

*Product Guide*  
2021-2022



HAND CRAFTED  
SWEETS & SAVOURIES





*We are in the business of making delicious,  
high quality artisan food for your business.  
We use the finest of ingredients and our entire  
range contains no added preservatives.*

Our aim is to make your catering as simple and convenient as possible; with Kooka Brotha's help you can concentrate on looking after your customers, while still achieving the highest food standards.

Our range of innovative products are trusted and relied upon by cafés, catering firms, hotel chains, restaurants, institutions and event managers throughout Australia, Asia and the Pacific. We take a great deal of pride in our work and we are here to provide help and support. To get in touch, or to find your nearest Kooka Brotha's approved food distributor, please call or email:

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**International:** +61 2 6056 2828

**Email:** [sales@kookabrothas.com](mailto:sales@kookabrothas.com)

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# Reasons to choose Kooka Brotha's



## SUPERIOR TASTE

We don't use 'pre-mixes' and instead have a '*made fresh from scratch*' mentality for each product. We are confident that you will taste the difference.



## FRESH FROZEN

Our food is snap frozen straight after baking, locking-in vitamins and freshness. Also, there is no 'food waste' with Kooka Brotha's produce because you only defrost what is needed.



## CLEVER & CONVENIENT

Our hand-crafted food is designed to save you both time and money – for that '*made-in-house*' look and taste. Choose what suits your customers from our range.



## FOCUS ON NATURAL & PRESERVATIVE FREE

Our entire range is made from natural ingredients using time honoured methods. Our rapid freezing process is the only preserving process we use.



## GLUTEN FREE NOT TASTE FREE

We only make products gluten-free if they look and taste as good, or better, than if made with gluten. It's a win-win situation for those with, and without gluten intolerances.



## VEGETARIAN & OTHER DIETARY REQUIREMENTS

Whether a product is dairy-free, made without nuts, is vegetarian or vegan – it has to taste great – no compromise! Please see the next page for food labelling/dietary icons.

# Helping you to make an informed decision

GF

Gluten-free

LD

Low dairy  
Less than 2% dairy

DF

Dairy-free

+ N

Contains nuts

VE

Vegan

V

Vegetarian  
Applicable to savoury products



Pre-cut  
convenience



Number  
of portions  
(sweet)



Number  
of portions  
(savory)



Product  
dimensions  
(centimetres)



Approximate  
defrosted shelf  
life (sealed)\*



Number  
of units per  
box or tray



Number of  
boxes/trays  
per outer  
carton



Best served  
chilled



Serve at  
room temp



Best  
served hot

Now more than ever, we believe you need to have clear and concise information when choosing products which best suit your customers and your business requirements.

In addition, a detailed defrosting and heating guide for our entire food range, has been designed for your convenience. Please refer to the back pages of this brochure for more product handling information.

HACCP ACCREDITED



RBAQSA Reg. No. 12010

\*Indicates the defrosted shelf life when stored in a fridge and sealed. Recommended chilling temperature information can be found on pages 22 & 23. Please note that products can be kept frozen for 1 year from production date.

## SWEET RANGE



 Kooka Brotha's



GF  
VE

### Cocktail Cup Cakes

Code:  
LCCM

A medley of red & white velvet cup cakes each type with two different frosting toppings & garnishes (berry, chocolate, lemon, sugar sprinkles) – GF & Vegan.



GF

### Finger Food Slices Mixed

Code:  
IPSFFM

A fine selection of three fine finger-food sized slices; citrus tart, peppermint and an old favourite caramel slice.



GF

### Petit Fours Sweet Mixed

Code:  
IPCPF

A brightly coloured medley of three cut sweet slices Jaffa Mud Cake Slice, Tia Maria Baked Cheesecake Slice and a Strawberry Baked Cheesecake Slice.



GF  
VE  
+

### Cocktail Sweet Bites Mixed

Code:  
IPCBM

Trays of zingy two-bite size vegan and gluten-free carrot cake & lemon cake.



