

Essential Cuisine Veal Jus - Information

PVLI/5B 1kg Premier Veal Jus Paste EC.JUSPRVEAL1

TFS Product Code: 029790
Suppliers Product Code:
Information Last Updated: 25/03/2022
Date Produced: 19/03/2026



Allergy Information

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



Nutritional Information

| | |
|------------------------|---------------|
| Serving Unit: | 100g or 100ml |
| Energy (kcal) | 242.00 |
| Energy (kJ) | 1015.00 |
| Protein (g) | 25.60 |
| Carb (g) | 30.70 |
| Of Which Sugars (g) | 7.30 |
| Fat (g) | 1.80 |
| Of Which Saturates (g) | 0.10 |
| Fibre (g) | 0.50 |
| Salt (g) | 9.90 |

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

Veal Stock (Water, Veal Juice, Veal Fat, Carrot, Tomato, Mushroom, Garlic), Beef Stock (Water, Beef Stock), Modified Tapioca Starch, Salt, Sugar, Flavouring, Yeast Extract, Colour (Caramel), Sunflower Oil.

Handling Information

Directions for Use

125g per litre with water. Bring the boil stirring continuously. Simmer for 5 minutes.

Storage Instructions

Cool, dry, ambient conditions.

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