

Elizabeth Shaw Mint Cremes - Information

Fondant centres with natural mint oil enrobed in dark chocolate (18%).

TFS Product Code: 012477
Suppliers Product Code: 5106766
Information Last Updated: 08/03/2024
Date Produced: 23/12/2024



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	404.00
Energy (kJ)	1690.00
Protein (g)	0.90
Carb (g)	83.00
Of Which Sugars (g)	78.00
Fat (g)	6.60
Of Which Saturates (g)	4.00
Fibre (g)	2.30
Salt (g)	0.01

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

Sugar, dark chocolate (18%) [sugar, cocoa mass, cocoa butter, vegetable fat (palm, shea) in varying proportions, fat-reduced cocoa powder, emulsifiers: lecithin (soya), polyglycerol ricinoleate; flavouring]; glucose syrup, water, humectant: sorbitol syrup; natural mint oil.

Handling Information

Directions for Use

Ready to eat

Storage Instructions

Keep cool & dry 13o - 18oC (55 - 65oF).

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