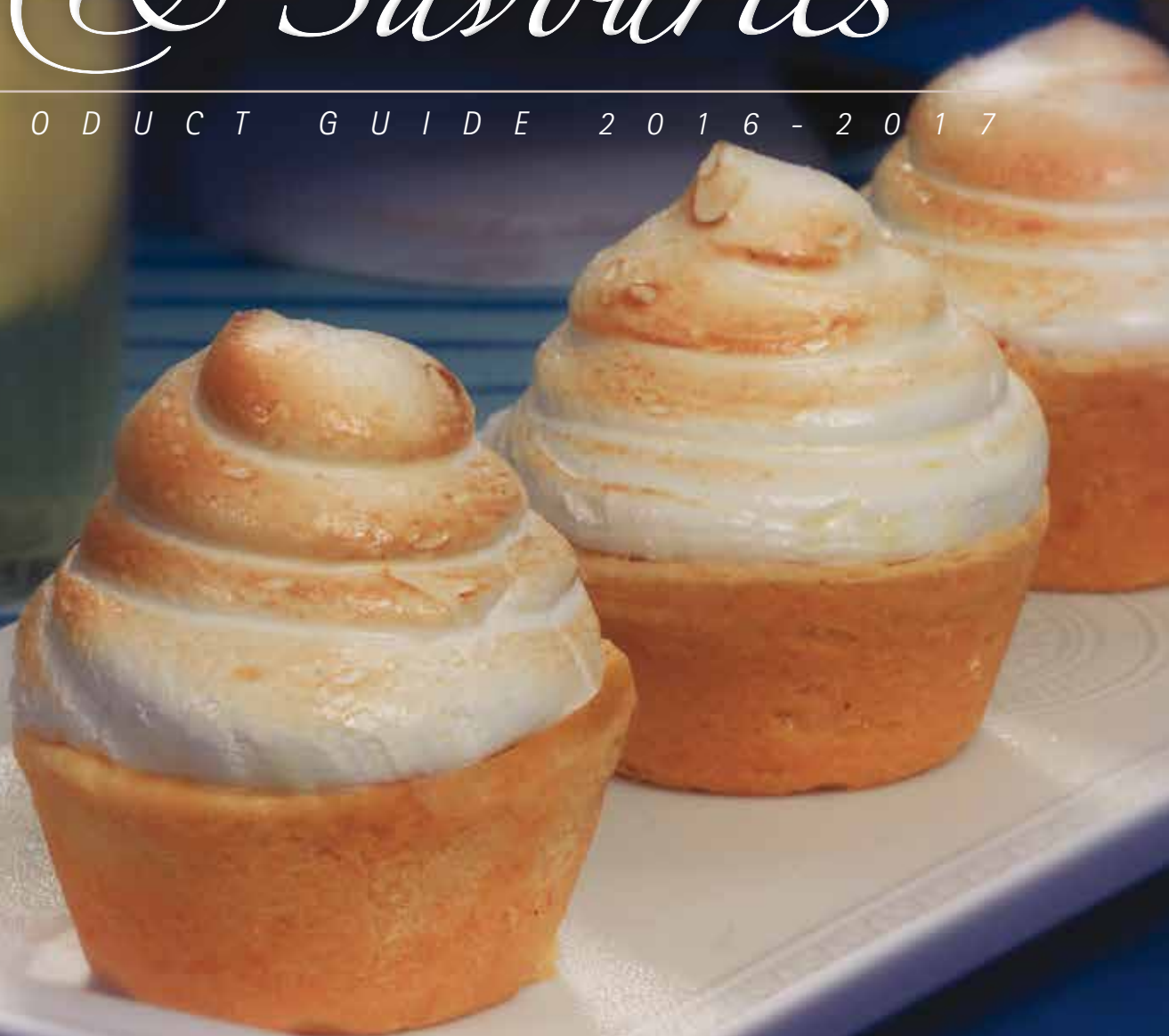


FRESH INGREDIENTS - NATURALLY CRAFTED

Cakes, Desserts & Savouries

P R O D U C T G U I D E 2 0 1 6 - 2 0 1 7



 **KOOKATM
BROTHAS**
Patisserie

ARTISAN PRODUCTS HAND CRAFTED IN AUSTRALIA'S REGIONAL FOOD BOWL

About Us

Since 1987, Kooka Brotha's has been producing premium, natural cakes, desserts and now savouries from some of the best ingredients in the world. Located in the centre of Australia's food bowl, Albury-Wodonga we are ideally placed to take quality, clean primary produce and create products that can enhance your position in the food industry.

Kooka Brotha's leadership as makers of gluten-free cakes, desserts and savouries comes from our commitment to only make products gluten-free if they look and taste as good or better than if made with gluten. This ensures these products will give your diners the experience of enjoying products that equal a "true in-house" flavour with the added benefit of being gluten-free for those customers requiring gluten-free food.

We at Kooka Brotha's are committed to quality in all aspects of our business – let us enhance the quality of yours.

Customer Service

We appreciate your calls and feedback.

Please call **1800 222 788** (Australia) or **+61 2 6056 2828** if you require information on any of our products, during office hours (Victorian time).

Email: Sales@kookabrothas.com

Any feedback, product improvements or new ideas are welcome. Messages or queries may be sent by our 'on-line' forms on our website, or email which are accessible 24 hours a day 7 days a week.

Please visit www.kookabrothas.com for up-to-date information on:

- products and product specifications
- sales representation

We look forward to your feedback and suggestions on how we may better meet your needs.

Product Availability

Kooka Brotha's products are supplied through a network of selected frozen food wholesalers (food service) throughout Australia and parts of Asia and the Pacific. We believe that they are best able to meet the needs of our customers and the handling requirements of our products.

Please call our toll free number **1800 222 788** (Australia) or **+61 2 6056 2828** or email sales@kookabrothas.com for current information on suppliers of our products in your area.

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Freezing in the Freshness

with Portion Control and Zero Waste

Kooka Brotha's have removed the need to use chemicals and preservatives in our products by mastering the quick freezing of products, allowing the use of only premium, natural ingredients throughout our range. This safer form of preservation ensures that you have fresh 'as made in house' products to serve your customers on demand.

To assist you to further eliminate waste, most products in the range are either individual portion, pre cut or in finger food format to allow you to defrost only the number of portions required (some products don't even need to be defrosted prior to service).

Sweet Range

Cakes, Desserts & Slices



KOOKA BROTHA'S
Patisserie



Brandy Snaps & Baskets (gluten-free)

Brandy Snaps are zero waste products, take straight from the freezer, fill and serve.



GLUTEN-FREE

BRANDY SNAP BASKETS

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

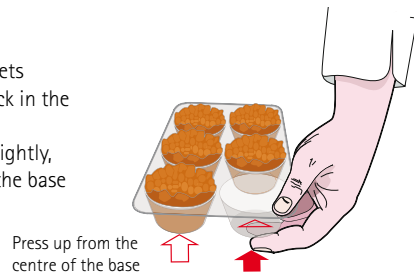


GLUTEN-FREE

BRANDY SNAP ROLLS

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

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.



Finger Food (Sweet) (gluten-free)



**MODIFIED
GLUTEN-FREE**

COCKTAIL CUP CAKES (New Format)

Medley of red and white velvet cup cakes each type with two different cream cheese frosting top garnishes.

