

## KTC Creamed Coconut - Information

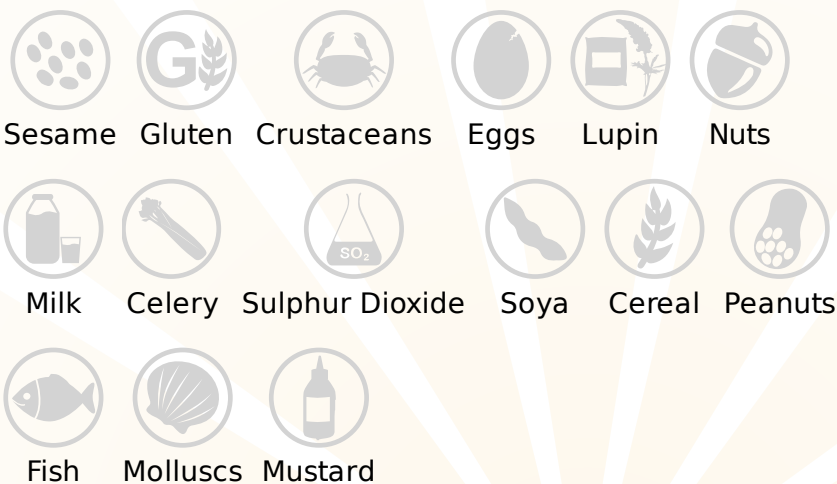
Pure coconut meat. White to pale cream in colour, of semi-solid consistency when warm or solid consistency when cold. May be used to impart a coconut flavour in curries, cakes, biscuits and sauces.

**TFS Product Code:** 024994  
**Suppliers Product Code:** 6002  
**Information Last Updated:** 19/01/2022  
**Date Produced:** 25/11/2024



### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	604.00
Energy (kJ)	2482.00
Protein (g)	5.60
Carb (g)	6.40
Of Which Sugars (g)	6.40
Fat (g)	65.00
Of Which Saturates (g)	53.40
Fibre (g)	21.10
Salt (g)	0.07

### 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

Desiccated Coconut, Sodium Metabisulphite (E223)

## Handling Information

### Directions for Use

N/A

### Storage Instructions

Store at ambient temperatures, off the floor in a clean dry area. Keep away from strongly odorous materials and direct sunlight.

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