

Product name: **BREWER'S BOLOGNESE (VEGAN, F2F)**
Article number: **3805**

Description: Savoury Bolognese sauce made with vegan mince, produced in Switzerland from Swiss brewer's spent grains and Swiss pea protein. The sustainable plant-based version of classic mince-based dishes such as spaghetti Bolognese and lasagne.

Condition: Frozen, to be reheated.



| Nutritional value per 100 g: | |
|------------------------------|------------------|
| Energy | 373 kJ / 89 kcal |
| Fat | 2.6 g |
| <i>of which saturates</i> | 0.5 g |
| Carbohydrates | 4.5 g |
| <i>of which sugars</i> | 2.4 g |
| Fibre | 2.7 g |
| Protein | 9.6 g |
| Salt (calculated from Na) | 1.5 g |

Ingredients: Chopped tomatoes 33% (chopped tomatoes, tomato juice, acidity regulator: citric acid), vegan mince 29% (**BARLEY** malt product (**BARLEY** spent grains, **BARLEY** malt extract), pea protein, **WHEAT** gluten, water, salt, natural flavourings), water, diced vegetables (**CELERY**), red wine (vegan, **SULPHITES**), olive oil, onions, tomato purée, vegan demi-glace (modified starch, rice flour, flavourings, yeast extract, flavour enhancer (monosodium glutamate), table salt, sugar, caramelised sugar, maltodextrin, lemon juice powder, herbs, spices), garlic, spices.

Available labels: Swissness

Claims: High protein content, high fibre content, low fat

Storage: Store at ≤ -18°C. After thawing, store at ≤ +5°C and use within 3 days. Do not refreeze after thawing.

Shelf life: See label (18 months from production)

Packaging: Frozen, 10 kg per carton (4 × 2.5 kg), vacuum-packed



| Allergens (including derivatives) from the ingredients, per EU regulation: | | |
|---|--|------------|
| 01 | Cereals containing gluten and products thereof | Yes |
| 02 | Crustaceans and crustacean products | No |
| 03 | Eggs and egg products | No |
| 04 | Fish and fish products | No |
| 05 | Peanuts and peanut products | No |
| 06 | Soya and soya products | No |
| 07 | Milk and milk products (including lactose) | No |
| 08 | Nuts and products thereof | No |
| 09 | Celery and celery products | Yes |
| 10 | Mustard and mustard products | No |
| 11 | Sesame seeds and sesame seed products | No |
| 12 | Sulphur dioxide and sulphites at concentrations > 10 mg/kg or 10 ml/l as SO ₂ | Yes |
| 13 | Molluscs and mollusc products | No |
| 14 | Lupin and lupin products | No |

Regulatory information:

This product and its packaging comply with Swiss and European food law. Residues comply with the legal regulations currently in force in Switzerland and Europe. The product contains no residues of genetically modified material. The product has not been irradiated. This product specification serves as an overview and has been prepared to the best of our knowledge based on current information.

Preparation & Serving Suggestions

- Thawing:** Ideally, thaw slowly (e.g. overnight) in the refrigerator or cold store. Alternatively, thaw in a water bath/steamer at 85°C for around 30 minutes.
- Heating:** Reheat in a pan over medium heat, stirring occasionally. In a water bath/steamer at 85°C for around 20 minutes.
- Plating:** Serve with pasta (e.g. spaghetti)
Garnish with fresh herbs (chives, parsley, thyme, rosemary)
Refine with confit cherry tomato
For vegetarian dishes: sprinkle with grated cheese (Parmesan, Grana Padano — **MILK**).

Where brewing ends, nutrition begins!

Since 2024, Circular Food Solutions has been using Swiss brewer's **spent grains** – a valuable by-product of beer production – and transforming it into an innovative **ingredient with excellent nutritional values**. Rich in **plant protein, fibre and minerals**, the spent grains become part of a clever and sustainable circular economy: locally processed, resource-efficient, **full of flavour and functionality**.

100% Swiss, 100% quality, 100% sustainable

Circular Food Solutions – Nutrition rethought!

Find out more at: www.circular-food-solutions.com

Also discover our "nature" products – the perfect base for your creative, plant-based dishes:



BREWER'S CHUNKS



BREWER'S MINCE



BREWER'S CUTS