Red velvet cup cakes with a berry and vanilla swirl and one with vanilla rosette with berry coloured and flavoured sugar sprinkles.

White velvet with a yellow lemon and cream swirl and one with a vanilla rosette with a fine milk chocolate garnish.



**NEW
GLUTEN-FREE**

PETIT FOURS SWEET MIXED

(a brightly coloured medley of three cut sweet slices)

Jaffa Mud Cake Slice – an intensely flavoured chocolate mud cake slice with a distinct orange flavoured and coloured glaze garnished with chocolate.

Tia Maria Baked Cheesecake Slice – Dense creamy Tia Maria flavoured baked cheesecake slice, topped with milk chocolate, and garnished with chocolate stripes and white ganache rosette.

Strawberry Baked Cheesecake Slice – Vanilla and strawberry marbled cheesecake slice topped with a strawberry glaze and garnished with a green (mint & apple) chocolate stripes.



GLUTEN-FREE

FINGER FOOD SLICES MIXED PACK

A variety of three dessert slices cut into finger food portions.

Carrot Cake – A moist gluten-free carrot cake slice finished with a smooth white cheese topping.

Chocolate Brownie – a smooth rich melt in your mouth brownie finished with a light dusting of cocoa-sugar icing mix.

Citrus Tart Slice – A refreshing light and tangy lemon flan baked on a gluten-free biscuit crumb base, decorated with a piped orange filigree pattern.

Name	Product Code	Dimensions	Packaging	Storage Instructions	Gluten-Free	Vegetarian
Brandy Snap Basket	IBB	approx 7cm diameter, 4cm deep	24 per box, (4 trays of 6), 3 boxes per outer carton	Best stored frozen until required	Yes	Yes
Brandy Snap Rolls	IBS	approx 12.5cm long and 2.5cm internal diameter	24 per box, (3 trays of 8), protected by food grade bubble plastic, 3 boxes per outer carton	Best stored frozen until required	Yes	Yes

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Cocktail Cup Cakes	LCCM	Approx 4cm diameter, approx 4cm high	48 per tray (4 [types of garnish] x 12). 3 trays per outer carton.	Serve at room temperature	3 days at 2-5°C	Yes	Yes
Petit Fours Sweet Mixed	IPCPF	Approx 3.6 x 3.3cm	1 tray of 48 per box 3 flavours of 16. 4 Boxes per outer carton.	Serve chilled or at room temperature	3 days at 2-5°C	Yes	Yes
Finger Food Slices Mixed Pack	IPFFSM	Approx 3.6cm x 3.3cm cut portions from a variety of 3 flavours	60 per box (2 layers of 30). 4 Boxes per outer carton.	Serve chilled or at room temperature	4 days at 2-5°C	Yes	Yes

Individual Tarts

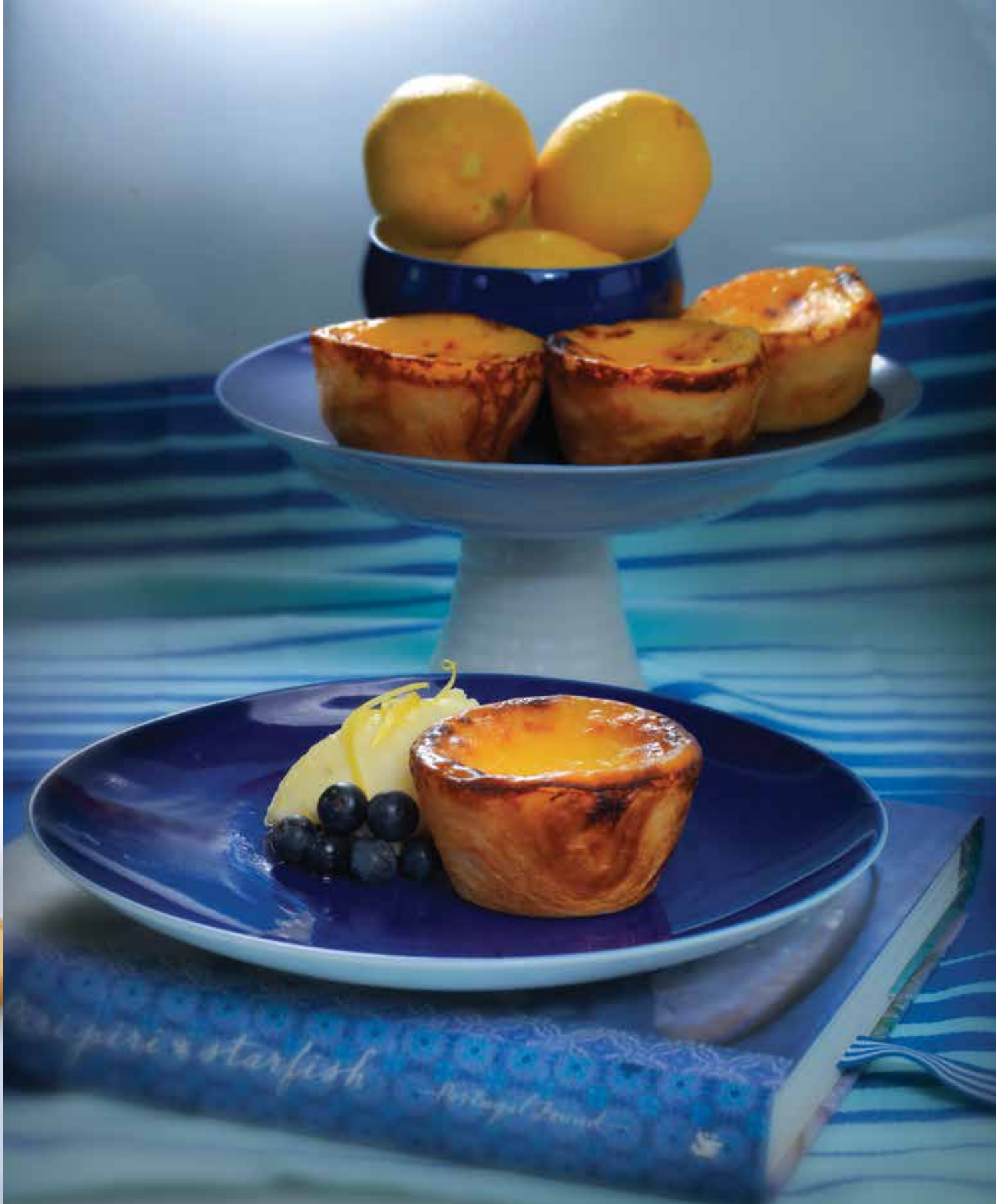
GLUTEN-FREE

CITRUS TARTLET
Refreshing light tangy lemon curd filling in a golden brown fluted gluten-free pastry tartlet shell. Finished with a chocolate filigree.



GLUTEN-FREE

CREME BRULEE TARTLET
A classic French favourite, with a velvety smooth baked cream filling, topped with a golden caramel crust served in a gluten-free tartlet pastry shell.



