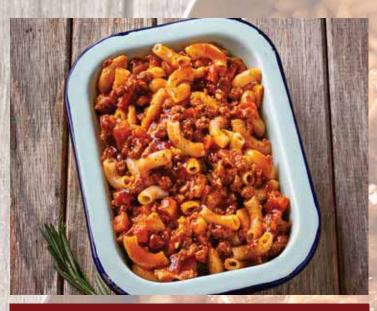
## MORFEAS ELLAS

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#### CONTACT



#### **BEEF BOLOGNAISE 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	12.8
Energy	KJ /100g	627
Total Fat	g/100g	7.2
Total Saturated Fat	g/100g	2.1
Total Monounsaturated Fat	g/100g	3.5
Total Polyunsaturated Fat	g/100g	0.8
Cholesterol	mg/100g	24
Protein (x6.25)	g/100g	8.4
Total Sugar Measured	g/100g	1.7
Total Dietary Fibre	g/100g	2.1

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Minced beef (25%), Water, Pasta (12%) (Durum flour, Wheat flour), Potatoes, Tomatoes, Carrots, Onions, Vegetable oil (Canola seed), Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Tomato paste, Garlic, Modified maize starch, Sugar, Salt, herbs, Spices.

Allergens: Wheat & Gluten

This product has been made in a factory that uses dairy, eggs, soya & sulphur dioxide.

#### **PACKAGING**

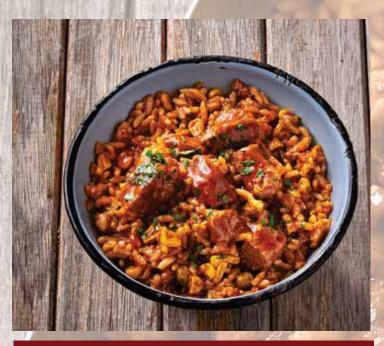




#### CONTACT



#### **BEEF PILAU 300G**



#### NUTRITIONAL INFORMATION

Carbohydrates	g/100g	14.8
Energy	KJ /100g	575
Total Fat	g/100g	1.3
Total Saturated Fat	g/100g	1
Total Monounsaturated Fat	g/100g	2.1
Total Polyunsaturated Fat	g/100g	0.6
Cholesterol	mg/100g	26
Protein (x6.25)	g/100g	10.2
Total Sugar Measured	g/100g	1.2
Total Dietary Fibre	g/100g	0.9

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

		The second second	The Real Property lies
Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: asked shannen

#### **PACKAGING**

## MORFEAS ELLAS

#### Mo Rike Al 11

Morfeas Ellas
Alexandrou Diakou
11 str.
Neo Iraklio, 14122
Athens - Greece
+30 210 2846948
info@morfeas.gr



#### **BEEF STEW 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

			No. of Concession, Name of Street, or other Designation, Name of Street, or other Designation, Name of Street, Original Property and Name of Stree
Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	4.8
Energy	KJ /100g	509
Total Fat	g/100g	5.3
Total Saturated Fat	g/100g	1.4
Total Monounsaturated Fat	g/100g	2.6
Total Polyunsaturated Fat	g/100g	0.7
Cholesterol	mg/100g	38
Protein (x6.25)	g/100g	13.1
Total Sugar Measured	g/100g	1
Total Dietary Fibre	g/100g	1

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Beef (30%), Water, Tomatoes, Potatoes, Carrots, Vegetable oil (Canola seed), Onions, Green peas, Sweetcorn, Modified maize starch, Celery, Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Salt, Tomato paste, Garlic Spices

This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya & sulphur dioxide.

#### **PACKAGING**

## MORFEAS ELLAS

## Moderates Line

#### **CONTACT**



#### **BEEF STROGANOFF 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	7
Energy	KJ /100g	579
Total Fat	g/100g	5.7
Total Saturated Fat	g/100g	1.9
Total Monounsaturated Fat	g/100g	2.6
Total Polyunsaturated Fat	g/100g	0.5
Cholesterol	mg/100g	42
Protein (x6.25)	g/100g	13.9
Total Sugar Measured	g/100g	1.8
Total Dietary Fibre	g/100g	0.8

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

Printing: Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort abilitly: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Beef (30%), Water, Potatoes, Onions, Milk powder (Full cream cow's milk, Soya, Lecithin), Vegetable oil (Canola seed), Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Worcestershire sauce (Water, Vinegar, Molasses, Sugar, Salt, Spices (Coriander), Food Colourant (Caramel), Dehydrated vegetables (Garlic, Onion), Maize Meal), Modified maize starch, Salt, Garlic, Spices, Herbs. Allergens: Dairy.

This product has been made in a factory that uses eggs, wheat, gluten, soya & sulphur dioxide.

#### **PACKAGING**

## MORFEAS ELLAS

#### CONTACT



#### **SAUSAGE & BEANS 300G**



#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	13.2
Energy	KJ /100g	592
Total Fat	g/100g	6.6
Total Saturated Fat	g/100g	2.4
Total Monounsaturated Fat	g/100g	2.9
Total Polyunsaturated Fat	g/100g	0.5
Cholesterol	mg/100g	20
Protein (x6.25)	g/100g	7.9
Total Sugar Measured	g/100g	2.6
Total Dietary Fibre	g/100g	4

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

		The state of the s	
Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Water, Venison sausages (24%), Reconstituted haricot beans (24%), Tomato puree, Onions, Worcestershire sauce (Water, Vinegar, Molasses, Sugar, Salt, Spices (Coriander), Food Colourant (Caramel), Dehydrated vegetables (Garlic, Onion), Maize Meal), Vegetable oil (Canola seed), Tomato paste, Sugar, Salt, Garlic, Modified maize starch, White spirit vinegar, Spices.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, WHEAT, GLUTEN, SOYA & SULPHUR DIOXIDE.

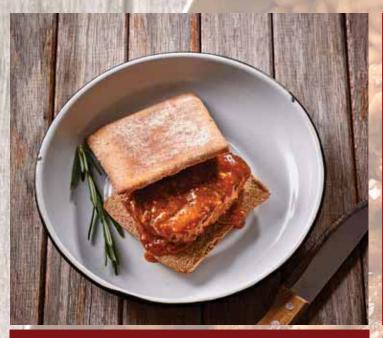
#### **PACKAGING**

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#### CONTACT



#### **BEEF BURGER 150G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Minced beef (63%), Tomatoes, Water, Onions, Bread crumbs (Wheat flour, Yeast, Salt, Gluten, Vegetable fat, Improving agent), Salt, Modified maize starch, Vegetable oil (Canola seed), Milk powder (Full cream cow's milk, Soya, Lecithin), Vegetable powder (Garlic, Onion), Sugar, Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Garlic, Herbs, Spices. Allergens: Dairy, Wheat & Gluten

This product has been made in a factory that uses eggs, soya & sulphur dioxide.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	5.1
Energy	KJ /100g	907
Total Fat	g/100g	16.2
Total Saturated Fat	g/100g	6.2
Total Monounsaturated Fat	g/100g	7.2
Total Polyunsaturated Fat	g/100g	1
Cholesterol	mg/100g	52
Protein (x6.25)	g/100g	11.9
Total Sugar Measured	g/100g	1.2
Total Dietary Fibre	g/100g	0.6

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

#### **PACKAGING**

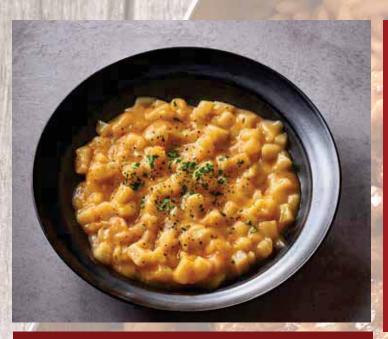
## MORFEAS ELLAS

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#### CONTACT



#### **BOMBAY POTATOES 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Potatoes (44%), Water, Onions, Coconut milk (Coconut milk extract, Water, Stabalisers, Emulsifiers, Citric acid, Preservative: Sodium Metabisulphite), Vegetable oil (Canola seed), Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary

Allergens: Sulphur dioxide.

This product has been made in a factory that uses dairy, eggs, wheat, gluten & soya.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	11.2
Energy	KJ /100g	330
Total Fat	g/100g	3.4
Total Saturated Fat	g/100g	0.7
Total Monounsaturated Fat	g/100g	1.6
Total Polyunsaturated Fat	g/100g	0.8
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	1.2
Total Sugar Measured	g/100g	1.4
Total Dietary Fibre	g/100g	1.8

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

#### **PACKAGING**

## MORFEAS ELLAS

#### CONTACT





#### **BROWN RICE 200G**

Mouth watering chicken with sweetcorn in a mexi-



#### **NUTRITIONAL INFORMATION** 34.1 Carbohydrates g/100g KJ/100g 754 Energy Total Fat 3.1 g/100g Total Saturated Fat 0.4 g/100g Total Monounsaturated Fat 1.5 g/100g Total Polyunsaturated Fat g/100g Cholesterol 0 mg/100g Protein (x6.25) 3.5 g/100g Total Sugar Measured g/100g 0.4 Total Dietary Fibre 1.5 g/100g

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

**RETORT POUCH SPECIFICATION (SANDF 09)** 

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Brown Rice (66%), Water, Vegetable oil (Canola seed), Salt.