Code:  
LMMM

### Mini Muffin Mixed Tray

Packed full of flavour but in a finger-food sized portion. A mix of Apple Cinnamon, Blueberry, and Raspberry White Chocolate Muffins, all gluten-free.



GF





GF  
DF

### Coconut Bush Plum Slice

Code:  
SCBP

A moist golden layer of coconut macaroon on a mocha cake base which is coated with a layer of raspberry and bush plum (quandong) jam – just like grandma used to make!



GF  
+ N  
LD

### Chocolate Brownie Slice

Code:  
SCB

Smooth, melt-in-the-mouth chocolate brownie with walnuts, finished with a light dusting of icing sugar. Contains less than 2% dairy.



GF

### Caramel Slice

Code:  
SCAR

Fudgy caramel centre on a golden gluten-free biscuit crumb base topped with dark chocolate ganache.



GF

### Peppermint Slice

Code:  
SPEP

A variant on the traditional crunchy chocolate hedgehog base, with a fresh peppermint layer and finished with a coating of dark chocolate topping.



GF

### Vanilla Slice Supreme

Code:  
SVS

Deep, light vanilla custard slice sandwiched between layers of gluten-free vanilla sponge, glazed with a white chocolate ganache and classic feathered finish.



GF  
+ N

### Carrot Cake Slice

Code:  
SCA

Luscious moist gluten-free carrot cake made from fresh carrots, studded with walnuts and topped with lemon cream cheese frosting.



GF  
VE

### Chocolate Turkish Delight Slice

Code:  
SCTD

Chunks of delicious Turkish delight set on a vegan chocolate & buckwheat base, coated with chocolate & garnished with roasted quinoa flakes.



GF



### Citrus Tartlet

Code:  
IPTCIT

Refreshing light tangy lemon curd filling in a golden fluted gluten-free pastry shell.



Individual  
portion



w 9.5 x h 3 cm  
Dimensions



2-3 Days  
defrosted  
shelf life\*



10 Tarts  
per box



4 Boxes  
per carton



Serve chilled  
or room temp

GF

VE



### Apple Blueberry Crumble Cake

Code:  
IPABC

Luscious apple & blueberry filling set on a moist cake base and topped with blueberry studded crumble. Gluten-free & vegan.



Individual  
portion



w 7 cm  
Diameter



4 Days  
defrosted  
shelf life\*



6 Tarts  
per box



6 Boxes  
per carton



Serve chilled  
or room temp

GF

VE

+

N



### Chocolate Hazelnut Fudge Cake

Code:  
IPCHF

Vegan & gluten-free chocolate mocha fudge cake studded with hazelnuts & finished with a vegan ganache rosette.



Individual  
portion



w 7 cm  
Diameter



4 Days  
defrosted  
shelf life\*



6 Tarts  
per box



6 Boxes  
per carton



Serve chilled  
or room temp

GF



### Lemon Meringue Tart

Code:  
IPTLM

Tangy baked lemon curd in a deep, golden, gluten-free pastry tart shell topped with a fluffy, flamed Italian meringue spiralled peak. A classic favourite.



Individual  
portion



w 7 x h 7.5 cm  
Dimensions



3 Days  
defrosted  
shelf life\*



6 Tarts  
per box



6 Boxes  
per carton



Serve at  
room temp

Code:  
IPTPOR



### Portuguese Tart

Portuguese individual custard tarts made with flaky puff pastry baked golden, with a rich vanilla and lemon custard customarily blistered on top with dark amber speckles and spots.



Individual  
portion



w 7 x h 4 cm  
Dimensions



3 Days  
defrosted  
shelf life\*



12 Tarts  
per box



4 Boxes  
per carton



Serve warm or at  
room temperature

GF

LD



### Apple Crumble Tart

Code:  
IPTAC

A deep tart filled with a tangy apple filling and heaped with crumble topping, which can be served warm or at room temperature.