Name	Product Code	Dimensions	Packaging	Serving Instructions	Storage instructions	Gluten-Free	Vegetarian
Citrus Tartlet	IPTCIT	approx 9.5cm diam, 3cm deep	10 per box 4 boxes per carton	Serve chilled or at room temperature	4 days at 2-5°C	Yes	No
Creme Brulee Tartlet	IPTCB	approx 9.5cm diam, 3cm deep	10 per box 4 boxes per carton	Serve chilled or at room temperature	1 day at 2-5°C	Yes	Yes

Refer to tables on page 24 for Defrosting Instructions

Individual Tarts

NEW
GLUTEN-FREE



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

NEW



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

GLUTEN-FREE



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

Name	Product Code	Dimensions	Packaging	Serving Instructions	Storage instructions	Gluten-Free	Vegetarian
Lemon Meringue Tart	IPTLM	approx 7cm diam, 7.5cm deep	6 per box 6 boxes per carton	Serve at room temperature	4 days at 2-5°C	Yes	No
Portuguese Tart	IPTPOR	approx 7cm diam, 4cm deep	12 per box 4 boxes per carton	Serve at room temperature	4 days at 2-5°C	No	Yes
Apple Crumble Tart	IPTAC	approx 7cm diam, 4cm deep	6 per box and 6 boxes per outer carton	Serve at room temp or warmed	4 days at 2-5°C	Yes	Yes

Refer to tables on page 24 for Defrosting & Heating Instructions

Muffins (gluten-free)

**MODIFIED
GLUTEN-FREE**



DOUBLE CHOC CHIP MUFFIN
Texas size, rich double gluten-free chocolate muffin bursting open with chocolate flavour and chocolate flakes.

Mini Muffin

Large Muffin

**MODIFIED
GLUTEN-FREE**



BLUEBERRY MUFFIN
High domed, moist, blueberry gluten-free muffin full of plump blueberries and blueberry pieces.

Mini Muffin

Large Muffin

GLUTEN-FREE



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

Mini Muffin

Large Muffin



NEW

MINI MUFFINS

Mini Blueberry Muffin

Refer to Blueberry Muffin detail.

Mini Double Choc Chip Muffin

Refer to Double Choc Chip Muffin detail.

Mini Raspberry & White Chocolate Muffin

Refer to Mini Raspberry & White Chocolate Muffin detail.



Scones & Banana Bread



CLASSIC SCONES



PLAIN 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.

Scones are baked to 95% to allow them to be heated in an oven or microwave when required.



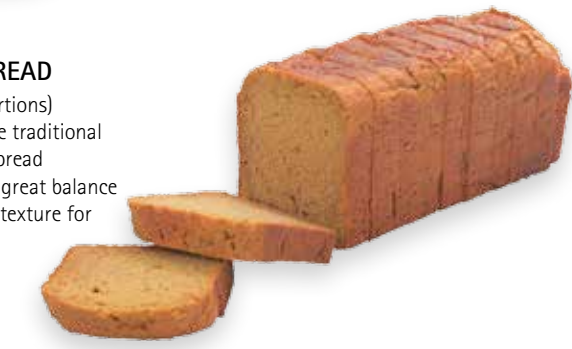
SULTANA Scone

Classic, moist lightly baked scone studded with plump syrup soaked sultanas. Simply defrost to serve at room temperature or to serve warm.

BANANA BREAD

(Pre-cut 12 portions)

Easy to use, the traditional moist banana bread incorporates a great balance of flavour and texture for all occasions.



Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Blueberry Muffin	IPMBL	8cm top diameter and 7.5cm high	6 per box, 6 boxes per carton	Serve at room temperature	3 days at 2-5°C	Yes	Yes
Double Choc Chip Muffin	IPMDCC	8cm top diameter and 7.5cm high	6 per box, 6 boxes per carton	Serve at room temperature	3 days at 2-5°C	Yes	Yes
Raspberry & White Chocolate Muffins	IPMRWC	8cm top diameter and 7.5cm high	6 per box, 6 boxes per carton	Serve at room temperature	3 days at 2-5°C	Yes	Yes
Mini Muffins Mixed (sweet)	LMMM	Approx 4cm top diam and approx 4cm high	30 per tray (10 of each of 3 flavours) 3 trays per carton	Serve at room temperature	2 days at 2-5°C	Yes	Yes

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Plain Scone	LSCONP	Approx 6cm diameter and 4.5cm high	20 per tray, 3 trays per carton	Serve warm or at room temperature	1 day at 2-5°C	No	Yes
Sultana Scone	LSCONS	Approx 6cm diameter and 4.5cm high	20 per tray, 3 trays per carton	Serve warm or at room temperature	1 day at 2-5°C	No	Yes
Banana Bread	LBBL	12 pre-cut portions 2mm thick	1 loaf per box, 4 boxes per carton	Serve at room temperature, toasted or refreshed in microwave oven	Best stored in airtight container, 4-5 days at 2-5°C	No	Yes

Slices (gluten-free)



GLUTEN-FREE

COCONUT BUSH PLUM SLICE

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!



GLUTEN-FREE

CHOCOLATE BROWNIE SLICE

Smooth, melt-in-the-mouth chocolate brownie with walnuts, finished with a light dusting of icing sugar.



GLUTEN-FREE

CARAMEL SLICE

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

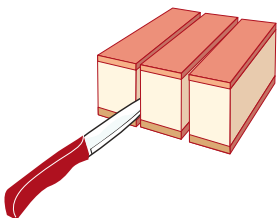


GLUTEN-FREE

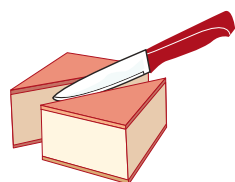
MARBLED WHITE CHOCOLATE BROWNIE SLICE

A fudgy white chocolate blondie variation of a traditional brownie, patterned with marbled swirls of dark chocolate brownie for a great white and dark chocolate brownie experience.

Slices cut in thirds make finger food style portions



Slices cut in half are suitable for finger food style portions



Name	Product Code	Dimensions	Gluten-Free	Vegetarian	Common
Coconut Bush Plum Slice	SCBP	Portion size approx 6.5cm x 6cm, 15 portions per tray	Yes	Yes	Packaging: 1 tray per box, 4 trays per outer carton
Chocolate Brownie Slice	SCB	Portion size approx 6.5cm x 6cm, 15 portions per tray	Yes	Yes	Defrosted Shelf Life: 4 days at 2-5°C
Caramel Slice	SCAR	Portion size approx 6.5cm x 6cm, 15 portions per tray	Yes	No	Serving Instructions: Serve at room temperature
Marbled White Chocolate Brownie	SMWCB	Portion size approx 6.5cm x 6cm, 15 portions per tray	Yes	Yes	Refer to tables on page 24 for <i>Defrosting Instructions</i>



Slices (gluten-free)

NEW

GLUTEN-FREE

PEPPERMINT SLICE

A variant on the traditional crunchy chocolate hedgehog base, with a tingling-ly fresh peppermint icing layer and finished with a patterned rich, thin coating of dark chocolate topping, all gluten-free.



NEW

GLUTEN-FREE

CHILLI CHOC SLICE

Velvety dark chocolate mud cake slice (gluten-free) with an Aztec/Mexican twist – a hint of chilli topped with a dark chocolate ganache and finished with a couple of thin red chocolate stripes.



MODIFIED CUT

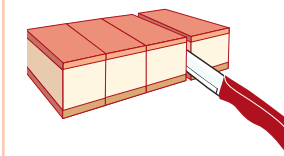
GLUTEN-FREE

VANILLA SLICE SUPREME

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



16 portion cut into fours.