This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya and sulphur dioxide.

#### **PACKAGING**

## MORFEAS ELLAS

#### **CONTACT**



## CHICKPEA AND BUTTERNUT CURRY



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Ingredient List: Water, Butternut (26%), Reconstituted chickpeas (18%), Onions, Vegetable oil (Canola seed), Tomato paste, Garlic, Ginger, Salt, Modified maize starch, Herbs, Spices.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, WHEAT, GLUTEN, SOYA & SULPHUR DIOXIDE.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	12.4
Energy	KJ /100g	364
Total Fat	g/100g	3.5
Total Saturated Fat	g/100g	0.3
Total Monounsaturated Fat	g/100g	1.8
Total Polyunsaturated Fat	g/100g	1.1
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	2.5
Total Sugar Measured	g/100g	2.8
Total Dietary Fibre	g/100g	2.7

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

#### **PACKAGING**

## MORFEAS ELLAS

#### CONTACT



#### **CHICKPEA TAGINE 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Ingredient List: Reconstituted chickpeas (44%), Water, Tomatoes, Onions, Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Garlic, Vegetable oil (Canola seed), Tomato paste, Salt, Modified maize starch, Ginger, Spices. THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, WHEAT, GLUTEN, SOYA & SULPHUR DIOXIDE.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	17.5
Energy	KJ /100g	452
Total Fat	g/100g	2.3
Total Saturated Fat	g/100g	0.2
Total Monounsaturated Fat	g/100g	0.8
Total Polyunsaturated Fat	g/100g	0.9
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	5.2
Total Sugar Measured	g/100g	3.4
Total Dietary Fibre	g/100g	4.9

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

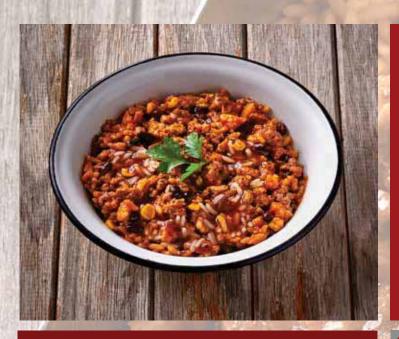
#### **PACKAGING**

# MORFEAS ELLAS

#### CONTACT



#### **CHILLI CON CARNE 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### NUTRITIONAL INFORMATION

Carbohydrates	g/100g	16.3
Energy	KJ /100g	646
Total Fat	g/100g	5.8
Total Saturated Fat	g/100g	2
Total Monounsaturated Fat	g/100g	2.7
Total Polyunsaturated Fat	g/100g	0.4
Cholesterol	mg/100g	24
Protein (x6.25)	g/100g	9.6
Total Sugar Measured	g/100g	1.2
Total Dietary Fibre	g/100g	1.3

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort abilitly: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS:: Tomatoes, Minced beef (20%), White Rice (14%), Reconstituted black beans (9%), Water, Sweetcorn, Vegetable oil (Canola seed), Onions, Worcestershire sauce (Water, Vinegar, Molasses, Sugar, Salt, Spices (Coriander), Food Colourant (Caramel), Dehydrated vegetables (Garlic, Onion), Maize Meal), Salt, Garlic, Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Modified maize starch, Spices.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, WHEAT, GLUTEN, SOYA & SULPHUR DIOXIDE.

#### **PACKAGING**

## MORFEAS ELLAS

## M of ELAS

Morfeas Ellas
Alexandrou Diakou
11 str.
Neo Iraklio, 14122
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+30 210 2846948
info@morfeas.gr



#### **CREAMY MACARONI 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Ingredient List: Water, Pasta (Durum flour, Wheat flour), Onions, Vegetable oil (Canola seed), Milk powder (Full cream cow's milk, Soya, Lecithin), Modified maize starch, Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Creamer, Flavouring, Natural colourant. Salt, Garlic.

Allergens: Dairy, Wheat & Gluten

This product has been made in a factory that uses eggs, soya & sulphur dioxide.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	23.1
Energy	KJ /100g	547
Total Fat	g/100g	3.4
Total Saturated Fat	g/100g	0.7
Total Monounsaturated Fat	g/100g	1.6
Total Polyunsaturated Fat	g/100g	0.9
Cholesterol	mg/100g	2
Protein (x6.25)	g/100g	2.5
Total Sugar Measured	g/100g	1.3
Total Dietary Fibre	g/100g	2.9

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

#### **PACKAGING**

# MORFEAS ELLAS

#### CONTACT



#### **LENTIL STEW 300G**



#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	14.3
Energy	KJ /100g	377
Total Fat	g/100g	1.6
Total Saturated Fat	g/100g	0.1
Total Monounsaturated Fat	g/100g	0.9
Total Polyunsaturated Fat	g/100g	0.5
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	5.4
Total Sugar Measured	g/100g	2.1
Total Dietary Fibre	g/100g	6.1

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Ingredient List: Reconstituted brown lentils (33%), Water, Onions, Tomatoes, Carrots, Potatoes, Butternut, Vegetable oil (Canola seed), Garlic, Ginger, Tomato paste, Salt, Modified maize starch, Spices.

This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya & sulphur dioxide.

#### **PACKAGING**

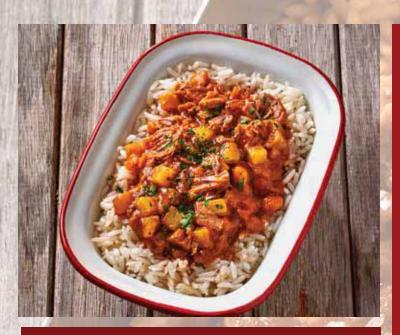


# ME MOSTES

#### CONTACT



#### **MUTTON CURRY 200G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	5.9
Energy	KJ /100g	538
Total Fat	g/100g	5.2
Total Saturated Fat	g/100g	2
Total Monounsaturated Fat	g/100g	1.9
Total Polyunsaturated Fat	g/100g	0.6
Cholesterol	mg/100g	43
Protein (x6.25)	g/100g	14.3
Total Sugar Measured	g/100g	1.6
Total Dietary Fibre	g/100g	1.4

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS:: Mutton (35%), Water, Tomatoes, Potatoes, Carrots, Coconut milk (Coconut milk extract, Water, Stabalisers, Emulsifiers, Citric acid, Preservative: Sodium Metabisulphite), Vegetable oil (Canola seed), Onions, Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Tomato paste, Curry powder (Coriander, Turmeric, Cumin, Methee,

Wheat, Chillies), Salt, Modified maize starch, Garlic, Ginger, Sugar, Spices.

Allergens: Wheat, Gluten & Sulphur dioxide

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, & SOYA.

#### **PACKAGING**





#### CONTACT



#### **MUTTON STEW 300G**



#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	2
Energy	KJ /100g	520
Total Fat	g/100g	7.62
Total Saturated Fat	g/100g	3.58
Total Monounsaturated Fat	g/100g	2.7
Total Polyunsaturated Fat	g/100g	1.1
Cholesterol	mg/100g	32.7
Protein (x6.25)	g/100g	11.25
Total Sugar Measured	g/100g	<0.3
Total Dietary Fibre	g/100g	<1.0

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

**RETORT POUCH SPECIFICATION (SANDF 09)** 

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS:: Mutton (35%), Water, Tomatoes, Butternut, Sweetcorn, Onions,

Vegetable oil (Canola seed), Garlic, Modified maize starch, Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Ginger, Sugar, Salt, Spices. THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, WHEAT, GLUTEN, SOYA & SULPHUR DIOXIDE.