Individual  
portion



w 7 x h 4 cm  
Dimensions



4 Days  
defrosted  
shelf life\*



6 Tarts  
per box



6 Boxes  
per carton



Serve warm or at  
room temperature

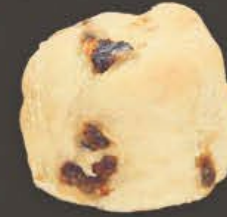




Serving suggestion



Serving suggestion



Code:

LSCOND

## Classic Scone

Traditional light, fluffy pale golden scone sealed and frozen shortly after baking to capture the freshness when defrosted. Can be served warm or at room temperature.

Code:  
LSCONP

## Sultana Scone

Classic, moist lightly baked scone studded with plump syrup-soaked sultanas.

Code:  
LSCONS

## Date Scone

Kooka Brotha's renowned Classic scone studded with dates. All of Kooka Brotha's scones are baked to 95%, so that your final reheating provides that 'freshly baked' experience.



Individual portion



w 6 x h 4.5 cm  
Dimensions



1 Day defrosted shelf life\*



20 Scones per tray



3 Trays per carton



Serve warm or at room temperature



Individual portion



w 6 x h 4.5 cm  
Dimensions



1 Day defrosted shelf life\*



20 Scones per tray



3 Trays per carton



Serve warm or at room temperature



Individual portion



w 6 x h 4.5 cm  
Dimensions



1 Day defrosted shelf life\*



20 Scones per tray



3 Trays per carton



Serve warm or at room temperature



GF

## Blueberry Baked Cheesecake

Code:  
IPTBBC

A creamy smooth baked cheesecake inset with blueberries. Garnished on top with blueberry swirls, baked on a golden gluten-free biscuit crumb base.



GF

## New York Baked Cheesecake Individual Portion

Code:  
IPNYBC

An individual New York baked cheesecake on a gluten-free biscuit crumb base. Perfect to serve as it is or finish with your choice of topping.



GF

DF

## Blueberry Muffin

Code:  
IPMBL

Luscious moist gluten-free and dairy-free muffin, with blueberries scattered throughout.



GF

## Raspberry White Chocolate

Code:  
RCMUD

Moist, light golden brown gluten-free muffin studded with raspberries and white chocolate chips.



Individual portion



7 cm  
Diameter



4 Days defrosted shelf life\*



12 Portions per box



4 Boxes per carton



Serve chilled



Individual portion



7 cm  
Diameter



4 Days defrosted shelf life\*



12 Portions per box



4 Boxes per carton



Serve chilled



Individual portion



w 8 x h 7.5 cm



3 Days defrosted shelf life\*



6 Muffins per box



6 Boxes per carton



Serve at room temp



Individual portion



w 8 x h 7.5 cm



3 Days defrosted shelf life\*



6 Muffins per box



6 Boxes per carton



Serve at room temp





GF  
VE

### Brandy Snap Baskets

Basket shaped brandy snaps made from the traditional flavours of golden syrup and ginger. A versatile shape to hold any filling of fruits, berries, creams, ices and custards.



Code:  
IBB



GF  
VE

### Brandy Snap Rolls

Traditionally shaped brandy snaps in convenient rolls for filling with your choice of creams, ices and confections, ideal garnished with seasonal fresh fruits or berries.



Code:  
IBS



## Brandy Snaps



To remove Brandy Snap Baskets from the cup, should they stick in the packaging, press the centre of the base lightly, upward from directly under the base of the cup.





GF

### Dark Chocolate Pudding with Chocolate Sauce

Code:  
IPDCPS

Wickedly rich dark chocolate gluten-free pudding smothered in a smooth dark chocolate ganache sauce.



Individual portion



6 cm Diameter



4 Days defrosted shelf life\*



12 products per box



4 Boxes per carton



Best served hot



### Chocolate Lava Cake

Code:  
IPLAV

Soft textured dark chocolate pudding with a rich, molten runny chocolate centre when warmed. The centre of the cake and sauce ooze onto the plate when the pudding is cut open.