Name	Product Code	Serving Instructions	Gluten-Free	Vegetarian	Common
Peppermint Slice	SPEP	Serve at room temperature	Yes	No	Approx size: Portion size 9.5cm x 3.7cm, 16 portions per tray
Chilli Choc Slice	SCHC	Serve at room temperature	Yes	No	Packaging: 1 tray per box, 4 trays per outer carton
Vanilla Slice Supreme	SVS	Best served from the refrigerator	Yes	No	Defrosted Shelf Life: 3 days at 2-5°C Refer to tables on page 24 for <i>Defrosting Instructions</i>

Individual Cheesecakes (gluten-free)

GLUTEN-FREE



BLUEBERRY BAKED CHEESECAKE
Bursts of blueberry mixed with a superb creamy baked cheesecake garnished with a blueberry swirl on a golden gluten-free biscuit crumb base.

GLUTEN-FREE

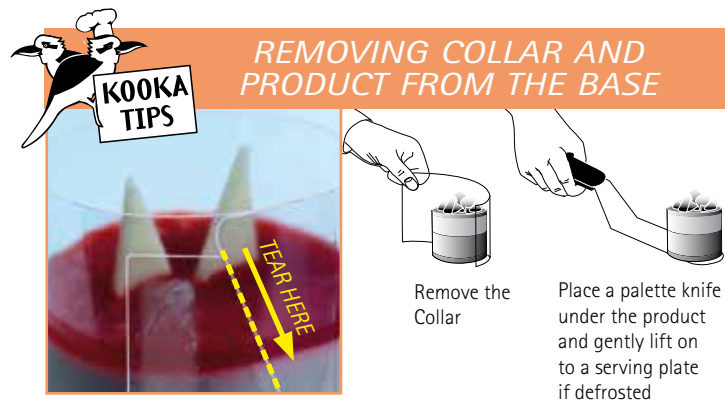


CARAMEL BAKED CHEESECAKE
Caramel studded smooth creamy baked cheesecake on a gluten-free crumb base with a caramel flourish on top.

GLUTEN-FREE



BUSH PLUM AND RASPBERRY CHEESECAKE COLD-SET
A delicate balance of bush plum (quandong) and raspberry cheesecake on a chocolate roulade base and topped with raspberry glaze and finished with white chocolate shards.



Individual Mousses (gluten-free)

GLUTEN-FREE



PANNA COTTA
Delicate smooth, creamy vanilla traditional Northern Italian dessert in an oval shape – a soft vanilla cream set on a fine gluten-free roulade base finished with an elegant curved chocolate swish.

GLUTEN-FREE



DAY-NIGHT MOUSSE
Layers of dark and white chocolate mousse on a chocolate sponge, topped with dark chocolate ganache and finished with marbled chocolate shavings.

Frozen Parfait (gluten-free)

This frozen parfait dessert is presented in an oval shaped form (approx 70mm x 55mm x 50mm high) and designed to be served and eaten frozen. The Passionfruit Lime Frozen Parfait is a "zero waste" product that requires no defrost time, instant delivery – serve from the freezer with absolutely no wastage.

GLUTEN-FREE



PASSIONFRUIT LIME FROZEN PARFAIT
Refreshing tangy creamy passionfruit parfait with the zing of lime on a light meringue base. Garnished with a "semi freddo" piped passionfruit garnish and chocolate filigree to be served soft frozen.

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Blueberry Baked Cheesecake	IPBBC	approx 6.1cm diameter height 4.5-5cm	12 per box, 4 boxes per carton	Serve chilled or at room temperature	4 days at 2-5°C	Yes	Yes
Caramel Baked Cheesecake	IPCBC	approx 6.1cm diameter height 4.5-5cm	12 per box, 4 boxes per carton	Serve chilled or at room temperature	4 days at 2-5°C	Yes	Yes
Bush Plum and Raspberry Cheesecake	IPBPR	approx 6.3cm diam, 5-5.5cm high	12 per box, 4 boxes per carton	Serve chilled	3 days at 2-5°C	Yes	No

Refer to tables on page 24 for Defrosting Instructions

Name	Product Code	Dimensions	Packaging	Serving & Storage Instructions	Gluten-Free	Vegetarian
Panna Cotta	IPPC	approx 7.5cm x 6cm, 5cm high	12 per box, 4 boxes per carton	Serve chilled 3 days at 2-5°C	Yes	No
Day-Night Mousse	IPDNM	approx 6.3cm diam, 5-5.5cm high	12 per box, 4 boxes per carton	Serve chilled 3 days at 2-5°C	Yes	No
Passionfruit Lime Frozen Parfait	IPPLPA	approx 7.5cm x 6cm, 5cm high	12 per box, 4 boxes per carton	Serve frozen. Store frozen until required	Yes	No

Refer to tables on page 24 for Defrosting Instructions

Individual Self-Saucing Puddings (zero-waste)

ZERO-WASTE

DARK CHOCOLATE PUDDING WITH CHOCOLATE SAUCE

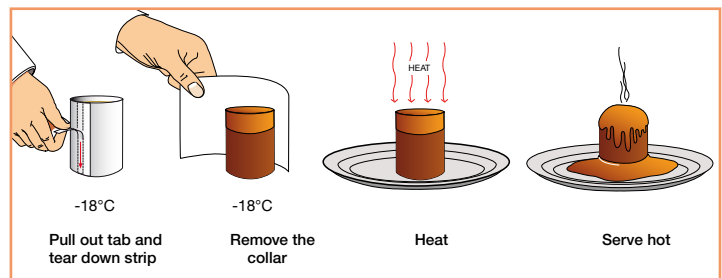
Wickedly rich dark chocolate pudding smothered in a smooth dark chocolate ganache sauce.



ZERO-WASTE

INDIVIDUAL STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

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



Individual Self-Saucing Puddings (zero-waste)

Kooka Brotha's popular range of *heat and serve puddings* feature five delicious flavours all individually portioned complete with their own complementary sauce (inside or out) designed to eliminate waste and save you valuable time. The innovative format and printed packaging (with handling instructions) of these generous desserts mean absolutely no wastage, simply heat and serve from frozen as required.

ZERO-WASTE

CHOCOLATE LAVA CAKE

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.

Best served warm. Heat in microwave oven (medium setting) for 60-90 seconds from frozen and 50-70 seconds from defrosted.



ZERO-WASTE

BUTTERSCOTCH PECAN PUDDING WITH BUTTERSCOTCH SAUCE

A modern variation of golden syrup pudding combining the flavours of pecan and golden syrup butter pudding with an indulgent butterscotch sauce.



ZERO-WASTE

WHITE CHOCOLATE AND RASPBERRY PUDDING

A contemporary flavour combination of a white chocolate pudding blended with raspberry pieces and white chocolate chips, with a smooth creamy raspberry flavoured custard. A favourite for any season.



REMOVING COLLAR AND HEATING INDIVIDUAL PUDDINGS



OPTION ONE: Remove the collar first then heat, this gives you more sauce around the pudding and on the plate.

OPTION TWO: Heat in the collar then remove the collar, this allows some of the sauce to penetrate into the pudding during the heating process and makes the pudding even moister.