#### **PACKAGING**

## MORFEAS ELLAS

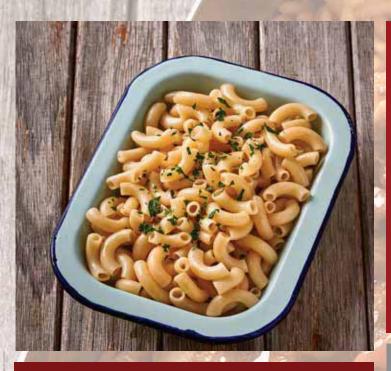
#### Moretas Moderas Ale

Morfeas Ellas Alexandrou Diakou 11 str. Neo Iraklio, 14122 Athens - Greece +30 210 2846948 info@morfeas.gr



#### **PASTA FUSSILI 200G**

Mouth watering chicken with sweetcorn in a mexi-



Manufacture approved • FSSC 22000 accreditation •NRCS approval for factory •NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W

INGREDIENTS: Ingredient List: Pasta (68%) (Durum flour, Wheat flour) , Water, Vegetable oil (CANOLA SEED), SALT. ALLERGENS: WHEAT AND GLUTEN

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, SOYA AND SULPHUR DIOXIDE.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	33.3
Energy	KJ /100g	705
Total Fat	g/100g	2.9
Total Saturated Fat	g/100g	0.3
Total Monounsaturated Fat	g/100g	1.4
Total Polyunsaturated Fat	g/100g	1
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	3.1
Total Sugar Measured	g/100g	0
Total Dietary Fibre	g/100g	4.6

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

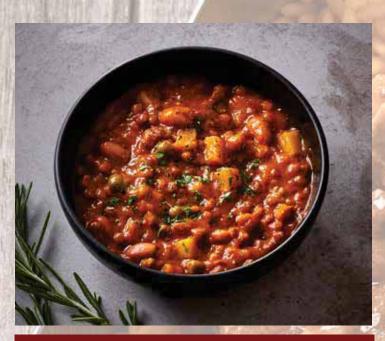
#### **PACKAGING**

## MARKEAS ELLIS

#### **CONTACT**



#### **POTATO & BEANS**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Ingredient List: Water, Potatoes (28%), Tomatoes, Reconstituted sugar beans (8%), Reconstituted haricot beans (8%), Onions, Chutney (Sugar, Water, Vinegar, Dried Fruit ((Peaches 6.9%), (Apircot 0.95%), Modified maize starch, Salt, Caramel colourant, Radurised chillies), Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Worcestershire sauce (Water, Vinegar, Molasses, Sugar, Salt, Spices (Coriander), Food Colourant (Caramel), Dehydrated vegetables (Garlic, Onion), Maize Meal), Garlic, Modified maize starch, Salt, Spices. Allergens: sulphur dioxide

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, WHEAT, GLUTEN & SOYA.

NUTRITIONAL INFORMATION			
Carbohydrates	g/100g	14	
Energy	KJ /100g	356	
Total Fat	g/100g	2.1	
Total Saturated Fat	g/100g	0.2	
Total Monounsaturated Fat	g/100g	1.2	
Total Polyunsaturated Fat	g/100g	0.6	
Cholesterol	mg/100g	0	
Protein (x6.25)	g/100g	3	
Total Sugar Measured	g/100g	1.7	
Total Dietary Fibre	g/100g	3.2	

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

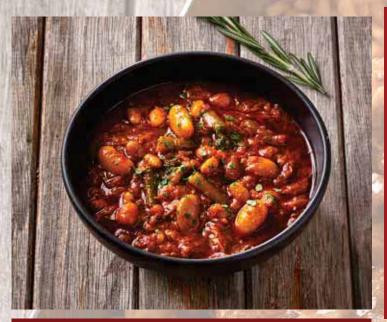
General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating blemishes marks or any other irregularities.

#### **PACKAGING**

#### **CONTACT**



#### SPICY TUNA BEAN SALAD 300G



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

		The second second	The second second
Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	20.9
Energy	KJ /100g	666
Total Fat	g/100g	7.1
Total Saturated Fat	g/100g	0.5
Total Monounsaturated Fat	g/100g	4.1
Total Polyunsaturated Fat	g/100g	2.1
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	4.1
Total Sugar Measured	g/100g	8.9
Total Dietary Fibre	g/100g	4

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTs: Ingredient List: Tuna (18%), Water, Reconstituted haricot beans (12%), Reconstituted sugar beans (12%), Tomato puree, Onions, White spirit vinegar, Vegetable oil (Canola seed), Sugar, Reconstituted butter beans (6%), Green beans (6%), Garlic, Salt, Modified maize starch, Chilli flakes.

Allergens: Seafood

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES DAIRY, EGGS, WHEAT, GLUTEN, SOYA & SULPHUR DIOXIDE.

#### **PACKAGING**



#### CONTACT





#### SPICY BEAN STEW 300G



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	17.7
Energy	KJ /100g	426
Total Fat	g/100g	1.4
Total Saturated Fat	g/100g	0.2
Total Monounsaturated Fat	g/100g	0.7
Total Polyunsaturated Fat	g/100g	0.5
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	5.4
Total Sugar Measured	g/100g	1.9
Total Dietary Fibre	g/100g	4.9

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Water, Tomatoes, Reconstituted sugar beans (13%), Reconstituted haricot beans (13%), Reconstituted black beans (13%), Onions, Carrots, Sweetcorn, Tomato paste, Garlic, Salt, Vegetable oil (Canola seed), Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Modified

This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya & sulphur dioxide

#### **PACKAGING**

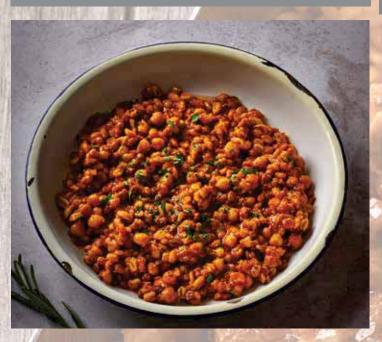




#### CONTACT



## SPICY CHICKPEA, BARLEY & LENTIL PILAF



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Ingredient List: Water, Reconstituted brown lentils, Reconstituted chickpeas (16%), Tomatoes, Reconstituted barley (13%), Onions, Tomato paste, Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Vegetable oil (Canola seed) < Modified maize starch, Garlic, Salt, Ginger, Sugar, Spices. This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya & sulphur dioxide.

NUTRITIONAL INFORMATION			
Carbohydrates	g/100g	24.5	
Energy	KJ /100g	556	
Total Fat	g/100g	1.6	
Total Saturated Fat	g/100g	0.2	
Total Monounsaturated Fat	g/100g	0.6	
Total Polyunsaturated Fat	g/100g	0.6	
Cholesterol	mg/100g	0	
Protein (x6.25)	g/100g	6.1	
Total Sugar Measured	g/100g	2.7	
Total Dietary Fibre	g/100g	7.1	

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

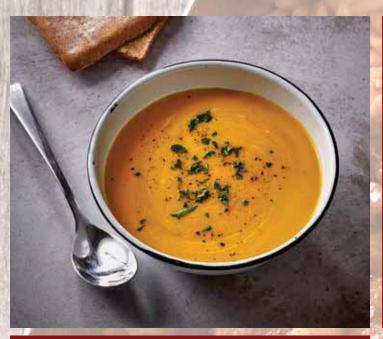
#### **PACKAGING**

## ORFEAS ELLAS

#### CONTACT



#### **SWEET POTATO & CARROT SOUP**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Water, Sweet potato (17%), Carrots (13%), Onions, Coconut Milk (Coconut milk extract, Water, Stabalisers, Emulsifiers, Citric acid, Preservative: Sodium Metabisulphite), Cel ery, Vegetable oil (Canola seed), Sugar, Modified maize starch, Vegetable stock (Salt, Palmoil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spice: (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Garlic, Salt, Spices. Allergens: Sulphur dioxide

This product has been made in a factory that uses dairy, eggs, wheat, gluten & soya.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	7.3
Energy	KJ /100g	196
Total Fat	g/100g	1.8
Total Saturated Fat	g/100g	1.1
Total Monounsaturated Fat	g/100g	0.4
Total Polyunsaturated Fat	g/100g	0.2
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	0.7
Total Sugar Measured	g/100g	2.6
Total Dietary Fibre	g/100g	1.3

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

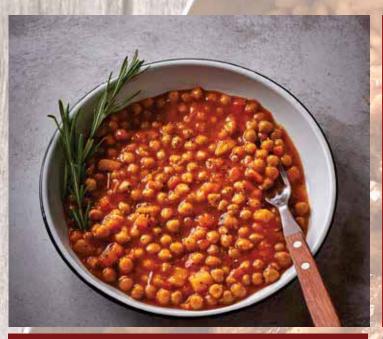
#### **PACKAGING**

## MORFEAS ELLAS

#### CONTACT



#### THAI CHICKPEA CURRY 300G



**NUTRITIONAL INFORMATION** 

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort abilitly: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Reconstituted chickpeas (44%), Water, Onions, Coconut milk (Coconut milk extract, Water, Stabalisers, Emulsifiers, Citric acid, Preservative: Sodium Metabisulphite), Carrots, Vegetable oil (Canola seed), Garlic, Ginger, Modified maize starch, Salt, Spices.

Allergens: Sulphur dioxide.

This product has been made in a factory that uses dairy, eggs, wheat, gluten & soya

#### **PACKAGING**





#### CONTACT



#### VEGETABLE, LENTIL & BEAN CURRY 300G



#### NUTRITIONAL INFORMATION

Carbohydrates	g/100g	12.8
Energy	KJ /100g	406
Total Fat	g/100g	4.1
Total Saturated Fat	g/100g	1.1
Total Monounsaturated Fat	g/100g	1.8
Total Polyunsaturated Fat	g/100g	0.9
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	3.2
Total Sugar Measured	g/100g	2.3
Total Dietary Fibre	g/100g	3.9

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Water, Onions (15%), Potatoes (12%), Carrots (12%), Reconstituted lentils (9%), reconstituted haricot beans (7%), (Coconut milk (Coconut milk extract, Water, Stabalisers, Emulsifiers, Citric acid, Preservative: Sodium Metabisulphite), Vegetable oil (Canola seed), Green peas (2%), Sweetcorn (2%), Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Garlic, Ginger, Modified maize starch, Salt, Spices.

