

PRIMARY BALANCE

There's food for thought!

Primary Balance is a range of meals developed specifically to meet the nutritional standards for school lunches as recommended by the Food Standards Agency.

There are 33 delicious meals in the Primary Balance range, providing ample choice for a varied three week menu cycle.

Primary Balance was developed by Danby's Foods in conjunction with Leeds City Council, Leeds Metropolitan University and the Food Technology Advisory Service.

Danby's state of the art factory in Masham has both STS and EFSIS higher level accreditation. It is completely nut and nut derivative free and has been accredited to produce purely organic meals.

Danby's is building a reputation for recipe innovation and new product development. This has already been recognised by the British Frozen Food Federation, with Danby's taking the 2005 gold award for best new multi-portion product.

For more information please visit:

www.danbys.biz/primarybalance

Danby's Foods Ltd

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Beef Based

Cottage Pie
Beef Lasagne

Lamb Based

Lamb Curry
Lamb Casserole
Minced Lamb with peas and carrots
Shepherd's Pie

Pork Based

Herby Cowboy Casserole
Sliced Pork in gravy
Cheesy Pasta Pork Bolognese
Pork Lasagne

Poultry Based

Mild chicken Curry
Chicken Casserole
Sliced Chicken Roll in gravy
Turkey Lasagne
Sliced Turkey in gravy
Turkey Bolognese

Fish Based

Fisherman's Pie
Tuna Pasta Bake

Vegetarian

Mixed Bean Hotpot
Three Bean Chilli
Mild Vegetable Curry
Cottage Garden Pie
Cauliflower Cheese
Cauliflower & Broccoli Crumble
Vegetable Chilli
Spinach & Ricotta Cheese Cannelloni
Vegetable Lasagne

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