

Metcalfe's Yoghurt & Strawberry Ricecakes Gluten Free - Information

Rice cakes with yoghurt flavoured coating, sprinkled with freeze-dried strawberry pieces.

TFS Product Code: 029574
Suppliers Product Code:
Information Last Updated: 22/03/2023
Date Produced: 19/06/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	485.00
Energy (kJ)	2034.00
Protein (g)	4.50
Carb (g)	71.20
Of Which Sugars (g)	38.20
Fat (g)	20.00
Of Which Saturates (g)	15.80
Fibre (g)	0.90
Salt (g)	0.08

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

YOGHURT Flavoured Coating (58%) (Sugar, Palm Oil, LACTOSE Powder (MILK), YOGHURT Powder (6%) (MILK), Emulsifier (SOYA Lecithin)), Wholegrain Brown Rice, Freeze-Dried Strawberries (2%).

Handling Information

Directions for Use

n/a

Storage Instructions

Store in a cool dry place, away from direct light.

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