Individual portion



6 cm Diameter



4 Days defrosted shelf life\*



12 products per box



4 Boxes per carton



Best served hot



### Sticky Date Pudding with Butterscotch Sauce

Code:  
IPSDPS

The time honoured traditional favourite that no-one can resist, dense sticky date pudding with lashings of luscious butterscotch sauce.



Individual portion



6 cm Diameter



4 Days defrosted shelf life\*



12 products per box



4 Boxes per carton



Best served hot



Our self-saucing puddings are supplied with a cardboard collar to keep the shape of the dessert.

#### Option 1

Remove the collar first, then heat. This gives you more sauce around the pudding and on the plate.



#### Option 2:

Heat in the collar, then remove it. This allows some of the sauce to penetrate into the pudding during the heating process and makes the pudding even moister.



-18°C

Pull out tab and tear down the strip



-18°C

Remove the collar



Heat in microwave or conventional oven



Serve hot. Graciously receive compliments from your diners.



*Large Pies, Flans, Tarts, Gâteau & Cakes & Logs*





GF

### Salted Caramel Flan

Code:  
PCSCF

Baked caramel filling with a hint of salt, topped with a dark chocolate ganache in a light gluten-free pastry – bringing you the allure of the flavours of French and American patisserie.



DF

### Apple Pie

Code:  
PCFAP

Deep dish pie filled with tangy apple in a sweet golden pastry shell – everyone's favourite. May be served hot or cold.



### Lemon Meringue Pie (un-cut)

Code:  
RCLMP

An Australian favourite with a deep tangy lemon filling in a golden pastry shell topped with peaks of fluffy meringue.



### Citrus Tart

Code:  
PCFCT

A light, refreshing and tangy lemon and lime flan baked in a deep, crisp short pastry shell.



+ N

### Pecan Pie

Code:  
PCFPP

Premium pecans contrast with a smooth fudge-like caramel centre to create this American classic!



### Cutting Lemon Meringue Pie

For the neatest cuts we recommend cutting the pie when it is semi-frozen using a hot knife. Clean your blade on every stroke to get the best result.



Be sure to angle your knife correctly to avoid breaking the pastry edge of the pie.





# Customise your cake

Our range of hand-crafted cakes provide you and your customers with numerous options - many of which are 'fully dressed' and ready to serve.

If you like to get 'hands-on' though, our New York Baked Cheesecake is a perfectly delicious canvas, awaiting a topping of seasonal fruit together with your culinary flair.



GF

## Caramel Brandy Snap Cheesecake

Code: PCCSC

Cold set caramel cheesecake studded with brandy snap pieces and butterscotch center on a gluten-free biscuit crumb base & garnished with brandy snap scrolls and pieces held by chocolate filigree.



GF

## New York Baked Cheesecake

Code: PCNYBC

A deep beautifully smooth textured creamy vanilla cheesecake on a gluten-free biscuit crumb base baked to an even pale straw colour before glazing.



GF

## Raspberry Baked Cheesecake

Code: PCRBC

Raspberry baked cheesecake topped with a layer of vanilla baked cheesecake studded with raspberry garnish & baked on a gluten-free biscuit crumb base.



GF

## White Chocolate Berry Cheesecake

Code: PCWCBC

Smooth and velvety with a red currant liqueur, set on a gluten-free crumb and sponge base. Topped with a white chocolate glaze and garnished with a random red pattern of berry swirls.



# Logs & Roulades

These hand-crafted desserts are perfect for functions and events, allowing you the flexibility to cut portion sizes that suit your customers.

Both of these products can be cut from frozen to ensure a clean and crisp edge to your slices. Use a 'hot-knife' heated by hot water to achieve best results. This method affords you the flexibility of cutting just a few slices, rather than the entire product - minimising food waste while maximising your profits.