MICROWAVE OVEN (1000 WATT)

- High approx 70 seconds (from frozen)
- High approx 40 seconds (defrosted)

CONVENTIONAL OVEN

- Moderate – approx 25 mins (from frozen)
- Moderate – approx 10-15 mins (defrosted)
Covered with aluminium foil

Name	Product Code	Serving Instructions	Gluten-Free	Vegetarian	Common
Dark Chocolate Pudding with Chocolate Sauce	IPDCPS	Serve heated	No	Yes	Approx size: approx 6.1cm diam
Individual Sticky Date Pudding with Butterscotch Sauce	IPSDPS	Serve heated	No	Yes	Packaging: 12 per box, 4 boxes per outer carton
Chocolate Lava Cake	IPLAV	Serve heated in microwave (60 secs if frozen or 40-45 secs if defrosted)	No	Yes	Defrosted Shelf Life: 4 days at 2-5°C
Butterscotch Pecan Pudding with Butterscotch Sauce	IPBPPS	Serve heated	No	Yes	Refer to tables on page 24 for <i>Defrosting & Heating Instructions</i>
White Chocolate and Raspberry Pudding	IPWCRPS	Serve heated	No	Yes	

Pies

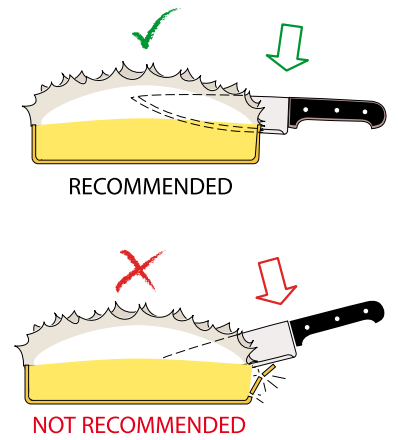


APPLE PIE (Pre-cut 12 portions)
Deep dish pie filled with tangy apple in a sweet golden pastry shell – everyone's favourite. May be served hot or cold.



LEMON MERINGUE PIE (Un-cut)
An Australian favourite with a deep tangy lemon filling in a golden pastry shell topped with peaks of fluffy meringue.

KOOKA TIPS CUTTING LEMON MERINGUE PIE



Pies, Flans & Tarts



NEW
GLUTEN-FREE
SALTED CARAMEL FLAN (Pre-cut 14 portions)
Baked caramel filling and a hint of salt that enhances the caramel flavours topped with a dark chocolate ganache all in a light gluten-free pastry – bringing you the allure of the flavours of French and American patisserie.



CITRUS TART (Pre-cut 12 portions)
A light, refreshing and tangy lemon and lime flan baked in a deep, crisp short pastry shell.



PECAN PIE (Pre-cut 14 portions)
Premium pecans contrast with a smooth fudge-like caramel centre to create this American classic!

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Portion Cut	Vegetarian
Apple Pie	PCFAP	24cm diameter pre-cut into 12 portions	1 pie per box, 4 boxes per carton	Serve warm or at room temperature	4 days at 2-5°C	No	Yes	Yes
Lemon Meringue Pie	RCLMP	24.5cm diameter 12-16 portions	1 pie per box, 4 boxes per carton	Serve chilled or at room temperature	4 days at 2-5°C	No	No	Yes

Refer to tables on page 24 for Defrosting & Heating Instructions

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Portion Cut	Vegetarian
Salted Caramel Flan	PCSCF	24cm diameter pre-cut into 14 portions	1 tart per box, 4 boxes per carton	Serve chilled or at room temperature	4 days at 2-5°C	Yes	Yes	Yes
Citrus Tart	PCFCT	24.5cm diameter pre-cut into 12 portions	1 tart per box, 4 boxes per carton	Serve chilled or at room temperature	4 days at 2-5°C	No	Yes	Yes
Pre-cut Pecan Pie	PCFPP	24.5cm diameter 14 portions	1 pie per box, 4 boxes per carton	Serve chilled or at room temperature	4 days at 2-5°C	No	Yes	Yes

Refer to tables on page 24 for Defrosting Instructions

Cakes and Gateaux (pre-cut)



MODIFIED NOW CUT

BLACK FOREST GATEAU (Pre-cut, 16 portions)
Kirsch infused chocolate sponge layered with fresh cream, sour red cherries and finished with chocolate shavings, fresh cream rosettes and grated chocolate.



GLUTEN-FREE

MOCHA WALNUT GATEAU (Pre-cut, 16 portions)
Three layers textured gluten-free walnut cake assembled with a smooth light whipped mocha ganache. Decorated with top garnish of white and dark chocolate sticks.



GLUTEN-FREE

ORANGE MERINGUE GATEAU (Pre-cut, 16 portions)
An innovative gateau presentation of two layers of moist gluten-free orange almond cake, filled with a tangy orange curd centre and topped with a light pavlova layer, garnished with white chocolate garnish and orange chocolate triangles.



GLUTEN-FREE

CHOCOLATE ON THE ROCKS (Pre-cut, 16 portions)
A rocky road inspired cake with a dense chocolate cake base, whipped ganache, flaked roast coconut and pink and white marshmallows.



GLUTEN-FREE

MURRAY MOUSSE AND MUD CAKE (Pre-cut, 16 portions)
A dense fudgy chocolate mud cake base generously layered with chocolate mousse and lashings of rich ganache vermicelli.

Cheesecakes (pre-cut)



MODIFIED
GLUTEN-FREE

WHITE CHOCOLATE AND BERRY CHEESECAKE (Pre-cut, 16 portions)
Smooth, rich velvety white chocolate cheesecake red currant liqueur, set on a gluten-free crumb base and sponge disc studded with seasonal fresh berries. Topped with a fine white chocolate glaze and garnished with a random red pattern of berry swirls and flourishes.



MODIFIED
GLUTEN-FREE

CARAMEL CHEESECAKE (Pre-cut, 16 portions)
Layers of dark and light caramel flavoured cold-set cheesecake set on a gluten-free biscuit crumb base and topped with a fine rich golden caramel coloured glaze and finished with contrasting white chocolate filigree scribble.



GLUTEN-FREE

BLUEBERRY BAKED CHEESECAKE (Pre-cut, 16 portions)
Bursts of blueberry mixed with a creamy baked cheesecake, garnished with a blueberry swirl on a golden gluten-free biscuit crumb base.



GLUTEN-FREE

NEW YORK BAKED CHEESECAKE (Pre-cut, 16 portions)
A deep beautifully smooth textured creamy vanilla cheesecake on a gluten-free biscuit crumb base baked to an even pale straw colour before glazing.

Name	Product Code	Serving Instructions	Gluten-Free	Vegetarian	Common
Black Forest Gateau	PCBF	Serve chilled	No	No	Approx size: 25cm diameter pre-cut into 16 portions
Mocha Walnut Gateau	PCMWG	Serve chilled	Yes	No	Packaging: 1 cake per box, 4 boxes per outer carton
Orange Meringue Gateau	PCOMG	Serve chilled	Yes	Yes	Defrosted Shelf Life: 3 days at 2-5°C
Chocolate on the Rocks	PCCOR	Serve at room temperature	Yes	No	Refer to tables on page 24 for <i>Defrosting Instructions</i>
Murray Mousse and Mudcake	PCMMM	Serve chilled	Yes	No	

Name	Product Code	Serving Instructions	Gluten-Free	Vegetarian	Common
White Chocolate and Berry Cheesecake (cold set)	PCWCBC	Serve chilled	Yes	No	Approx size: 24.5cm diameter pre-cut into 16 portions
Caramel Cheesecake (cold set)	PCCC	Serve chilled	Yes	No	Packaging: 1 cake per box, 4 boxes per outer carton
Blueberry Baked Cheesecake	PCBBC	Serve chilled or at room temperature	Yes	Yes	Defrosted Shelf Life: 3 days at 2-5°C
New York Baked Cheesecake	PCNYBC	Serve chilled or at room temperature	Yes	Yes	Refer to tables on page 24 for <i>Defrosting Instructions</i>

Tray Cakes (uncut 20 x 30cm)



GLUTEN-FREE

CHOCOLATE BROWNIE TRAY CAKE
Fudgy melt in your mouth chocolate brownie lightly studded with walnut pieces and finished with a light dusting of icing sugar.



