

Lee Kum Kee Plum Sauce - Information

2.6 Kg Lee Kum Kee Plum Sauce The Professional Range. Best for: Dips, Sauce Mix, Glazing for Roast, Stir-fries, Marinade and even in Desserts.

TFS Product Code: 024556
Suppliers Product Code:
Information Last Updated: 31/08/2023
Date Produced: 11/09/2025



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)	243.00
Energy (kJ)	1033.00
Protein (g)	0.50
Carb (g)	59.00
Of Which Sugars (g)	59.00
Fat (g)	0.80
Of Which Saturates (g)	0.10
Fibre (g)	0.00
Salt (g)	3.00

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.

Lee Kum Kee Plum Sauce - Information

TFS Product Code: 024556
Suppliers Product Code:
Information Last Updated: 31/08/2023
Date Produced: 11/09/2025



Ingredients

Sugar, Salted Plums 25%, Water, Rice Vinegar, Modified Corn Starch, Acidity Regulators (E330, E331).
Ginger 0.5%, Chilli Pepper 0.2%, Stabilizer E415 (SOYBEANS, WHEAT).

Handling Information

Directions for Use

Best for dips, sauce mix, glazing for roast, stir fries, marinade and even in desserts. The Professional Range provide chefs and professional kitchens with specially produced and packaged sauce solutions for high quality sauces. It is best used together with Oyster Sauce as marinade for Ribs, by itself as a dip for finger food and roasts. Using the Plum Sauce in ice-creams, mascarpone, and puddings offer new surprises!

Storage Instructions

After opening, refrigerate and use within 8 weeks and before expiry date. Best Before: See Bottle for date.

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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson