

Drivers Wine Vinegar Red - Information

RED WINE VINEGAR

TFS Product Code: 031696
Suppliers Product Code: GR68
Information Last Updated: 08/10/2024
Date Produced: 04/05/2026

Allergy Information

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



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	22.00
Energy (kJ)	95.00
Protein (g)	0.40
Carb (g)	0.60
Of Which Sugars (g)	0.60
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.50
Salt (g)	<0.01

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

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.

Drivers Wine Vinegar Red - Information

TFS Product Code: 031696
Suppliers Product Code: GR68
Information Last Updated: 08/10/2024
Date Produced: 04/05/2026

Ingredients

Red Wine Vinegar

Handling Information

Directions for Use

Pour straight from the container

Storage Instructions

Replace cap firmly after each use. Avoid the ingress of air for prolonged period when not in use. Ambient, clean and dry.

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.