

## NZ Lamb, Kumara & Rosemary

. NET. 150g

Slow cooked lamb, sweet kumara, a hint of rosemary all wrapped in flaky pastry – it is wickedly reminiscent of the kiwi Sunday roast.

Tender New Zealand lamb and kumara simmered in a rich gravy with a hint of rosemary.

INGREDIENTS: Water, wheat flour, lamb (21.6%), pastry margarine (animal fat, vegetable oil, water, salt, emulsifier (471, 322), acidity regulator (500), antioxidant (307b), food acid (330), colour (160a)), kumara (11%), onion, modified starch (1414), seasoning (wheat, flavour enhancer (635), colour (150d), antioxidant (319), spice extract)), colour (150c), rosemary, thyme, garlic, glaze (rennet casein, lactose, raising agent (450), colour (160a)), colour (102, 110).

**ALLERGENS:** Contains wheat flour, soy, dairy. May contain traces of egg, tree nuts.

GM Free

## NUTRITIONAL INFORMATION: Servings per pack: 1

	Avg. Per serving	Avg. Per 100g
Energy:	1420kJ	948kJ
Protein:	12.4g	8.3g
Total Fat:	16.3g	10.8g
Saturated Fat:	10.0g	6.7g
Total Carbohydrate:	35.5g	23.7g
Sugar:	2.5g	1.7g
Sodium:	714mg	476mg



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Pie Weight:	150g
Product barcode:	9414195003523
Date type:	Best before - frozen
Shelf life:	Frozen 12 months
Storage instructions:	Frozen -12°c to -18°c. Once defrosted, keep refrigerated at 2-4°c and use within 4 days.
Heating Instructions:	To heat from frozen – unwrapped: Preheat fan-bake oven & tray to 160°C. Heat pie in oven for 30 mins.
	To heat from frozen – wrapped: Preheat fan-bake oven & tray to 160°C. Heat pie in oven for 45 mins.
	To heat from defrosted: If you defrost our pies we recommend this is done overnight in the fridge. Preheat fan-bake oven & tray to 160°C. Heat pie in oven for 15 mins.
	To microwave from frozen – (not recommended, our chef would be horrified): Microwave each pie on defrost function for 40-50 seconds. Then fan bake using a pre-heated oven & tray at 160°C for 10 mins.
Country of origin:	New Zealand

We pack our pies in various carton sizes to suit different customer needs. The NZ LAMB, KUMARA& ROSEMARY PIE is available in the following:

Carton options	Wrapped Space Saver Carton
Packs in carton	9
Product carton code	820329
Carton dimensions	L 328mm x W 135mm x D 106mm
Benefits	The wrapped space saver carton is ideal if you have limited storage space and want an affordable way to offer a wide range of flavours

The Goodtime Pie Co Service Guarantee

Nationwide delivery: Mon- Fri (some exceptions apply)

Next day delivery if your order is received by 12.30pm

Easy ordering: freephone 0800 466 384 or www.goodtime.co.nz

Nationwide team of sales representatives to help you grow your business

Features	Benefits	
5 gourmet flavours in smaller 120-150gm size	Cater to your customers with petite appetites and sell more pies overall     Great price point – serve with a salad for a value-add meal with great margin	
New unique Hub Petite range packaging	Clear differentiation from Hub 220gm range, designed to appeal to female target – those with smaller appetites	
Fantastic eye-catching POS material- pie warmer sticker, counter card, posters	Shout out to your customers about this new range and watch them fly out the door	
Hub Petite range will be featured on our Facebook page and www.goodtime.co.nz	Consumers will be aware of the new range which will stimulate demand and sales in your store	
Wrapped Pie Space Saver carton	Smaller carton size is ideal when you have limited freezer storage space     Allows you to buy regularly to meet demand but not tie up cashflow	
Product delivered frozen	Clear easy to read colour coded labelling Best before date make stock rotation easy Great 12-month shelf life	
Made by The Goodtime Pie Co in New Zealand	Customers feel confident buying pies from a well-known trusted kiwi manufacturer     Appeals to those customers who support buy NZ Made	
The Goodtime Pie Co. Service Guarantee.	Makes your life easier with nationwide next day delivery Mon-Fri, easy ordering and sales representative support	
Website www.goodtime.co.nz & Facebook page	Increases consumer awareness of our ranges, and stimulates demand and sales in your store	

