

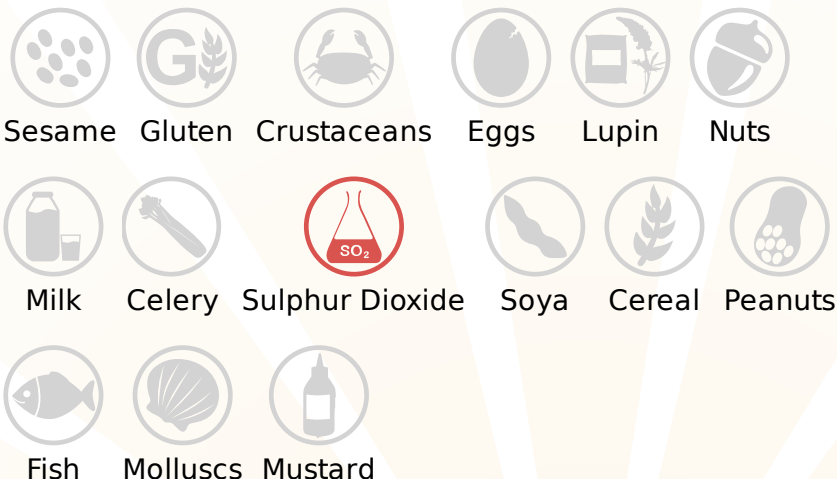
## Britannia Icing Sugar Reseal Bag - Information

A white milled sugar with anti-caking agent

**TFS Product Code:** 028806  
**Suppliers Product Code:**  
**Information Last Updated:** 30/10/2024  
**Date Produced:** 29/12/2024

### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	396.00
Energy (kJ)	1683.00
Protein (g)	0.00
Carb (g)	99.90
Of Which Sugars (g)	99.90
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.04

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Sugar, Anti-Caking Agent, E341 (iii) Tri Calcium Phosphate

## Handling Information

### Directions for Use

Add water

### Storage Instructions

Store in cool dry conditions, away from sources of heat and odorous materials. Temperature between 15 to 25°C, Relative Humidity <65%. Avoid rapid changes in temperature. We would recommend product is used within 12 months from date of manufacture.

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