

Mae Ploy Panang Curry Paste - Information

Panang is a type of red Thai curry that is thick, salty and sweet, with a zesty lime flavour.

TFS Product Code: 024848
Suppliers Product Code:
Information Last Updated: 31/05/2023
Date Produced: 23/12/2024



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	141.00
Energy (kJ)	589.00
Protein (g)	5.80
Carb (g)	24.60
Of Which Sugars (g)	4.40
Fat (g)	2.10
Of Which Saturates (g)	0.40
Fibre (g)	12.20
Salt (g)	14.42

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

Dried Red Chilli, Lemongrass, Shallot, Salt, Garlic, Galangal, Mungbean, Shrimp Paste (Shrimp (CRUSTACEANS), Salt), Makrut Lime Peel, Coriander Seed, Cumin, Pepper.

Handling Information

Directions for Use

Add to stir fries and curries. For a milder taste use less.

Storage Instructions

Unopened - Ambient away from direct light and heat
Opened - Refrigerated in an airtight container.

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