This product has been made in a factory that uses dairy, eggs, wheat, gluten & soya

#### **PACKAGING**

## MORFEAS ELLAS

#### Moreas Mor

Morfeas Ellas Alexandrou Diakou 11 str, Neo Iraklio, 14122 Athens - Greece +30 210 2846948 info@morfeas.gr



#### **VEGETABLE PILAU 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

## rates g/100g

Carbohydrates	g/100g	21.5
Energy	KJ /100g	505
Total Fat	g/100g	3.2
Total Saturated Fat	g/100g	0.2
Total Monounsaturated Fat	g/100g	1.7
Total Polyunsaturated Fat	g/100g	0.9
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	2.9
Total Sugar Measured	g/100g	1.2
Total Dietary Fibre	g/100g	1.6

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Water, White rice (22%), Tomatoes, Sweetcorn (7%) Green peas (7%), Reconstituted sugar beans (6%), Onions, Carrots (4%), Vegetable oil (Canola seed), Vegetable stock (Salt, Palm oil, Flavour, Maltodextrin, Vegetable mix (Carrots, Onions, Celery, Leeks, Chives), Sugar, Spices (Turmeric, White pepper, Coriander, Nutmeg), Rosemary extract), Tomato paste, Modified maize starch, Garlic, Salt, Spices.

This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya & sulphur dioxide.

#### **PACKAGING**

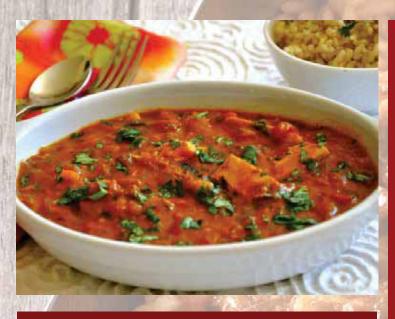
## MORFEAS ELLAS

## Mo Ale

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#### **VEGETABLE TIKKA MASALA 300G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

			A. C.
Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	11.9
Energy	KJ /100g	276
Total Fat	g/100g	1.3
Total Saturated Fat	g/100g	0.1
Total Monounsaturated Fat	g/100g	0.6
Total Polyunsaturated Fat	g/100g	0.4
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	2.6
Total Sugar Measured	g/100g	2.5
Total Dietary Fibre	g/100g	2.7

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Water, Tomatoes (22%), Reconstituted black beans, Carrots (11%), Potatoes (11%), Green peas (6%), sweetcorn 6%), Onion (3%), Tomato paste, Vegetable oil (Canola seed), Salt, Garlic, Ginger, Modified maize starch, Sugar, Spices.

This product has been made in a factory that uses dairy, eggs, wheat, gluten , soya & sulphur dioxide.

#### **PACKAGING**

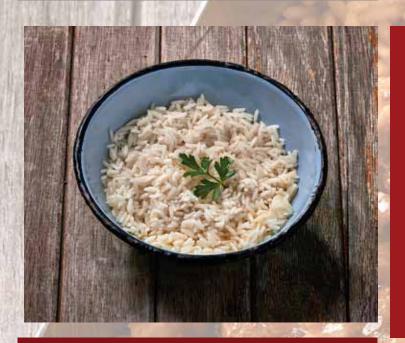
## MORFEAS ELLAS

## MOSFEAS MOI

Morfeas Ellas Alexandrou Diakou 11 str. Neo Iraklio, 14122 Athens - Greece +30 210 2846948 info@morfeas.gr



#### WHITE RICE 200G



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210
1104			

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	36.1
Energy	KJ /100g	752
Total Fat	g/100g	2
Total Saturated Fat	g/100g	0.2
Total Monounsaturated Fat	g/100g	1.1
Total Polyunsaturated Fat	g/100g	0.6
Cholesterol	mg/100g	0
Protein (x6.25)	g/100g	3
Total Sugar Measured	g/100g	0.3
Total Dietary Fibre	g/100g	0.8

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: White Rice (66%), Water, Vegetable oil (Canola seed), Salt.

This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya and sulphur dioxide

#### **PACKAGING**

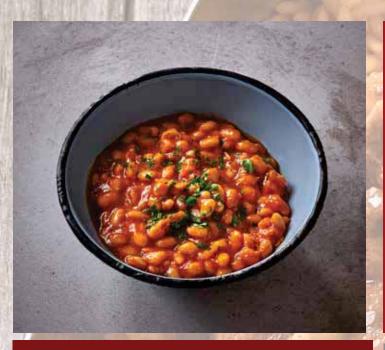
## MORFEAS ELLAS

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#### CONTACT



#### **BAKED BEANS 300G**



NUTRITIONAL INFORMATION			
Carbohydrates	g/100g	20.3	
Energy	KJ /100g	463	
Total Fat	g/100g	1	
Total Saturated Fat	g/100g	0.1	
Total Monounsaturated Fat	g/100g	0.4	
Total Polyunsaturated Fat	g/100g	0.3	
Cholesterol	mg/100g	0	
Protein (x6.25)	g/100g	6.3	
Total Sugar Measured	g/100g	3	
Total Dietary Fibre	g/100g	6.8	

Manufacture approved • FSSC 22000 accreditation •NRCS approval for factory •NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Reconstituted haricot beans (44%), Water, Tomato puree, Onions, Worcestershire sauce (Water, Vinegar, Molasses, Sugar, Salt, Spices (Coriander), Food Colourant (Caramel), Dehydrated vegetables (Garlic, Onion), Maize Meal), Vegetable oil (Canola seed), Tomato paste, Sugar, Salt, Garlic, Modified maize starch, White spirit vinegar, Spices.

This product has been made in a factory that uses dairy, eggs, wheat, gluten, soya & sulphur dioxide.

#### **PACKAGING**

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

# **SAVOURY MINCE & VEG 200G**

Flavorsome minced beef with potatoes, carrots, pumpkin, sweetcorn and green pepper in a delicious sauce

NUTRITIONAL INFORMATION			
Carbohydrates	g/100g	4	
Energy	KJ /100g	570	
Total Fat	g/100g	8.09	
Total Saturated Fat	g/100g	3.51	
Total Monounsaturated Fat	g/100g	3.15	
Total Polyunsaturated Fat	g/100g	0.99	
Total Transfat of Total Fat	% of Total Fat	5.24	
Total Transfat in Product	g/100g	0.43	
Protein (x6.25)	g/100g	10.20	
Total Dietary Fibre	g/100g	2.5	

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sauce, Minced beef (35%), Vegetables. COMPOUND INGREDIENTS - SAUCE: Water, Canned tomatoes, Onions, Chutney (Contains: Sugar, Vinegar, Dried Fruit [Peaches, Apricot] [Sulphur dioxide], Modified starch, Salt, Caramel colourant, Radurised chillies), Canola oil (Antioxidant: TBHQ), Beef stock (Maltodextrin, Flavourings [HVP], Caramel colourant, Hydrogenated palm fruit fat, Beef [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Flavour enhancers [E631, E627], Radurised rosemary), Brown onion soup powder (Wheat [Gluten], Cornflour, Flavouring, Onion [3%], Colourants [E150d, E110, E124], Flavour enhancers [Monosodium glutamate, E631, E627], Potassium chloride, Radurised herbs, Paprika extract), Radurised spices. VEGETABLES: Potatoes, Carrots, Pumpkin, Sweet corn, Green pepper ALLERGENS: Wheat, Gluten, Sulphur dioxide. THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, SOYA AND COW'S MILK.

#### PACKAGING

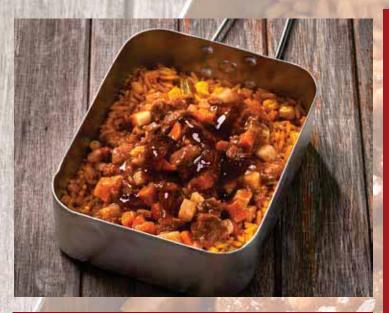
# MORFEAS ELLAS

#### CONTACT



# BEEF CURRY AND VEGETABLES 200G

Mouth watering beef curry served with potatoes and carrots



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

NUTRITIONAL INFORMATION			
Carbohydrates	g/100g	4	
Energy	KJ /100g	539	
Total Fat	g/100g	6.28	
Total Saturated Fat	g/100g	2.52	
Total Monounsaturated Fat	g/100g	2.89	
Total Polyunsaturated Fat	g/100g	0.72	
Total Transfat of Total Fat	% of Total Fat	2.15	
Total Transfat in Product	g/100g	0.14	
Protein (x6.25)	g/100g	14.32	
Dietary Fibre	g/100g	<1.0	

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sauce, Beef (35%), Vegetables (20%).