GLUTEN-FREE

CARROT CAKE TRAY
A moist carrot cake made without nuts and finished with a lemon cream cheese topping.



GLUTEN-FREE

LEMON DRIZZLE CAKE TRAY
A classic favourite of sweet and tart flavours in a butter cake drizzled with lemon juice and finished with a crusted sugar pattern.



CHOCOLATE MUD TRAY CAKE
Dense rich mud-cake glazed with a coating of silky smooth dark ganache.

Name	Product Code	Gluten-Free	Contains Nuts	Vegetarian	Common
Chocolate Brownie Tray	TSCB	Yes	Yes	Yes	Approx size: 20 x 30cm, 16-20 portions
Carrot Cake Tray	TSCA	Yes	No	Yes	Packaging: 1 unit/lidded tray, 6 trays per outer carton
Lemon Drizzle Cake Tray	TSLDC	Yes	No	Yes	Defrosted Shelf Life: 4 days at 2-5°C
Chocolate Mud Tray	TSMC	No	No	Yes	Serving Instructions: Serve at room temperature
					Refer to tables on page 24 for <i>Defrosting Instructions</i>



PORTION CUTTING OPTIONS



16 (4 x 4) Portions
Approx 7.5cm x 5cm



20 (5 x 4) Portions
Approx 5cm x 6cm

Tray Cakes (uncut 20 x 30cm)



NEW

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. Best served heated – ideal all year round.



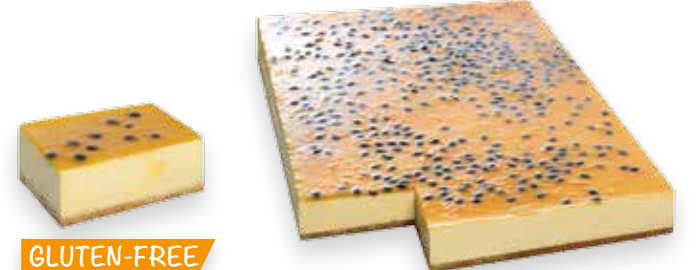
GLUTEN-FREE

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



GLUTEN-FREE

CITRUS TART TRAY CAKE
Tangy lemon flan baked on a gluten-free biscuit crumb base and garnished with a random pattern of orange filigree.



GLUTEN-FREE

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

Name	Product Code	Serving Instructions	Gluten-Free	Contains Nuts	Vegetarian	Common
Bread & Butter Pudding Tray	TSBBP	Serve warm or at room temperature	No	No	Yes	Approx size: 20 x 30cm, 16-20 portions
Apple Crumble Tray	TSAC	Serve warm or at room temperature	Yes	No	Yes	Packaging: 1 unit/lidded tray, 6 trays per outer carton
Citrus Tart Tray	TSCIT	Serve warm or at room temperature	Yes	No	Yes	Defrosted Shelf Life: 4 days at 2-5°C
Passionfruit Cheesecake Tray	TSPC	Serve chilled	Yes	No	No	Refer to tables on page 24 for <i>Defrosting & Heating Instructions</i>

Product Information

HANDLING GLUTEN-FREE PRODUCTS

An important part of Kooka Brotha's HACCP program is to ensure that our allergen-free products, such as 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.

VEGETARIAN PRODUCT CATEGORY

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 or gelatine). Cream thickened with gelatine is not included in our "vegetarian" category. Such practice has been codified under various religious beliefs along with the concept of animal rights.

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 (e.g beef gelatine). 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).



Logs & Roulade

(uncut, gluten-free)

NEW
GLUTEN-FREE



HAZELNUT NOUGAT PAVLOVA LOG

Two layers of crunchy, caramel and nut pavlovas sandwiched and topped with a smooth, light nougat ganache. Garnished with creamy white chocolate spikes, white chocolate filigree and sprinkled golden croquant crumbs (ground caramelised hazelnuts), presented in a very versatile log format.

GLUTEN-FREE



RASPBERRY PAVLOVA ROULADE

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

GLUTEN-FREE



TIRAMI SU LOG

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

GLUTEN-FREE



CHOCOLATE MUSCAT MARQUISE LOG

Silky smooth dark chocolate marquise (mousse) set on a layer of fruit and nut cake infused with a muscat liqueur syrup. This dessert presents in a versatile log format highlighted with a central layer of white chocolate mousse and garnished on top with a white ganache plait, white chocolate shavings and fine dusting of cocoa.

Name	Product Code	Defrosted Shelf Life	Gluten-Free	Vegetarian	Common
Hazelnut Nougat Pavlova Log	LHNP	3 days at 2-5°C	Yes	No	Approx size: 30cm log, 12-16 portions
Raspberry Pavlova Roulade	LRRP	2 days at 2-5°C	Yes	Yes	Packaging: 1 log per box, 4 boxes per outer carton
Tiramisu Log	LTTS	3 days at 2-5°C	Yes	No	Serving Instructions: Serve chilled
Chocolate Muscat Marquise Log	LCMM	3 days at 2-5°C	Yes	No	Refer to tables on page 24 for <i>Defrosting Instructions</i>

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 1100watt microwave oven.

