

Lion Salad Cream - Information

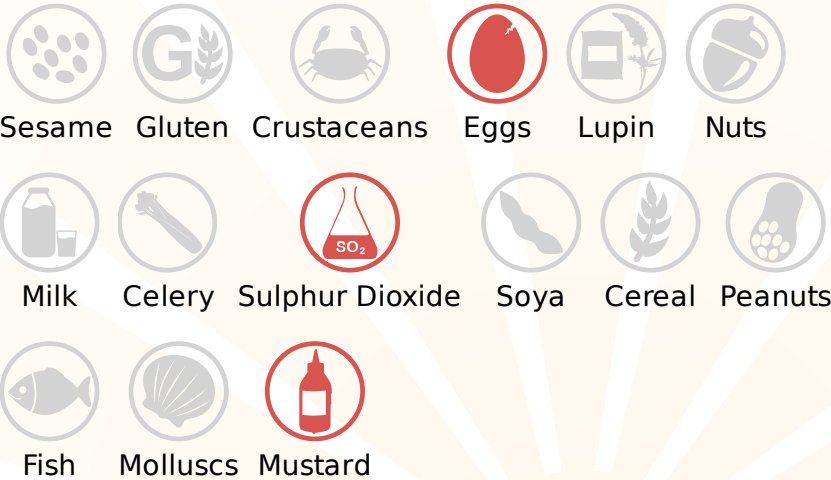
Appearance /Texture A pale yellow in colour, smooth and free flowing, pourable Salad Cream. Taste: Sharp and sweet with a mustard flavour and acidic notes. Aroma: Sharp acidic and sweet with a mustard back notes.

TFS Product Code: 020658
Suppliers Product Code:
Information Last Updated: 11/11/2014
Date Produced: 24/11/2024



Allergy Information

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



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.

Lion Salad Cream - Information

TFS Product Code: 020658
Suppliers Product Code:
Information Last Updated: 11/11/2014
Date Produced: 24/11/2024



Ingredients

Water, Rapeseed Oil, Sugar, Spirit Vinegar, Salad Cream Premix (Water, MUSTARD Flour, Salt), Modified Maize Starch, Glucose-Fructose Syrup, Pasteurised EGG Yolk, Salt, Acidity Regulator (Acetic Acid), Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate), Colour (Riboflavin).

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage 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.