

Wai Wai Noodle Rice Vermicelli - Information

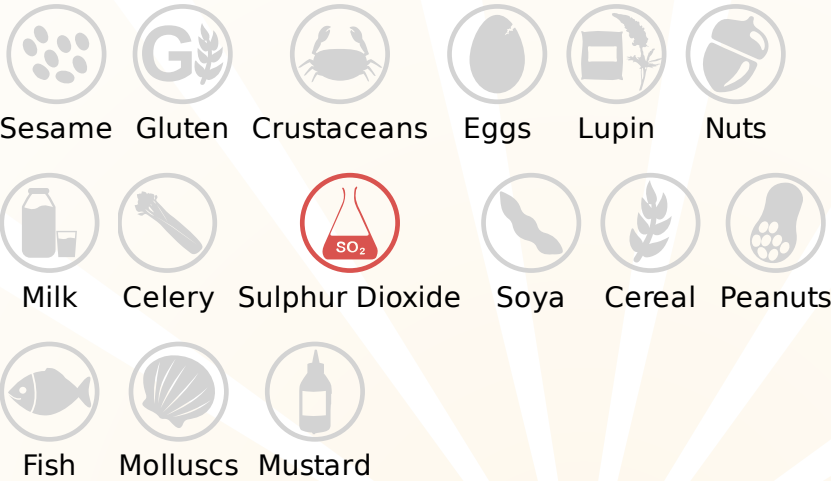
Rice vermicelli are thin rice-flour noodles common in Chinese, Thai, Vietnamese, and other Southeast Asian cuisines, where they are often used in stir-fries, soups, spring rolls, and salads.

TFS Product Code: 025242
Suppliers Product Code:
Information Last Updated: 31/05/2023
Date Produced: 22/11/2024



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	377.00
Energy (kJ)	1577.00
Protein (g)	7.50
Carb (g)	84.00
Of Which Sugars (g)	0.00
Fat (g)	0.90
Of Which Saturates (g)	0.40
Fibre (g)	1.20
Salt (g)	0.03

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

Rice Flour, Water

Handling Information

Directions for Use

Rice vermicelli are thin rice-flour noodles commonly used in cuisine, where they are often used in stir-fries, soups, spring rolls, and salads.

Storage Instructions

Unopened - Ambient away from direct light and heat
Opened - Ambient in an airtight container

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