GF

### Murray Mousse and Mud Cake

Code: PCMMM

A dense fudgy, gluten-free chocolate mud cake base, generously layered with chocolate mousse and lashings of rich ganache vermicelli. A local favourite.



GF  
+

### Orange Almond Cake

Code: PCOAC

Moist orange almond cake (gluten-free) made with fresh oranges & almonds with orange curd center layer & topped with cream cheese topping; garnished with dried cranberries, pomegranate arils & almond flakes.



Code: PCBF

### Black Forest Gateau

Classic fresh cream and sour red cherries sandwiched between Kirsch infused chocolate sponge and finished with fresh cream and chocolate shavings.



GF

### Raspberry Pavlova Roulade

Code: LRRP

A refreshingly simple Australian dessert contrasting the flavours of fresh cream and raspberries rolled inside a light pavlova.



GF

### Tiramisu Log

Code: LTTS

Contrasting layers of coffee and sambucca infused sponge and creamy mascarpone style cheese, create this provincial Italian cheesecake.



# Tray Cakes

Our tray cakes are an excellent option for cafés and caterers. They provide great value for money as well as flexibility, as they can be cut in a number of ways to best suit your clientele.

## 16 PORTIONS: Dessert sized cutting option

Approx 7.5cm x 5cm (4 x 4)

Garnish with cream and strawberries



## 20 PORTIONS: Cafe styled cutting option:

Approx 5cm x 6cm slices (5 x 4)

Designed as a sweet treat with coffee



GF

LD

## Chocolate Brownie Tray

Fudgy melt in your mouth chocolate brownie finished with a light dusting of icing sugar (made without nuts). Contains less than 2% dairy.

Code:  
TSCB  
(Un-Cut)



15-20  
Portions



w 20 x h 30 cm



4 Days  
defrosted  
shelf life\*



1 Tray  
per box



6 Trays  
per carton



Serve at  
room temp



GF

DF

## Apple Crumble Tray

Tangy apple filling on a gluten-free biscuit crumb base, with a gluten-free crumble topping.

Code:  
TSAC  
(Un-Cut)



15-20  
Portions



w 20 x h 30 cm



4 Days  
defrosted  
shelf life\*



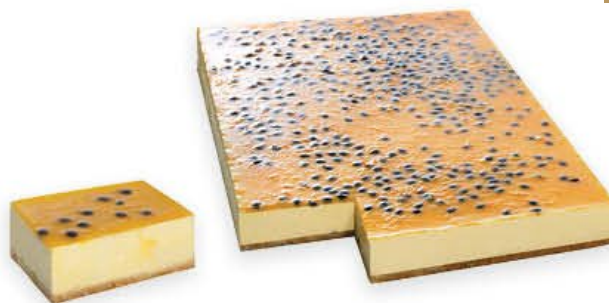
1 Tray  
per box



6 Trays  
per carton



Serve warm or at  
room temperature



GF

## Passionfruit Cheesecake Tray

Refreshing passionfruit cheesecake cold-set on a gluten-free crumb base and finished with a tangy passionfruit glaze.

Code:  
TSPC  
(Un-Cut)



15-20  
Portions



w 20 x h 30 cm



4 Days  
defrosted  
shelf life\*



1 Tray  
per box



6 Trays  
per carton



Serve  
chilled



## Bread & Butter Pudding Tray

A traditional pudding (in a tray format), made up of a rich classical vanilla custard, sultanas and layer of bread slices baked to a golden colour and finished with an apricot glaze.

Code:  
TSBBP  
(Un-Cut)



15-20  
Portions



w 20 x h 30 cm



4 Days  
defrosted  
shelf life\*



1 Tray  
per box



6 Trays  
per carton



Serve warm or at  
room temperature



## SAVOURY RANGE



 Kooka Brotha's



# Savoury Cocktails

This delicious 'two-bite' sized range are miniature versions of our much loved 'cafe-style' muffins and frittatas shown on the rest of this spread. They are well suited to:

- Social Events & non-seated dining
- Conferences and Meetings
- Weddings & Special Occasions

With options to suit most dietary requirements, the new savoury cocktails are perfect 'finger-food' solutions for your next booking.



GF

## Cocktail Muffins Mixed

Code:  
IPSCMUF

Two varieties of two-bite muffins; one tray of cheese & bacon muffins & a tray of pumpkin & fetta muffins, both gluten-free.



Individual  
portion



w 4 x h 3 cm  
Dimensions



4 Days  
shelf life\*



48 Muffins  
per box



4 Boxes  
per carton



Serve warm or at  
room temperature



GF  
V

## Cocktail Frittatas Mixed

Code:  
IPSCFRI

Two varieties of two-bite frittatas; one tray of cauliflower & cheese frittatas & a tray of fetta & roast vegetable frittatas, both gluten-free and vegetarian.



Individual  
portion



w 4 x h 3 cm  
Dimensions



4 Days  
shelf life\*



48 Frittatas  
per box



4 Boxes  
per carton



Serve warm or at  
room temperature



GF

## Quiche 'Caprise'

Code:  
IPSTCAP

Cheese, bacon, onion & cherry tomato quiche in a deep golden fluted tart shell.



Individual  
portion



w 9 x h 3 cm  
Dimensions



4 Days  
shelf life\*



10 Tarts  
per box



4 Boxes  
per carton



Serve warm or at  
room temperature



GF  
VE

## Pumpkin Mushroom Tart

Code:  
IPSTPM

Luscious golden vegan tart filled with pumpkin, mushroom & onion set in plant-based cheese sauce and garnished with vegan Parmesan, pumpkin seeds & capsicum.



Individual  
portion



w 9 x h 3 cm  
Dimensions



4 Days  
shelf life\*



10 Tarts  
per box



4 Boxes  
per carton



Serve warm or at  
room temperature



GF

## Cheese & Bacon Muffin

Code:  
IPSCBM

A delicious savoury muffin textured and garnished with finely diced bacon and cheese.



Individual  
portion



w 7 x h 4.5 cm  
Dimensions



3 Days  
shelf life\*



6 Muffins  
per box



6 Boxes  
per carton



Serve warm or at  
room temperature



GF  
VE

### Savoury Cocktail Bites Mixed

Code:  
IPSCBV

Two varieties of savoury vegan pulse treats; one with onion and sundried tomato in a curry sauce and the other, spinach, mushroom and herbs.



GF  
V

### Fetta & Roast Vegetable Frittata

Code:  
IPSFMRV

A plump, dense frittata filled with roast vegetables, fetta cheese and seasoned with pepper and parsley.



GF  
V

### Cauliflower & Cheese Frittata

Code:  
IPSFCC

Creamy cauliflower, onion and spring onions, cooked in a light cheese sauce and frittata mix and baked under parmesan, paprika crumb crust.



GF  
V

### Pumpkin & Fetta Muffin

Code:  
IPSPFM

Moist vegetarian muffin with diced pumpkin and fetta cheese. Garnished with pumpkin seeds.



### No double handling with convenient bakeable packaging

Kooka Brotha's savoury finger foods, individual tarts and savoury muffins now come in bakeable, recyclable plastic trays which eliminate the need for double handling.

Simply put the products in the plastic tray that they come in, directly into the oven heated to a maximum of 140°C (or microwave). Heat to the required temperature (see page 23), then put onto serving plates to serve - nothing could be easier.







GF  
V

### Fetta, Mushroom & Sun Dried Tomato Quiche

Code:  
SRQFMT  
(Un-Cut)

A taste of the Mediterranean, this quiche is perfect for a snack hot or cold or a meal served with a salad.



GF

### Quiche Lorraine

Code:  
SRQLOR  
(Un-Cut)

The classic favourite, egg, bacon and cheese quiche – enticing new or old devotees with a hint of parmesan and paprika.