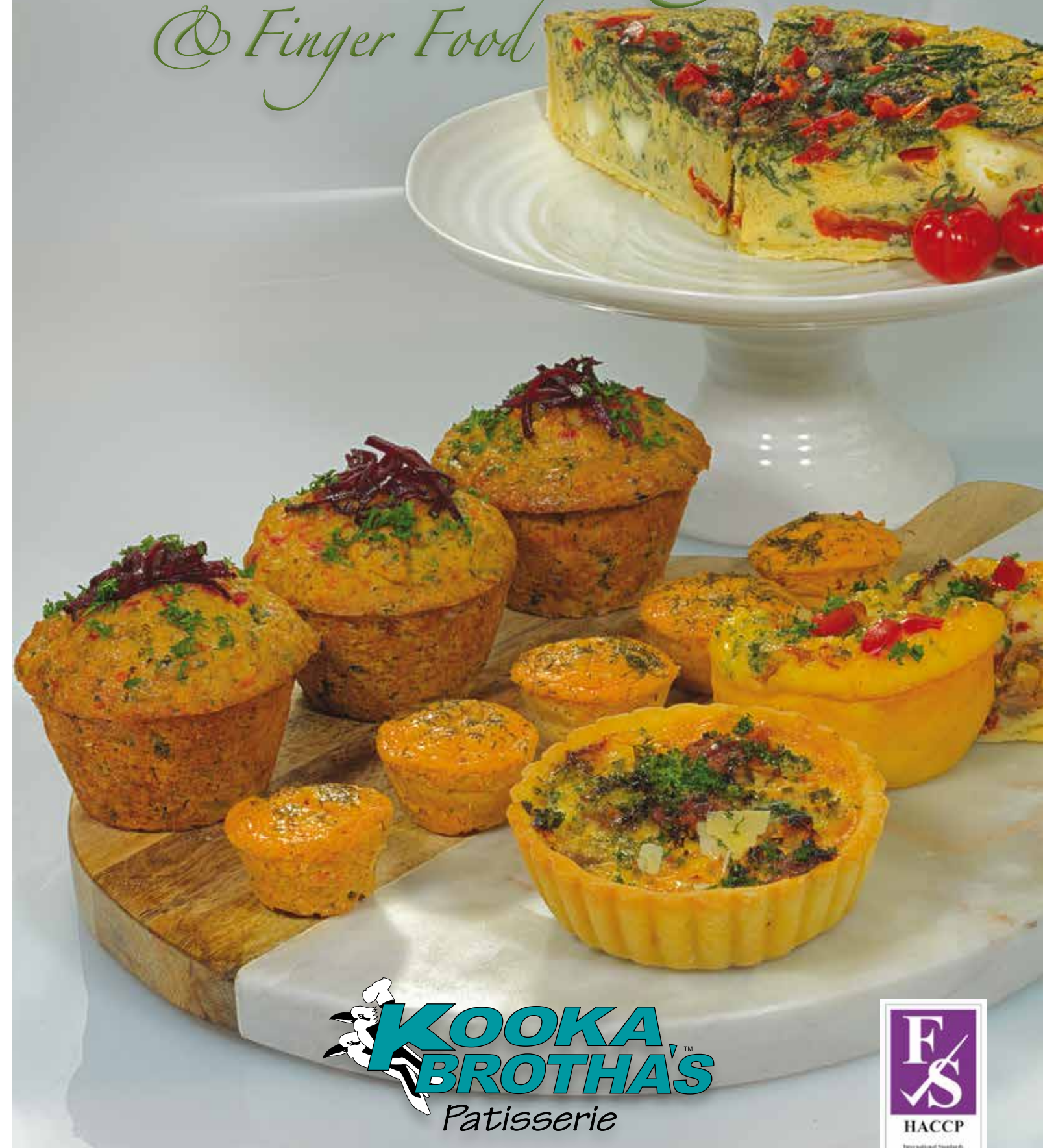
Savoury Products	From Defrosted		From Frozen	
	Microwave	Oven	Microwave	Oven
Cocktail Savouries (approx 30-35g)				
Arancini, Muffins, Frittatas & Petit Fours	Medium 30-35 secs	180°C 2-3 mins	Medium 45-60 secs	180°C 3-4 mins
Individual Portion Savouries (approx 110-160g)				
Muffins, Tarts (quiche) & Frittatas	Med-High 30-40secs	180°C 2-3 mins	Med- High 1-2mins	180°C 3-4 mins
Savoury Trays & Quiche (whole)				
Quiche, Vegetable Stack & Moussaka	Medium 10-15 mins	180°C 25-30 mins	Medium 20-25 mins	180°C 40-50 mins
Savoury Trays & Quiche/Portion (per 1/12 th portion)	Medium 40-60 secs	180°C 3-4 mins	Medium 1-2 mins	180°C 5-8 mins
Sweet Products	From Defrosted		From Frozen	
	Microwave	Oven	Microwave	Oven
Tray Cakes (sweet) whole				
Bread & Butter & Apple Crumble Tray	Medium 10-20 mins	180°C 20-30 mins	Medium 20-35 mins	180°C 35-45 mins
Tray Cakes (sweet) 1/16th portions Bread & Butter & Apple Crumble Tray	Medium 25-35 secs	180°C 1-2 mins	Medium 40-55 secs	180°C 2-3 mins
Apple Pie (whole)	Med-High 10-12 mins	180°C 20-25 mins	Medium 20-25mins	180°C 40-45mins
Apple Pie (per portion)	Med-High 30-60 secs	180°C 2-5 mins	Med-High 1-2 mins	180°C 5-8 mins
Individual Portion (sweet)				
Scones	Medium 15-30 secs	180°C 1-2 mins	Medium 30-40 secs	180°C 2-3 mins
Self Saucing Puddings	Med-High 45-60 secs	180°C 2-3 mins	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	Med-High 45-60 secs	180°C 2-3 mins	Med-High 1.5- 2.5 mins	180°C 4-5 mins
Portuguese Tart	Not Recommended	180°C 2-3 mins	Not Recommended	180°C 4-5 mins

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
Baked Cheesecakes, Pies, Flans & Quiche	20-24hours	4-5 hours	6-10 hours	1-2 hours
Cold-set Cheesecakes & Fresh Cream Gateaux & Cakes	16-20 hours	3-4 hours	Chilled Product Not Recommended	Chilled Product Not Recommended
Logs	14-18 hours	4 -5 hours	Chilled Product Not Recommended	Chilled Product Not Recommended
Banana Bread Loaf	12-16 hours	4 -5 hours	6-7 hours	2 -3 hours
Slices & Trays (Sweet & Savoury)	14 -16 hours	4 -5 hours	4-8 hours	1-2 hours
Individual Puddings, Muffins, Scones , & Tarts (Sweet & Savoury)		2-4 hours		1-2 hours
Individual Portion Cold-set Products		4-6 hours		Not recommended
Cocktails & Petit Fours		3-4 hours/tray		1-2 hours/tray

Savoury Range Quiche, Frittatas, Tarts & Finger Food



KOOKA BROTHA'S
Patisserie



Savoury Finger Food (gluten-free)

GLUTEN-FREE

COCKTAIL MUFFINS MIXED



VEGETARIAN

**Cheese & Bacon
Cocktail Muffin**

Dense cocktail muffin textured with finely diced bacon and cheese, garnished with parmesan cheese, parsley, and sesame seeds.

**Chorizo & Spinach
Cocktail Muffin**

Flavoursome combination of spinach and diced chorizo sausage. Garnished with diced chorizo, capsicum and chopped parsley.

**Pumpkin & Fetta
Cocktail Muffin**

Moist vegetarian cocktail muffin flavoured with diced pumpkin and fetta cheese. Decorated with a julienne of glazed beetroot and pumpkin.

GLUTEN-FREE

COCKTAIL FRITTATAS MIXED



VEGETARIAN

Egg & Bacon Frittata

Egg and bacon frittata seasoned with herbs and garnished with bacon.

Smoked Salmon & Sun Dried Tomato Frittata

Creamy smoked salmon and sundried tomato frittata seasoned and garnished with dill.

Roast Vegetable & Grilled Capsicum Frittata

Frittata studded with diced roast vegetables and grilled roast capsicum garnished with parsley and capsicum.



Savoury Finger Food (gluten-free)

GLUTEN-FREE

SAVOURY PETIT
FOURS MIXED

Bacon Onion and Herbed Frittata Slice cut into petit fours portions and garnished with a roast pumpkin cream cheese garnish sprinkled with diced red capsicum, cooked on a crumb base.

Spinach Frittata Slice cut to size and garnished with tomato relish cream cheese rosette and chopped parsley, cooked on a pastry crumb base.

VEGETARIAN

Tomato Frittata cut into petit fours and garnished with a spinach cream cheese rosette and garnished with semi-dried julienne of zucchini, baked on a gluten free crumb base.

