

Chef Williams Cracked Black Pepper - Information

Piper nigrum; fruits of the plant, blanched, sun-dried, stalks removed, cleaned, graded, steam treated and cracked.

TFS Product Code: 021146
Suppliers Product Code:
Information Last Updated: 25/02/2019
Date Produced: 22/01/2025



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:

- ()
- ()
- ()
- ()
- ()
- ()
- ()
- ()
- ()

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

Black Pepper.

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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