#### COMPOUND INGREDIENTS

SAUCE: Water, Canned tomatoes, Onions, Canola oil (Antioxidant: TBHQ), Beef stock (Maltodextrin [Sulphur dioxide], Salt, Flavourings [HVP], Caramel colourant, Hydrogenated palm fruit fat, Beef [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Flavour enhancers [E631, E627]), Modified starch, Ginger, Garlic, Radurised herbs and spices.

VEGETABLES: Potatoes, Carrots.

ALLERGENS: Sulphur dioxide. THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, WHEAT, GLUTEN, SOYA AND COW'S MILK.

#### PACKAGING



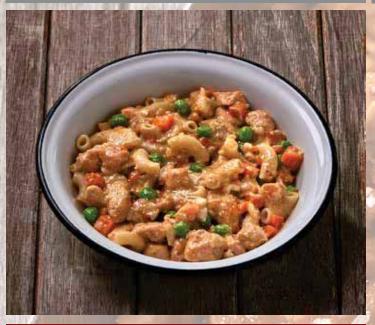


#### CONTACT



# CHICKEN PASTA & VEGETABLES 300G

Perfectly cooked al dente pasta with chicken in a rich sauce with carrots



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

NUIRIIIONAL INFORMATION		
Carbohydrates	g/100g	6
Energy	KJ /100g	491
Total Fat	g/100g	3.73
Total Saturated Fat	g/100g	0.76
Total Monounsaturated Fat	g/100g	1.80
Total Polyunsaturated Fat	g/100g	1.17
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	13.51

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Dietary Fibre

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

g/100g

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

**NGREDIENTS:** 

#### **PACKAGING**

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## **CHICKEN BREYANI 300G**

Fragrant Indian chicken breyani cooked to perfection



#### **NUTRITIONAL INFORMATION**

Energy	KJ /100g	560
Carbohydrates	g/100g	14.9
Protein (x6.25)	g/100g	9.30
Dietary Fibre	g/100g	1.3
Total Fat	g/100g	4.2
Total Saturated Fat	g/100g	0.7
Total Monounsaturated Fat	g/100g	2.0
Total Polyunsaturated Fat	g/100g	1.1

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers conmore than 27 degrees Celcius. Colour - green.

Printing: Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the

Retort abilitly: Capable of withstanding thermal processing at

General appearance: Pouches shall be free from defects such

INGREDIENTS: Sauce, Chicken breast (25%), Breyani rice (20%).

SAUCE: Water, Canned tomatoes, Onions, Chicken Stock (Maltodextrin [Sulphur dioxide], Salt, Flavourings [HVP, Celery], Hydrogenated palm fruit fat [Antioxidant: TBHQ], Chicken [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Flavour enhancers [E631, E627]), Canola oil, Modified starch, Garlic, Radurised herbs and spices.

ALLERGENS: Sulphur dioxide. THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS,

WHEAT, GLUTEN, SOYA AND COW'S MILK.

#### **PACKAGING**





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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

# BEEF PASTA AND VEGETABLES 300G

Flavorsome and tender beef with vegetables in a rich sauce

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	6
Energy	KJ /100g	484
Total Fat	g/100g	3.34
Total Saturated Fat	g/100g	0.70
Total Monounsaturated Fat	g/100g	1.79
Total Polyunsaturated Fat	g/100g	0.86
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	12.62
Dietary Fibre	g/100g	5.4

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort abilitly: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sauce, Beef (25%), Pasta (10%), Vegetables.

**SAUCE:** Water, Canned tomatoes, Onions, Beef stock (Maltodextrin [Sulphur dioxide], Salt, Flavourings [HVP], Caramel colourant, Hydrogenated palm fruit fat [Antioxidant: TBHQ], Beef [3%], Potassium chloride, Vegetable powders [Onion, Garlic], Flavour enhancers [E631, E627]), Modified starch, Canola oil, Garlic, Ginger, Radurised herbs and spices.

#### **PACKAGING**

# MORFEAS ELLAS

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

### **PILCHARDS 155G**

Homestyle delicious pilchards in tomato sauce

NUTRITIONAL INFORMATION			
Carbohydrates	g/100g	2.0	
Energy	KJ /100g	438.0	
Total Fat	g/100g	5.1	
Total Saturated Fat	g/100g	2	
Total Monounsaturated Fat	g/100g	1.2	
Total Polyunsaturated Fat	g/100g	1.8	
Total Transfat of Total Fat	% of Total Fat	<0.1	
Protein (x6.25)	g/100g	17	
Total Sugar Measured	g/100g	1	
Dietary Fibre	g/100g	2.3	

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

#### INGREDIENTS: Pilchards (fish), water, tomato paste, tapioca starch, salt, guar gum.

#### **PACKAGING**

# MORFEAS ELLAS

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

# **BARBEQUE RICE 150G**

Fluffy white rice in delicious spices

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	34
Energy	KJ /100g	678
Total Fat	g/100g	2.2
Total Saturated Fat	g/100g	0.32
Total Monounsaturated Fat	g/100g	1.06
Total Polyunsaturated Fat	g/100g	0.82
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	3.07
Total Sugar Measured	g/100g	4.83
Dietary Fibre	g/100g	2.8

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: White rice (54%), Water, Tomato sauce (Contains: Tomato paste, Cane sugar, Vinegar, Salt, Irradiated spices), Onion, Apricot jam (Contains: Glucose, Apricot pulp, Pectin [E440], Acidity regulator [E330]), Canola oil (Antioxidant: TBHQ), White wine vinegar, Worcester sauce (Contains: Molasses, Caramel colourant, Radurised dehydrated vegetables [Onion, Garlic], Maize meal), Red bell pepper flakes, Garlic, Radurised herbs & spices.

ALLERGENS: Sulphur dioxide.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, WHEAT, GLUTEN, SOYA AND COW'S MILK.

#### **PACKAGING**

# MORFEAS ELLAS

#### CONTACT





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	Serial No.	Property	Unit of measurement	Measurement
	1	Thickness	Microns	119.00 +/-10.00
	2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
	3	Bond strength 1	g/inch	>400.00
	4	Bond strength 2	g/inch	>400
1	5	Bond strength 3	g/inch	>500
9	6	Seal strength side	N/inch	>60.00
	7	Seal strength bottom	N/inch	>60.00
	8	COF outside to outside		<0.40
	9	COF inside to inside		<0.50
	10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
	11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
	12	For 100g and 150g pourches	mm	150 L x 140 W
	13	For 250 and 300g pouches	mm	215 L x 120 W
	14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

# SAVOURY SAMP AND BEANS 300G

A protein packed combination of sugar beans, butter beans and samp in a super tasty sauce

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	17
Energy	KJ /100g	449
Total Fat	g/100g	1.62
Total Saturated Fat	g/100g	0.20
Total Monounsaturated Fat	g/100g	0.83
Total Polyunsaturated Fat	g/100g	0.59
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	3.13
Total Sugar Measured	g/100g	4.18
Dietary Fibre	g/100g	5.5

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch. Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sauce, Reconstituted samp (20%), Reconstituted sugar beans (7%), Reconstituted butter beans (7%). COMPOUND INGREDIENTS - SAUCE: Water, Canned tomatoes, Onions, Chutney (Contains: Sugar, Vinegar, Dried Fruit [Peaches, Apricot], Modified starch [Sulphur dioxide], Salt, Caramel colourant), Vegetable stock (Contains: Vegetable powders [Tomatoes, Peas, Onions, Garlic], Flavourings [HVP, Celery], Palm fruit oil (Antioxidant: TBHQ), Carrots, Potassium Chloride, Leeks, Flavour Enhancers [E631, E627]), Canola oil, Brown onion powder (Contains: Wheat flour [Gluten], Cornflour, Flavouring, Onion [3%], Colourants [E150d, E110, E124], Flavour enhancers [Monosodium glutamate, E631, E627], Paprika extract), Radurised herbs and spices. ALLERGENS: Wheat, Gluten, Sulphur dioxide. THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, SOYA AND COW'S MILK.

#### **PACKAGING**

# MORFEAS ELLAS

#### CONTACT





•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

### **SAVOURY RICE 150G**

White rice packed with flavour with sweet corn and green beans

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	23
Energy	KJ /100g	480
Total Fat	g/100g	1.56
Total Saturated Fat	g/100g	0.23
Total Monounsaturated Fat	g/100g	0.71
Total Polyunsaturated Fat	g/100g	0.62
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	2.40
Total Sugar Measured	g/100g	<0.3
Dietary Fibre	g/100g	2.3

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort abilitly: Capable of withstanding thermal processing at 1.28 degrees Celsius for 4.5 minutes at 1.50 kPa

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: White rice (47%), Water, Onions, Sweet corn, Green beans, Tomato paste, Canola oil (Antioxidant: TBHQ), Salt, Garlic, Radurised herbs and spices (Wheat, Gluten).

