

## Curtis Walnut Halves - Information

Walnut Kernals. Light and light amber. Colour will vary from pinkish/light tan to dark brown skin (dependant on grade) which when peeled back reveals a creamery/off white colour. They will have a firm, crisp texture, free from oily rubbery or soft nuts.

**TFS Product Code:** 013237  
**Suppliers Product Code:**  
**Information Last Updated:** 14/10/2019  
**Date Produced:** 24/11/2024

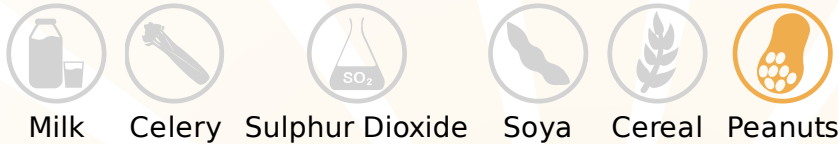


### Allergy Information

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



Sesame Gluten Crustaceans Eggs Lupin Nuts



Milk Celery Sulphur Dioxide Soya Cereal Peanuts



Fish Molluscs Mustard

### Nutritional Information

Serving Unit:

()  
( )  
( )  
( )  
( )  
( )  
( )  
( )  
( )

### Dietary Information

Key: **Suitable for**



Kosher Vegetarian Halal Vegan

**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

WALNUTS

## Handling Information

### Directions for Use

No usage information

### Storage Instructions

No storage information

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