

## TFS - Fish Haddock Fillet Battered 230-290g - Information

Skinless & Boneless Formed Haddock Fillets Coated in a Crispy Batter MSC-C-53038

**TFS Product Code:** 012939  
**Suppliers Product Code:** 12230  
**Information Last Updated:** 20/09/2019  
**Date Produced:** 25/12/2024



### Allergy Information

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



### Nutritional Information

Serving Unit:

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

### 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

Haddock (*Melanogrammus aeglefinus*) (FISH) (50%), Water, Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Maize Starch, Rapeseed Oil, Salt, Raising Agents (Disodium Diphosphate, Sodium Bicarbonate), WHEAT Starch, Dextrose, Yeast Extract, Stabiliser (Xanthan Gum).

## Handling Information

### Directions for Use

No usage information

### Storage Instructions

No storage information

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