ALLERGENS: Wheat, Gluten.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, SOYA, SULPHUR DIOXIDE AND COW'S MILK.

#### **PACKAGING**





#### CONTACT





Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

# LENTILS, BEANS AND VEGETABLES 150G

A heavenly mixture of lentils, sugar beans, and butter beans full of spice

NUTRITIONAL INFORMATION			
Carbohydrates	g/100g	11	
Energy	KJ /100g	300	
Total Fat	g/100g	1.25	
Total Saturated Fat	g/100g	0.13	
Total Monounsaturated Fat	g/100g	0.46	
Total Polyunsaturated Fat	g/100g	0.66	
Total Transfat of Total Fat	% of Total Fat	<0.1	
Total Transfat in Product	g/100g	<0.1	
Protein (x6.25)	g/100g	4.75	
Total Sugar Measured	g/100g	0.65	
Dietary Fibre	g/100g	5.5	

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers conwith food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

Printing: Food-grade inks used which can withstand the condi-

Retort abilitly: Capable of withstanding thermal processing at

General appearance: Pouches shall be free from defects such

INGREDIENTS: Water, Reconstituted lentils (11%), Reconstituted sugar beans (11%), Recongranules, White wine vinegar, Black pepper. ALLERGENS: Sulphur dioxide

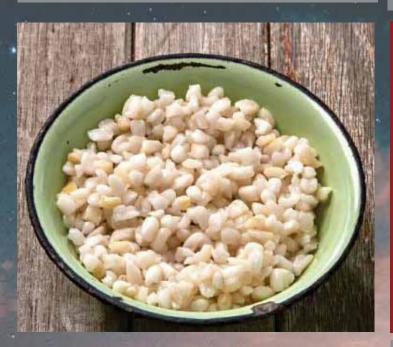
THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS. WHEAT, GLUTEN, SOY AND COW'S MILK.

#### **PACKAGING**



# CONTACT





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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

# **SAMP 150G**

Good old traditional South African style samp cooked just the way it should be.

NUTRITIONAL INFORMATION			
Carbohydrates	g/100g	22	
Energy	KJ /100g	423	
Total Fat	g/100g	1.10	
Total Saturated Fat	g/100g	0.17	
Total Monounsaturated Fat	g/100g	0.47	
Total Polyunsaturated Fat	g/100g	0.46	
Total Transfat of Total Fat	% of Total Fat	<0.1	
Total Transfat in Product	g/100g	<0.1	
Protein (x6.25)	g/100g	1.67	
Total Sugar Measured	g/100g	<0.3	
Dietary Fibre	g/100g	2.2	

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort abilitly: Capable of withstanding thermal processing at 1.28 degrees Celsius for 4.5 minutes at 1.50 kPa

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

#### **PACKAGING**

# CONTACT





Morfeas Ellas Alexandrou Diakou 11 str. Neo Iraklio. 14122 Athens - Greece +30 210 2846948 info@morfeas.gr

INGREDIENTS: Water, Reconstituted samp (34%), Canola oil (Antioxidant: TBHQ), Salt.
THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, WHEAT, GLUTEN, SOYA, SULPHUR DIOXIDE AND COW'S MILK.





#### Manufacture approved • FSSC 22000 accreditation • NRCS

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

# PAP (MAIZE) 150G

For a good boost in carbs, delicious pap cooked homestyle.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	15
Energy	KJ /100g	283
Total Fat	g/100g	0.61
Total Saturated Fat	g/100g	<0.1
Total Monounsaturated Fat	g/100g	0.24
Total Polyunsaturated Fat	g/100g	0.28
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	1.20
Total Sugar Measured	g/100g	<0.3
Dietary Fibre	g/100g	3
Protein (x6.25)	g/100g	1.20

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort abilitly: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

# INGREDIENTS: Water, Maize meal (16%), Salt, Canola oil (Antioxidant: TBHQ). THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES EGGS, WHEAT, GLUTEN, SOYA, SULPHUR DIOXIDE AND COW'S MILK.

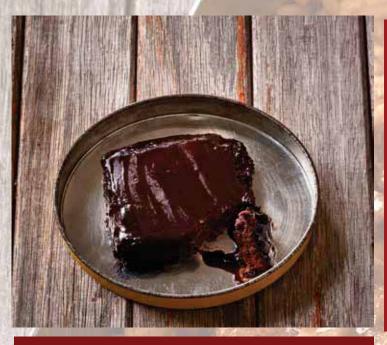
#### **PACKAGING**

# MORFEAS ELLAS

#### CONTACT



## **CHOCOLATE BROWNIE 120G**



#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	44.2
Energy	KJ /100g	1250
Total Fat	g/100g	13.9
Total Saturated Fat	g/100g	2.2
Total Monounsaturated Fat	g/100g	7.5
Total Polyunsaturated Fat	g/100g	3.5
Cholesterol	mg/100g	4
Protein (x6.25)	g/100g	4.1
Total Sugar Measured	g/100g	31.3
Total Dietary Fibre	g/100g	3.1

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Sugar, Water, Vegetable oil (Canola seed), Wheat flour, Cocoa powder (9%) (Alkalised cocoa), Reconstituted egg powder, Milk powder (Full cream cow's milk, Soya, Lecithin), Modified maize starch, Salt, Baking powder (Corn starch, Raising agent (E450(a) & E341), Sodium bicarbonate (E500)), Vanilla essence (Water, Ethanol, Flavouring, Colourant).

Allergens: Dairy, Eggs, Soya, Wheat & Gluten.

This product has been made in a factory that uses sulphur dioxide

#### **PACKAGING**





#### CONTACT



### SAGO PUDDING 120G



#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	21.5
Energy	KJ /100g	485
Total Fat	g/100g	2.6
Total Saturated Fat	g/100g	1.1
Total Monounsaturated Fat	g/100g	1.1
Total Polyunsaturated Fat	g/100g	0.3
Cholesterol	mg/100g	6
Protein (x6.25)	g/100g	1.8
Total Sugar Measured	g/100g	14.3
Total Dietary Fibre	g/100g	0.2

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Water, Sugar, Sago (8%) (Tapioca starch), Milk powder (Full cream cow's milk, Soya, Lecithin), Reconstituted egg powder, Vegetable oil (Canola seed), Vanilla essence (Water, Ethanol, Flavouring, Colourant), Cinnamon, Salt.

Alleraens: Dairy, Eaas & Sova.

THIS PRODUCT HAS BEEN MADE IN A FACTORY THAT USES SULPHUR DIOXIDE.

#### **PACKAGING**

# MORFEAS ELLAS

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## CONTACT



# **COCONUT RICE PUDDING 120G**



NUTRITIONAL INFORMATION		
Carbohydrates	g/100g	7
Energy	KJ /100g	511
Total Fat	g/100g	4.18
Total Saturated Fat	g/100g	0.74
Total Monounsaturated Fat	g/100g	2.13
Total Polyunsaturated Fat	g/100g	1.26
Total Transfat of Total Fat	% of Total Fat	<0.1
Total Transfat in Product	g/100g	<0.1
Protein (x6.25)	g/100g	15.51
Total Dietary Fibre	g/100g	<1.0

Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

**RETORT POUCH SPECIFICATION (SANDF 09)** 

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

INGREDIENTS: Jasmine Rice (33%), Coconut milk (Coconut milk extract, Stabalisers, Emulsifiers, Citric acid, Preservative: Sodium Metabisulphite), Water, Sugar, Coconut flakes, Vegetable oil (Canola seed), Vanilla essence (Water, Ethanol, Flavouring, Colourant), Ginger, Chia seeds, Cinnamon, Salt. Allergens: Sulphur dioxide

This product has been made in a factory that uses dairy, eggs, wheat, gluten and soya.

#### **PACKAGING**

# MORFEAS ELLAS

### CONTACT



## **MALVA PUDDING 120G**



Manufacture approved • FSSC 22000 accreditation • NRCS approval for factory • NRCS approval per batch

•Department of Health approved •Halaal • EU meat approved

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Serial No.	Property	Unit of measurement	Measurement
1	Thickness	Microns	119.00 +/-10.00
2	Weight	g/m <sup>2</sup>	135.00 +/- 11.00
3	Bond strength 1	g/inch	>400.00
4	Bond strength 2	g/inch	>400
5	Bond strength 3	g/inch	>500
6	Seal strength side	N/inch	>60.00
7	Seal strength bottom	N/inch	>60.00
8	COF outside to outside		<0.40
9	COF inside to inside		<0.50
10	Water vapour transmission	g/m <sup>2</sup> /day	<1.50
11	Oxygen permeability	cm <sup>3</sup> /m <sup>2</sup> /day	<1.50
12	For 100g and 150g pourches	mm	150 L x 140 W
13	For 250 and 300g pouches	mm	215 L x 120 W
14	Sealing temperature	<sup>O</sup> Celsius	190 - 210

INGREDIENTS: Water, Sugar, Wheat flour, Milk powder (Full cream cow's milk, Soya, Lecithin),
Reconstituted eag powder, Vegetable oil (Capola seed), Apricot, Iam

(Glucose, Apricot pulp, Pectin (E440), Acidity Regulator (Citric Acid), White spirit vinegar, Sodium bicarbonate, Vanilla essence (Water, Ethanol, Flavouring, Colourant), Modified maize starch, Salt. Allergens: Dairy, Eggs, Soya, Wheat & Gluten. This product has been made in a factory that uses sulphur dioxide.

