

Lion English Mustard - Information

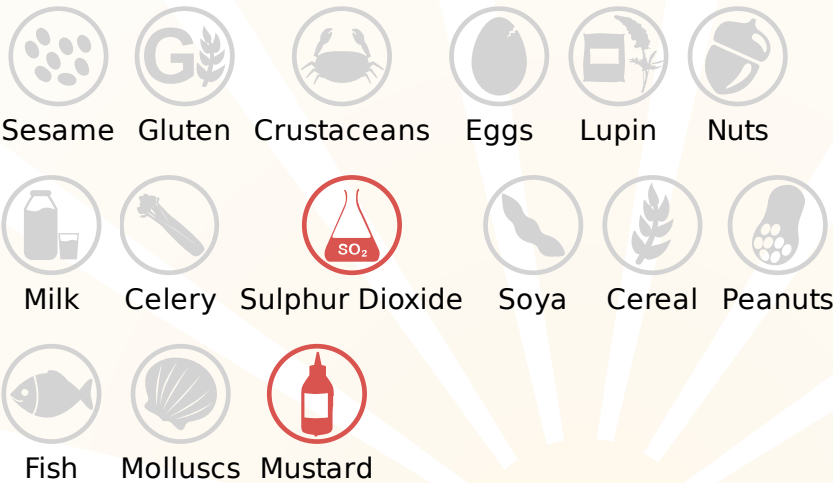
English Mustard 2 x 2.27 Litres Appearance /Texture: A bright yellow, slightly flowing, semi viscous paste, finely textured, opaque, glossy spoonable paste, smooth to cut. Taste: Mustard with heat, hot, sweet and salty notes with typical English mustard pungent flavour with hint of vinegar. Aroma: An English mustard pungent heat aroma fiery and strong, with subtle vinegar notes.

TFS Product Code: 017459
Suppliers Product Code:
Information Last Updated: 22/05/2019
Date Produced: 26/11/2024



Allergy Information

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



Nutritional Information

Serving Unit:

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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

Water, MUSTARD Flour (20%), Glucose-Fructose Syrup, Salt, MUSTARD Bran (4%), Acidity Regulator (Acetic Acid), Turmeric, Stabiliser (Xanthan Gum).

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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