GF  
V

### Vegetable Quiche

Code:  
SRQVEG  
(Un-Cut)

A refreshing medley of onions, carrots, cauliflower, beans, peas and corn combined with the flavour of tasty parmesan cheese.



### It's getting hot in here!

To get the most flavour out of our delicious savoury range we recommend slowly heating slices in an oven. We believe the slow heat intensifies the flavours - see our heating guide at the back of this catalogue for more details.

### Perfect with ...

Try complementing our quiches, frittatas, muffins and tarts with a seasonally fresh side salad, accompanied with a sprinkling of crunchy bean sprouts, a fresh dressing and scattered fresh herbs.



GF

### Quiche Lorraine Tray

Code:  
STQLOR  
(Un-Cut)

Classic egg, bacon & cheese quiche made in a tray format to make it convenient for caterers, hotels and cafés to portion to optimal size.



GF  
V

### Vegetable Quiche Tray

Code:  
STQVEG  
(Un-Cut)

Quiche filled with onions, carrots, cauliflower, beans and peas, flavoured with a variety of cheeses, in a convenient tray format for catering.





# VEGAN RANGE

(Plant-based)



*Cocktail Cup Cakes*

Berry, chocolate, lemon, sprinkles

**VE GF** Code: LCCM

See page 6



*Cocktail Sweet Bites Mixed*

**+ N VE GF** Code: IPCBM

See page 6



*Chocolate Turkish Delight Slice*

**VE GF** Code: SCTD

See page 7



*Apple Blueberry Crumble Cake*

**VE GF** Code: IPABC

See page 8



*Chocolate Hazelnut Fudge Cake*

**+ N VE GF** Code: IPCHF

See page 8



*Brandy Snap Rolls*

**VE GF** Code: IBS

See page 10



*Brandy Snap Baskets*

**VE GF** Code: IBB

See page 10



*Pumpkin & Mushroom Tart*

**VE GF** Code: IPSTPM

See page 18



*Savoury Cocktail Bites Mixed*

**VE GF** Code: IPSCBV

See page 19

# Defrosting Guide

Times may vary depending on size and weights of products. All times are approximate, based on products and portions being removed from the box as the box acts as insulation and significantly increases the defrost time.

Product Groups	Refrigerated Defrosting (2-5°C)		Ambient Defrosting (18-22°C)	
	Whole Product	Slices/Portion	Whole Product	Slices/Portion
Large Baked Cheesecakes, Pies, Flans, Tarts & Quiche	20-24 hours	4-5 hours	6-10 hours	1-2 hours
Large Cold-set Cheesecakes, Large Cakes & Gateau	16-20 hours	3-4 hours	Chilled Product Not Recommended	Chilled Product Not Recommended
Logs & Roulades	14-18 hours	4-5 hours	Chilled Product Not Recommended	Chilled Product Not Recommended
Slices & Tray Cakes	14-16 hours	4-5 hours	4-8 hours	1-2 hours
Individual Puddings, Muffins, Scones, Frittata and Tarts (Sweet & Savoury)	-	2-4 hours	-	1-2 hours
Individual Portion Cakes & Cheesecakes	-	4-6 hours	-	Not recommended
Finger Food (Sweet & Savoury)	-	3-4 hours/tray	-	1-2 hours/tray

## GF HANDLING GLUTEN-FREE

An important part of Kooka Brotha's HACCP program is to ensure that our gluten-free products, meet the allergen-free requirements (in the case of gluten-free products, less than 2 parts per million of gluten). Our gluten-free product range is clearly flagged in this product guide.

Gluten can be transferred to gluten-free products from products that contain gluten by utensils, plates and containers that have come in contact with products containing gluten.

To avoid the risk of cross contamination from gluten between gluten-free and non gluten-free products:

- Store gluten-free products in clean containers that have not been used for storing products that contain gluten.
- Always store gluten-free products above products that contain gluten.
- Present gluten-free desserts on clean plates that have been stored away from any risk of contact with gluten.
- Use dedicated utensils such as knives, cake server and tongs (clearly labelled or colour coded) for gluten-free products that are not used for products that contain gluten.

- Check the ingredients label for any traces of gluten that might be listed in garnishes or components you intend to serve with gluten-free desserts.

### IF IN DOUBT, DO NOT USE

## V VEGETARIAN PRODUCT CATEGORY

(applicable to savoury products)

Vegetarianism is the practice of abstaining from the consumption of meat – red meat, poultry, seafood and the flesh of any other animals; and by-products of animal slaughter (such as rendered fats like dripping, goose fat, etc.)

Kooka Brotha's Vegetarian Food Code refers to finished products that do not contain meat or any by-products that are the result of animal slaughter. However, they may include eggs (ovo-vegetarianism) or dairy products (lacto-vegetarianism). Kooka Brotha's Vegetarian category does not meet Vegan requirements (absence of all animal products).





## VE VEGAN PRODUCT CATEGORY (plant-based)





Kooka Brotha's has introduced an additional flag for Vegan products which are plant-based and have no fish or animal content.



# Heating Guide

Times are a guide only and may vary with particular equipment. Oven temperatures and times are based on small to medium (pre-heated) fan forced ovens. Microwave settings and times are based on a domestic 1100 watt microwave oven.

Savoury Products	From Defrosted		From Frozen	
	Microwave 	Oven 	Microwave 	Oven 
<b>Savoury Finger Food</b> (approx 25-35g)				
Muffins & Frittatas & Bites	High 20 secs	140°C 15-20 mins	Medium 45-60 secs	140°C 15-25 mins
<b>Individual Portion Savouries</b> (approx 110-160g)				
Muffins, Tarts & Frittatas	High 60 secs	140°C 25-35 mins	High 2 mins	140°C 30-45 mins
<b>Savoury Quiche Round &amp; Tray</b>				
Quiche Whole	Not Recommended	180°C 60-80 mins	Not Recommended	180°C 80-100 mins
Quiche Portion (approx. 120 g)	Medium-High 60 secs	180°C 8-10 mins	Medium-High 2 mins	180°C 10-15 mins

Sweet Products	From Defrosted		From Frozen	
	Microwave 	Oven 	Microwave 	Oven 
<b>Tray Cakes</b> (Bread & Butter & Apple Crumble Tray)				
Tray Cakes Whole	Not Recommended	180°C 25-35 mins	Not Recommended	180°C 35-45 mins
Tray Cakes 1/16th portions	Medium-High 60 secs	180°C 5-8 mins	Medium 2-3 mins	180°C 8-10 mins
<b>Apple Pie</b> (whole)	Not Recommended	180°C 45-60 mins	Not Recommended	180°C 70-100 mins
<b>Apple Pie</b> (per portion)	Low 2-3 mins	180°C 8-10 mins	Low-Med 6 mins	180°C 10-15 mins
<b>Individual Portion</b> (sweet)				
Scones (Date, Plain & Sultana) per portion	Medium 30 secs Serve immediately	170°C 5 mins	Medium 50 secs Serve immediately	170°C 7-10 mins
Self-saucing Puddings (Sticky Date & Dark Chocolate)	Med-High 45-60 secs	Not Recommended	Med-High 80-90 secs	180°C 4-5 mins
Choc Lava Cake (pudding)	Medium 50-70 secs	Not Recommended	Medium 60-90 secs	Not Recommended
Apple Crumble Tart (per portion)	Med-High 2-3 mins	140°C 5-10 mins	Low-Med 6 mins	140°C 12-20 mins
Portuguese Tart* (per portion - take out of plastic tray)	Not Recommended	210°C 8-12 mins	Not Recommended	210°C 15-20 mins

\* Due to the egg component to the Portuguese Tart, heat only on demand. Do not keep this product warm for long periods of time and respect good food hygiene practices.



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