

## Shaws Caramelised Red Onion Chutney - Information

A sticky sweet red onion chutney

**TFS Product Code:** 022555  
**Suppliers Product Code:** SH12CROC6  
**Information Last Updated:** 29/11/2022  
**Date Produced:** 22/11/2024



### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	137.00
Energy (kJ)	582.00
Protein (g)	0.80
Carb (g)	32.70
Of Which Sugars (g)	29.40
Fat (g)	0.20
Of Which Saturates (g)	0.00
Fibre (g)	1.00
Salt (g)	1.30

### 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.

# Shaws Caramelised Red Onion Chutney - Information

**TFS Product Code:** 022555  
**Suppliers Product Code:** SH12CROC6  
**Information Last Updated:** 29/11/2022  
**Date Produced:** 22/11/2024



## Ingredients

Red onion (67%), sugar, red wine vinegar (15%), muscovado sugar (6%), modified maize starch, salt, preservative (potassium sorbate), black pepper.

## Handling Information

### Directions for Use

As a condiment with all sorts of burgers, sandwiches sausages, etc.

### Storage Instructions

dry and ambient. Once opened store in a refrigerator and use within 4 weeks.

**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.