

Wrights Pepper Sauce Frozen Portions - Information

A classic green peppercorn cream sauce finished with Brandy

TFS Product Code: 020716
Suppliers Product Code:
Information Last Updated: 04/06/2019
Date Produced: 17/04/2025



Allergy Information

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



Nutritional Information

Serving Unit:

()
()
()
()
()
()
()
()
()

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.

Wrights Pepper Sauce Frozen Portions - Information

TFS Product Code: 020716
Suppliers Product Code:
Information Last Updated: 04/06/2019
Date Produced: 17/04/2025



Ingredients

Water, MILK, Beef Stock (Beef, Rehydrated Potato, Salt, Molasses, Caramelised Sugar Syrup, Dried Onion, Natural Flavouring), Thickener (E1422), Green Peppercorns in brine (2%) (Green peppercorns, Water, Salt, Lactic Acid), Tomato Puree, Red Wine, Full Cream MILK Powder, Fat Powder [Palm Fat, Lactose (MILK), MILK Protein], Demerara Sugar, Brandy, Salt, Caramelised Sugar, Cracked Black Pepper, Thyme, Yeast Extract.

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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.