Thompsons Food Service Ltd. Nelsons Yard South Denes Road Great Yarmouth Norfolk NR30 3PR



Tel: 01493 249649 Fax: 0845 051 8772 E-Mail: accounts@tfsltd.co.uk Web: www.tfsltd.co.uk

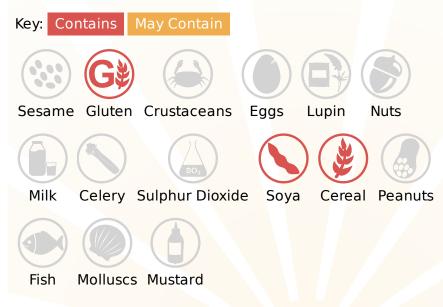
Lee Kum Kee Plum Sauce - Information

2.6 Kg Lee Kum Kee Plum Sauce The Professional Range. Best for: Dips, Sauce Mix, Glazing for Roast, Stir-fries, Marinade and even in Desserts.

TFS Product Code:024556Suppliers Product Code:Information Last Updated:31/08/2023Date Produced:19/04/2025



Allergy Information



Nutritional Information

	Serving Unit:	100g or 100ml
	Energy (kcal)	243.00
	Energy (kJ)	1033.00
	Protein (g)	0.50
	Carb (g)	59.00
	Of Which Sugars (g)	59.00
	Fat (g)	0.80
Of Which Saturates		
	(g)	0.10
	Fibre (g)	0.00
	Salt (g)	3.00

Dietary Information



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.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Sugar, Salted Plums 25%, Water, Rice Vinegar, Modified Corn Starch, Acidity Regulators (E330, E331). Ginger 0.5%, Chilli Pepper 0.2%, Stabilizer E415 (SOYBEANS, WHEAT).

Handling Information

Directions for Use

Best for dips, sauce mix, glasing for roast, stir fries, marinade and even in desserts. The Professional Range provide chefs and professional kitchens with specially produced and packaged sauce solutions for high quality sauces. It is best used together with Oyster Sauce as marinade for Ribs, by itself as a dip for finger food and roasts. Using the Plum Sauce in ice-creams, mascarpone, and puddings offer new surprises!

Storage Instructions

After opening, refrigerate and use within 8 weeks and before expiry date. Best Before: See Bottle for date.

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