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	35.8
Energy	KJ /100g	965
Total Fat	g/100g	7.3
Total Saturated Fat	g/100g	2.9
Total Monounsaturated Fat	g/100g	3
Total Polyunsaturated Fat	g/100g	1
Cholesterol	mg/100g	16
Protein (x6.25)	g/100g	5.6
Total Sugar Measured	g/100g	28.2
Total Dietary Fibre	g/100g	0.3

#### **RETORT POUCH SPECIFICATION (SANDF 09)**

Composition: Flexible pouch formed with multiple layers containing Polyester, Foil, Polyamkide and Polyolefin. Safe for use with food by reference to EU Directives and FDA Regulations. Shelf stability guaranteed for 36 months at temperatures of not more than 27 degrees Celcius. Colour - green.

**Printing:** Food-grade inks used which can withstand the conditions of the retort pouches. The inks are reverse printed onto the inside of the polyester so that it appears inside between the polyester and aluminium layers and does not come into contact with the food or water used to heat the pouch.

Retort ability: Capable of withstanding thermal processing at 128 degrees Celsius for 45 minutes at 150 kPa.

General appearance: Pouches shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, blistering, piping or any other evidence of delaminating, blemishes, marks or any other irregularities.

#### **PACKAGING**

# STATES TO STATES

#### CONTACT



## **ISOTONIC SPORTS DRINK 25G**

Flavours: Pineapple, Mango, Guava, Orange, Peach/Apricot and Tropical



#### DESCRIPTION / GENERAL INFORMATION:

The powder readily dissolves in 250ml of cold water and shall have a colour typical of the fruit corresponding to the flavour.

The moisture content does not exceed 2% at the time of packaging.

INGREDIENTS: Hydrolized corn starch, citric acid, sodium choride, magnesium oxide, potassium, citrate. ascorbic acid, flavours, colours, artificial sweetners, (sodium cyclamate, sodium sacharine)

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

#### **NUTRITIONAL INFORMATION**

Energy	KJ /100g	380
Protein (x6.25)	g/100g	0.0
Total Fat	g/100g	0.0
Carbohydrates	g/100g	23

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet.

The construction of the material used for the sachet is as follows: Polvester (12 micron)

Aliminium foil (7 or 9 micron)

Low density Polyethelene blend (25 micron

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations afor food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking.

Marking is according to the regulations for labelling (No. R 146).

**GENERAL APPEARANCE:** Pouches are green in colour with a foil like appearance containing dry powder. They shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, or any other evidence of delaminating, blemishes, marks or any other irregularities.



# LACTOSE FREE NUTRITIONAL SHAKE 50G

Flavours: Peach, Strawberry, Vanilla, Banana



#### DESCRIPTION / GENERAL INFORMATION:

The powder readily dissolves in 250ml of cold water to form a smooth drink without lumllps or particles and shall have a color typical of the corresponding flavour.

The moisture content does not exceed 6% at the time of packaging.

**INGREDIENTS:** Sucrose, corn syrup solids, vegetable fats, soy protein isolate, whey protein isolate, wheat fibre, fructo-oligo saccharides (prebiotic fibre) minerals, flavourants, vitamins and colourant.

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

NUTRITIONAL INFORMATION		
Energy	KJ /100g	2000
Protein (x6.25)	g/100g	20.0
Total Fat	g/100g	15% min
Total Saturated Fat	g/100g	<4.0
Total Transfat in Product	g/100g	0
Total Sugar Measured	g/100g	30g
Dietary Fibre	g/100g	6.5
Carbohydrates	g/100g	60% min

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet.

The construction of the material used for the sachet is as follows: Polyester (12 micron)

Aliminium foil (7 or 9 micron)

Low density Polyethelene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations afor food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking.

Marking is according to the regulations for labelling (No. R 146).

**GENERAL APPEARANCE:** Pouches are green in colour with a foil like appearance containing dry powder. They shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, or any other evidence of delaminating, blemishes, marks or any other irregularities.



#### **PROPERTIES**

The powder readily dissolves in boiling water to form a smooth drink without lumllps or particles and shall have a color typical of the corresponding flavour.

The product is free flowing powder interspsersed with noodles and vegatable bits .

The moisture content does not exceed 4.75% at the time of packaging.

#### **INGREDIENTS:**

Salt, modified starch, soya, zantham gum, hydrolyzed vegetable protein, MSG, freeze dried vegetables, flavoring caramel, yeast extracts

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

## **INSTANT SOUP 18G**

Flavours: country vegetable, chicken noodle and

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	54-80
Energy	KJ /100g	1350-1700
Protein (x6.25)	g/100g	2-8
Total Fat	g/100g	2-15

# **全等的**數据指

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet.

The construction of the material used for the sachet is as follows: Polyester (12 micron)

Aliminium foil (7 or 9 micron

Low density Polyethelene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations afor food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking.

Marking is according to the regulations for labelling (No. R 146).

#### GENERAL APPEARANCE:

Pouches are green in colour with a foil like appearance containing dry powder. They shall be free from defects such as pinholes, wrinkling or creasing of the seal area, foreign body contamination, or any other evidence of delaminating, blemishes, marks or any other irregularities.





#### **PROPERTIES**

A precooked cereal suitable for reconstitution with hot or cold water or milk.

The product is free flowing powder and cream in colour.



#### **INGREDIENTS:**

Maize, sorghum, micronised soy, sucrose, vegetable oil, soy isolate, inulin, flavoring, sodium caseinate.

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

# INSTANT MAIZE / SORGHUM POR-RIDGE 80G

Maize porridge flavors: Banana, Strawberry, Vanilla Sorghum porridge flavors: Banana, Original

#### NUTRITIONAL INFORMATION

g/100g	58.5-65
KJ /100g	1600-2000
g/100g	9.8-15
g/100g	2.9-4
g/100g	3.5-6
g/100g	3.4-5
g/100g	0
g/100g	18-25
g/100g	10-15
g/100g	10-12
	KJ /100g g/100g g/100g g/100g g/100g g/100g g/100g g/100g g/100g

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet. The construction of the material used for the sachet is as follows:

Polvester (12 micron)

Aliminium foil (7 or 9 micron)

l ow density Polyethelene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations afor food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking. Marking is according to the regulations for labelling (No. R 146).

#### **GENERAL APPEARANCE:**

Pouches are green in colour with a foil like appearance containing dry powder. They shall be free from defects such as pinholes, wrinkling or creasing of the seal area, foreign body contamination, or any other evidence of delaminating, blemishes, marks or any other irregularities.

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### **ENERGY BARS 45G**

Chocolate Powder, Apricot Fruit, Chocolate Nut, Carribean Raisin and Peach

#### NUTRITIONAL INFORMATION

Carbohydrates	g/100g	40
Energy	KJ /100g	1600
Total Fat	g/100g	11
Total Saturated Fat	g/100g	6.7
Total Monounsaturated Fat	g/100g	1.4
Total Polyunsaturated Fat	g/100g	0.55
Total Transfat in Product	g/100g	0
Protein (x6.25)	g/100g	10.5
Total Sugar Measured	g/100g	20
Dietary Fibre	g/100g	4

#### **PROPERTIES**

The energy bar is soft and chewy and approximately 100 mm long  $\times 30 \text{mm}$  wide  $\times 10 \text{mm}$  thick.

#### **INGREDIENTS:**

#### Chocolate Nut

Milk solids, maltose sykrup, chocolate coating, sucrose, peanuts, cocoa, vegetable fat, egg albumin, flavourants, Lecithin, Vitamins, Sorbitol, Minerals. No colourants or preservatives.

#### Chacalate

Milk solids, maltose sykrup, sucrose, cocoa vegetable fat, egg albumin, flavourants, Lecithin, Vitamins, Sorbitol, Minerals. No colourants or preservatives.

#### Caribbean raisin:

Milk solids, maltose sykrup, sucrose, raisins, cocoa vegetable fat, egg albumin, flavourants, Lecithin, Vitamins, Sorbitol, Minerals. No colourants or preservatives.

#### **PACKAGING AND MARKING:**

Wrapped in laminated flexible wrapping with a side or centre back seam and a seam at each end. The construction of the material used: PET 12 micron, metallised BOPP 15 micron, inks and lamination. RNX Polyester 19g/sq m. Food grade ink 2g/sqm.

#### **GENERAL APPEARANCE:**

The product resembles that of a chocolate bar in shape and the colour will depend on the respective flavor of the bar.

