

## Franks Red Hot Buffalo Wing Sauce - Information

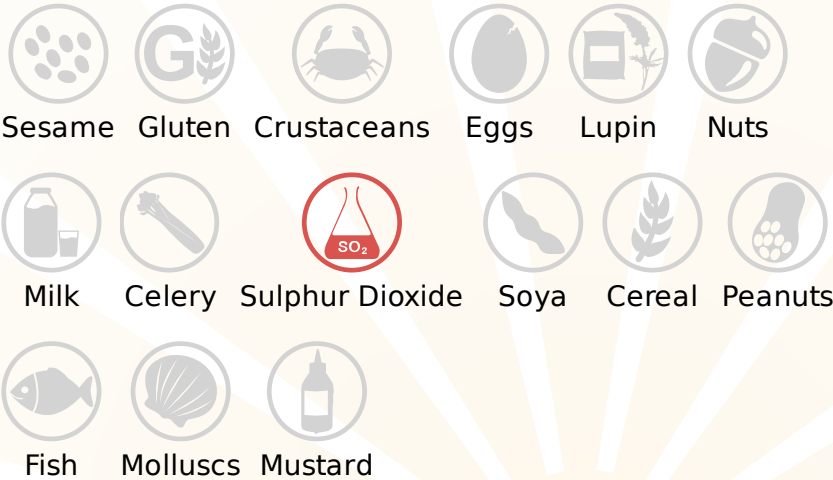
Select aged cayenne peppers are used to produce a rich, red, flavorful sauce. To this sauce is then added a natural butter flavor and other ingredients that will give it a recognizable fermented cayenne-buttery type flavour.

**TFS Product Code:** 021388  
**Suppliers Product Code:**  
**Information Last Updated:** 20/11/2018  
**Date Produced:** 03/01/2025



### Allergy Information

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



### Nutritional Information

Serving Unit:

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### 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

Distilled Vinegar, Aged Cayenne Red Peppers (27%), Salt, Water, Canola Oil, Paprika, Stabiliser: Xanthan Gum., Natural Flavouring, Garlic Powder

## Handling Information

### Directions for Use

No usage information

### Storage Instructions

No storage information

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