NEW

GLUTEN-FREE

SAVOURY COCKTAIL ARANCINI MIXED

These arancinis are designed to be oven baked or microwave heated – rather than needing to be deepfried.

**Silician Beef Arancini**

A traditional rich beef bolognese centre with chopped peas, rolled in a creamy cheese and garlic risotto and battered and rolled in savoury gluten-free crumbs, before being baked to a crisp golden colour.



VEGETARIAN

Mushroom Arancini (Vegetarian)

A diced mushroom, garlic and parsley centre rolled in a creamy cheese risotto and battered and rolled in savoury gluten-free crumbs, before being baked to crisp golden colour.

Name	Product Code	Gluten-Free	Vegetarian	Common
Cocktail Muffins Mixed	IPSCMUF	Yes	No, No, Yes	Approx size: 4cm top diameter and 2.5-3cm high Packaging: 48 per box (2 trays of 24, 3 flavours of 16) Defrosted Shelf Life: 3-4 days at 2-5°C
Cocktail Frittatas Mixed	IPSCFRI	Yes	No, No, Yes	Serving Instructions: Serve warm or at room temperature (best warm) Refer to tables on page 24 for <i>Defrosting & Heating Instructions</i>

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Petit Fours Mixed	IPSCFFS	Approx 3.6 x 3.3cm	48 per box, 1 tray of 48, (3 x 16), 4 boxes per outer carton	Serve warm or at room temperature	3-4 days at 2-5°C	Yes	No, Yes, Yes
Savoury Cocktail Arancini Mixed	IPSCAM	Approx 4cm diam	60 per box (2 trays of 30, 1 variety per tray), 4 boxes per outer carton	Serve warm or at room temperature (best warm)	3-4 days at 2-5°C	Yes	No, Yes

Refer to tables on page 24 for *Defrosting & Heating Instructions*

Savoury Muffins (gluten-free)

GLUTEN-FREE

CHEESE & BACON MUFFIN

A dense muffin textured with finely diced bacon and cheese, garnished with parmesan, cheese, parsley and sesame seeds.



GLUTEN-FREE

CHORIZO & SPINACH MUFFIN

A flavoursome combination of spinach and diced chorizo sausage. Garnished on top with diced capsicum, chorizo and chopped parsley.



VEGETARIAN

GLUTEN-FREE

PUMPKIN & FETTA MUFFIN

Moist vegetarian muffin with diced pumpkin and fetta cheese. Decorated with a julienne of glazed beetroot and pumpkin.



Individual Portion Tarts and Frittatas (gluten-free)



GLUTEN-FREE

QUICHE 'CAPRISE'

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



GLUTEN-FREE

CHORIZO, PUMPKIN & BROCCOLI TART

A mix of diced chorizo sausage which complements the roast onions, pumpkin and broccoli florettes in a deep golden fluted tart shell.



GLUTEN-FREE

CAJUN TUNA & CORN FRITTATA

A deep, light, moist Cajun spiced (mild chilli and garlic) frittata mix laden with tuna, corn and potato.



VEGETARIAN

GLUTEN-FREE

MEDITERRANEAN FETTA & ROAST VEG FRITTATA

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

Name	Product Code	Gluten-Free	Vegetarian	Common
Cheese Et Bacon Muffins	IPSCBM	Yes	No	Approx size: Approx 7cm top diameter and 4-4.5cm high Packaging: 6 muffins per box, 6 Boxes per outer carton
Chorizo Et Spinach Muffins	IPSCSM	Yes	No	Defrosted Shelf Life: 3-4 days at 2-5°C Serving Instructions: Serve warm or at room temperature (best warm)
Pumpkin Et Fetta Muffins	IPSPFM	Yes	Yes	Refer to tables on page 24 for <i>Defrosting Et Heating Instructions</i>

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Quiche Caprise	IPSTCAP	Approx 9cm diam, 3cm deep	10 per box, 4 boxes per outer carton	Serve cold, heated or at room temperature	4 days at 2-5°C (sealed)	Yes	No
Chorizo, Pumpkin Et Broccoli Tart	IPSTCPB	Approx 9cm diam, 3cm deep	10 per box, 4 boxes per outer carton	Serve cold, heated or at room temperature	4 days at 2-5°C (sealed)	Yes	No
Cajun Tuna Et Corn Frittata	IPSFCTC	Approx 8cm diam, 4cm deep	6 per box, 6 boxes per outer carton	Serve cold, heated or at room temperature	4 days at 2-5°C (sealed)	Yes	No
Mediterranean Fetta Et Roast Veg Frittata	IPSFMRV	Approx 8cm diam, 4cm deep	6 per box, 6 boxes per outer carton	Serve cold, heated or at room temperature	4 days at 2-5°C (sealed)	Yes	Yes

Refer to tables on page 24 for *Defrosting Et Heating Instructions*

Gourmet Savoury Trays

(uncut, gluten-free)



VEGETARIAN
GLUTEN-FREE

VEGETABLE MOUSSAKA TRAY

A vegetarian variation on a classic Greek Moussaka; layers of onions, chick peas and pulses in rich tomato sauce, followed by a layer of egg plant and a baked top layer of gratinated creamy white sauce.



VEGETARIAN
GLUTEN-FREE

ROAST VEGETABLE STACK TRAY

A rich mosaic of roasted pumpkin, sweet potato, capsicum, onions and broccoli florettes, garnished with baked shredded zucchini finish.

Each tray comes in a 20 x 30cm bakeable tray with fold down sides and also comes with a lid.



Quiche (uncut, gluten-free)

A range of four exciting quiche baked to perfection in golden gluten free pastry shells.



GLUTEN-FREE



CHORIZO AND PUMPKIN QUICHE

Chorizo sausage combines perfectly with pumpkin & parmesan cheese to make this quiche an eat-any-time favourite.



VEGETARIAN
GLUTEN-FREE



FETTA, MUSHROOM AND SUN DRIED TOMATO QUICHE

A taste of the Mediterranean, this fetta, spinach and sun-dried tomato quiche is perfect for a snack hot or cold or a meal served with a salad.



GLUTEN-FREE



QUICHE LORRAINE

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



VEGETARIAN
GLUTEN-FREE



VEGETABLE QUICHE

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

Name	Product Code	Gluten-Free	Vegetarian	Common
Vegetable Moussaka Tray	STMUV	Yes	Yes	Approx size: 20 x 30cm tray, 10-15 portions Packaging: 1 tray per box, 6 trays per outer carton Defrosted Shelf Life: 4 days at 2-5°C
Roast Vegetable Stack Tray	STRVS	Yes	Yes	Serving Instructions: Serve cold or heated Refer to tables on page 24 for <i>Defrosting & Heating Instructions</i>

Name	Product Code	Gluten-Free	Vegetarian	Common
Chorizo & Pumpkin Quiche	SRQCP	Yes	No	Approx size: 24.5cm diam, 10-14 portions Packaging: 1 quiche per box, 4 boxes per carton
Fetta, Mushroom & Sundried Tomato Quiche	SRQFMT	Yes	Yes	Defrosted Shelf Life: 3-4 days at 2-5°C (covered)
Quiche Lorraine	SRQLOR	Yes	No	Serving Instructions: Serve hot or at room temperature
Vegetable Quiche	SRQVEG	Yes	Yes	Refer to tables on page 24 for <i>Defrosting & Heating Instructions</i>



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FLAVOUR AND FINESSE - NATURALLY