

Lion Mint Sauce - Information

Appearance /Texture: Very soft-set gel base with fragments of mint leaf visible. Dark green, free flowing mint sauce. Taste: Distinctive fresh minty flavour, sharp vinegar, acidic and sweet. Aroma: Strong mint and vinegar smell.

TFS Product Code: 015218
Suppliers Product Code:
Information Last Updated: 12/11/2014
Date Produced: 04/11/2024



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:

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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

Water, Sugar, Acidity Regulator (Acetic Acid), Dried Mint (4%), Salt, Modified Maize Starch, Stabilisers (Guar Gum, Xanthan Gum), Colour (Copper Chlorophyllin), Natural Flavouring.

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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