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal





#### **MAIZE BARS 55G**

Chocolate Caramel and Banana

#### NUTRITIONAL INFORMATION

Carbohydrates	g/100g	60
Energy	KJ /100g	1580
Total Fat	g/100g	10
Total Saturated Fat	g/100g	4.7
Total Monounsaturated Fat	g/100g	3.09
Total Polyunsaturated Fat	g/100g	1.64
Total Transfat in Product	g/100g	0.04
Protein (x6.25)	g/100g	11.45
Total Sugar Measured	g/100g	26
Dietary Fibre	g/100g	1.09

#### **PROPERTIES**

The energy bar is soft and chewy and approximately 100mm long x 30mm wide x 10mm thick.

#### **INGREDIENTS:**

Maltose syrup, pre-cooked maize meal, coatiang (sugar, vegetaing). Foaming agent, vitamins, calcium phosphate, magnesium

## **PACKAGING AND MARKING:**

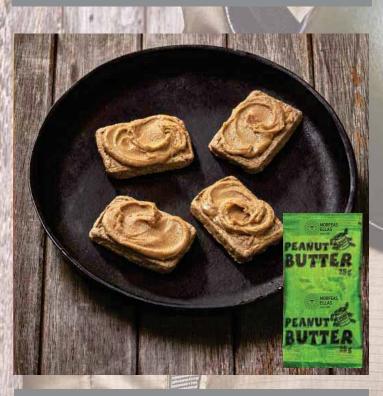
material used: PET 12 micron, metallised BOPP 15 micron, inks

#### **GENERAL APPEARANCE:**

colour will depend on the respective flavor of the bar.

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal





#### **INGREDIENTS:**

Ground roasted peanuts

#### **PROPERTIES**

Ground roasted peanuts made into a smooth creamy paste and a uniform brown colour.

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

#### **PEANUT BUTTER 25G**

#### **NUTRITIONAL INFORMATION**

Carbohydrates	g/100g	19
Energy	KJ /100g	2500
Total Fat	g/100g	50
Total Saturated Fat	g/100g	10
Protein (x6.25)	g/100g	25
Dietary Fibre	g/100g	6

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet. The construction of the material used for the sachet is as follows:

Polyester (12 micron)

Aliminium foil (7 or 9 micron

Low density Polyethelene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations afor food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking. Marking is according to the regulations for labelling (No. R 146).

#### **GENERAL APPEARANCE:**

Pouches are green in colour with a foil like appearance containing dry powder. They shall be free from defects such as pinholes, wrinkling or creasing of the seal area, foreign body contamination, or any other evidence of delaminating, blemishes, marks or any other irregularities.





#### **INGREDIENTS:**

Maltose syrup, pre-cooked maize meal, coatiang (sugar, vegetable fat, whey powder, skim milk powder, stabiliser, lecithin, flavouring). Foaming agent, vitamins, calcium phosphate, magnesium carbonate, selenium amino acid chelate, zince oxide, potassium iodate. No colourants or preservatives.

#### **PROPERTIES**

The energy bar is soft and chewy and approximately 100mm long x 30mm wide x 10mm thick.

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

## **NUT BUTTER 41G**

#### NUTRITIONAL INFORMATION

Carbohydrates	g/100g	19
Energy	KJ /100g	2566
Total Fat	g/100g	54
Total Saturated Fat	g/100g	16
Total Monounsaturated Fat	g/100g	24
Total Polyunsaturated Fat	g/100g	11
Total Transfat in Product	g/100g	
Protein (x6.25)	g/100g	20
Total Sugar Measured	g/100g	9
Dietary Fibre	g/100g	7

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet. The construction of the material used for the sachet is as follows:

Polyester (12 micron)

Aliminium foil (7 or 9 micron)

Low density Polyethelene blend (25 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations afor food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking. Marking is according to the regulations for labelling (No. R 146).

#### **GENERAL APPEARANCE:**

Pouches are green in colour with a foil like appearance containing dry powder. They shall be free from defects such as pinholes, wrinkling or creasing of the seal area, foreign body contamination, or any other evidence of delaminating, blemishes, marks or any other irregularities.





#### **INGREDIENTS:**

Wholewheat flour, gluten, wheat flour, unhydrogenated vegetable oil, butter(milk), golden syrup, whey powder (milk), salt, malt extra (barley gluten) yeast, sodium bicarbonate (soya) sodium acid pyrophosphate.

#### **PROPERTIES**

The energy bar is soft and chewy and approximately 100mm long x 30mm wide x 10mm thick.

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

## WHOLEWHEAT BISCUITS 100G

#### **NUTRITIONAL INFORMATION**

Protein (x6.25)	g/100g	9
Total Fat	g/100g	8.8
Calories	g/100g	420

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet. The construction of the material used for the sachet is as follows:

Polyester (12 micron)

Aliminium foil (7 or 9 micron)

Low density Polyethelene blend (25 micron)

The material for the sealant layer complies with the FDA regulations afor food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking. Marking is according to the regulations for labelling (No. R 146).

#### **GENERAL APPEARANCE:**

Pouches are green in colour with a foil like appearance. They shall be free from defects such as pin-holes, wrinkling or creasing of the seal area, foreign body contamination, or any other evidence of delaminating, blemishes, marks or any other irregularities.



# GOOD MORNING BREAKFAST BISCUITS 50G



#### **NUTRITIONAL INFORMATION**

Energy	KJ /100g	1920
Total Fat	g/100g	17.5
Total Saturated Fat	g/100g	9.6
Total Monounsaturated Fat	g/100g	5.9
Total Polyunsaturated Fat	g/100g	2
Total Transfat in Product	g/100g	0
Protein (x6.25)	g/100g	7.9
Dietary Fibre	g/100g	5.2
Carbohydrates	g/100g	67
Total Sugar Measured	g/100g	20.6

INGREDIENTS: Chocolate flavor: Wheat flour (gluten), sugar, unhydrogenated vegetable oil (palm fruit) oats (gluten), chocolate chips, malto dextrin, palm kernel, low fat cocoa poweder, emulsifier, flavouring, salt, full cream milk powe\der, glucose syrup, wholewheat flour, colourant, sulphites, rye flour, barley flour, Raising agents, salt, emulsifier, Sunflower lecithiin, rice flour, anti-caking agent.

#### **PROPERTIES**

Size of product (packaging) 140mm long x 50mm wide x 30mm high

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet. The construction of the material used for the sachet is as follows:

Polyester (12 micron)

Aliminium foil (7 or 9 micron)

l ow density Polyethelene blend (50 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations for food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking. Marking is according to the regulations for labelling (No. R 146).

The packaging material is reverse printed.



## TROPICAL MUESLI



#### **NUTRITIONAL INFORMATION**

#### **INGREDIENTS:**

#### **PROPERTIES**

Size of product (packaging) 140mm long x 50mm wide x 30mm high

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet. The construction of the material used for the sachet is as follows:

Polvester (12 micron)

Aliminium foil (7 or 9 micron)

Low density Polyethelene blend (50 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations for food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking. Marking is according to the regulations for labelling (No. R 146).

The packaging material is reverse printed.



## **HONEY MUESLI**



#### **NUTRITIONAL INFORMATION**

#### **INGREDIENTS:**

#### **PROPERTIES**

Size of product (packaging) 140mm long x 50mm wide x 30mm high

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

#### PACKAGING AND MARKING:

The product is packed in laminated foil sachet. The construction of the material used for the sachet is as follows:

Polyester (12 micron

Aliminium foil (7 or 9 micron)

Low density Polyethelene blend (50 micron)

The composition of the adhesives and monomers used conform to the positive list of the American FDA regulations, the German BGA regulations, and the EEC Plastics Directive.

The material for the sealant layer complies with the FDA regulations for food contact applications. Accordingly, this material may be used in all food contact applications except holding food during cooking. Marking is according to the regulations for labelling (No. R 146)

The packaging material is reverse printed.



## SUPER C'S - 3G

(singles) Flavours: Strawberry, Watermelon, Orange, Granadilla



# NUTRITIONAL INFORMATION

Carbohydrates	per sweet	3
Protein (x6.25)	g/100g	0
Dietary Fibre	g/100g	0
Total Fat	g/100g	0
Total Saturated Fat	g/100g	0
Total Monounsaturated Fat	g/100g	0
Total Polyunsaturated Fat	g/100g	0
Total Transfat in Product	g/100g	0
Total Sugar Measured	g/100g	0
Energy	KJ /100g	1670

**INGREDIENTS:** Sugar, dextrose, glucose syrup, acid, vitamin c, flavouring, anti-caking agent, colourant

# PROPERTIES

Size of product (packaging) Approx 50mm length  $\times$  30mm width  $\times$  5mm

- Manufacture approved
- FSSC 22000 accreditation
- NRCS approval for factory
- NRCS approval per batch
- Department of Health approved
- Halaal

#### PACKAGING AND MARKING:



