

Carton Code	Version	Revision	Operator: PaulT
B167/101	V01	R01	Date: 08.08.2023
Customer: Buckfast Organic Bakery Ltd			
Product Description: Sharing Nut Roast skillet			
Customer Product Code: SNRw			
Die Reference: CPL2204			
Profile Reference: 8555A02			
Print Face: Coated Side Out			
FSC: No			
Cyrel Code:			

Colours:	
Black	Cyan
Magenta	Yellow
PANTONE 7545 C	

Technical:
Cutter

For a more accurate visual colour guide, please refer to a Pantone swatch library for spot colours and a GMG proof for process colours. Please note when printing Pantone spot colours, we will use the Xrite Exact digital Pantone library to <2 dE00.

DISCLAIMER
PLEASE CHECK THE ACCURACY OF THE SUPPLIED ARTWORK PRIOR TO APPROVAL FOR REPRO AND PRINT.
Supplied barcodes below 80% magnification may not read or scan correctly. Please ensure that you check all aspects of the proof carefully. The product will be produced according to your approval and we cannot accept responsibility for any errors after proof approval. All colour matching will be conducted under D50 lighting unless otherwise specified by the client.

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B167/101_V01R01 SNRw

Organic nut roast with chestnuts, almonds, brazil nuts, walnuts, vegetables, seeds and herbs. Topped with a clementine glaze and nuts.

Our classic nut roast elevated to new heights and in a sharing format for 4. Perfect for lunch, dinner, picnics, snacks or anytime you're a bit peckish! Serve warm or cold with fresh veg or salad for a plant-based taste sensation.

Ready when you are!
All our products are cooked and ready to eat from chilled, but this nut roast is best when reheated. To reheat simply remove from packaging and place nut roast on a baking tray in the centre of a pre-heated oven.

From chilled
180°C/Fan 160°C
/Gas Mark 4
25-30 mins

From frozen
190°C/Fan 170°C
/Gas Mark 5
45-50 mins

Allow to rest for a few minutes — then enjoy!

600g e

Our purely plant-based ingredients
Organically produced: vegetables in varying proportions (47%) (sweet potato, onion, carrot, **CELERY**, leek, spinach), **NUTS** in varying proportions (26%) (chestnut, **BRAZIL NUT**, **ALMOND**, **WALNUT**), water*, clementine glaze (7%) (water*, clementine puree, red wine, agave syrup, ginger, garlic, cinnamon, five spice), polenta, cranberries (1.5%) (cranberry, apple juice concentrate, sunflower oil), pumpkin seeds, sunflower seeds, bouillon (salt*, rice flour, onion, parsnip, carrot, olive oil, turmeric, parsley), sunflower oil, tomato puree, tamari (water* **SOYA** bean, salt*), herbs & spices, **MUSTARD** seed, sea salt*, and love. *approved non-organic.

Allergen Advice
See ingredients in **BOLD**. We handle other tree nuts, so may also contain this allergen. Our ingredient suppliers may handle peanuts and sesame.

Storage
For storage information and use by date please see side of pack.

Warning
Ingredients are carefully checked, but sometimes a piece of shell or stone sneaks through.

Nutritional Information

Typical values per 150g serving per 100g

Energy	1149kJ	766kJ
Fat	275kcal	183kcal
- of which saturates	14.5g	9.6g
Carbohydrates	2.2g	1.5g
- of which sugars	27.0g	18.0g
Protein	7.9g	5.3g
Fibre	5.9g	4.0g
Salt	3.9g	2.6g
	0.7g	0.5g



GB-ORG-05
UK/ren UK Agriculture



**MADE IN OUR
DEVON BAKERY**
CERTIFIED ORGANIC

WITH TASTY VEG AND A FRUITY GLAZE

**SHARING
NUT ROAST**



Clive's
PURELY PLANTS
**GLORIOUSLY
GLUTEN
FREE**



For planty posts galore see:
Facebook: Clive's Pies
Twitter: @clivespies
Instagram: @clivespies
Website: clivespies.com

Made in Devon UK by:
Buckfast Organic Bakery Ltd,
Dartmouth TQ6 9LA. 01803 470075.
Email: hello@clivespies.co.uk
EU Address c/o Independent Irish
Health Foods, Ireland, P12 YX61.



600g e

Please recycle this box.



This nut roast is suitable for freezing

Deliciously illustrated & designed by thecollaborators.com

WE WANT TO MAKE EATING ANIMALS A THING OF THE PAST.
CHOOSING CLIVE'S KEEPS HENS CLUCKING, PIGS OINKING AND COWS MOOING.
FREE TO LIVE THEIR BEST LIVES. NOW THAT'S WHAT WE CALL PLANT POSITIVITY.

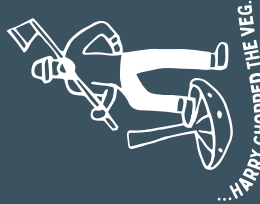
CHANGE TASTES BETTER

Clive's
PURELY PLANTS

**SHARING
NUT ROAST**

WITH TASTY VEG AND A FRUITY GLAZE

**MADE IN OUR
DEVON BAKERY**
CERTIFIED ORGANIC



WHERE'S CLIVE?

CLIVE STARTED MAKING PLANT-POWERED PIES IN THE EARLY 80'S.
USING TASTY, NUTRITIOUS INGREDIENTS. HE HAND DELIVERED
THEM TO THE PEOPLE OF SOUTH DEVON ON HIS TRUSTY BICYCLE.
NOW RETIRED, HE HAS PASSED THE ROLLING PIN ON TO US.
AND WE CONTINUE TO MAKE HIS DELICIOUS RECIPES BY HAND.

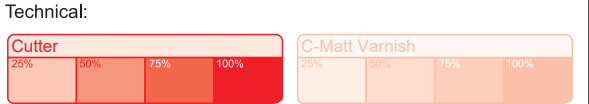


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Cyrel Code:	

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