

## Tate & Lyle Black Treacle - Information

A thick black invert formed of a combination of sucrose, glucose and fructose found naturally in sugar cane. Also commonly described as a 'molasses'. It has a powerful and slightly bitter flavour. The typical applications for this product include brewing, dark table sauces, rich cakes and liquorice.

**TFS Product Code:** 029502  
**Suppliers Product Code:**  
**Information Last Updated:** 23/02/2023  
**Date Produced:** 19/06/2026

### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	274.00
Energy (kJ)	1163.00
Protein (g)	1.20
Carb (g)	67.20
Of Which Sugars (g)	66.80
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.00
Salt (g)	0.45

### 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

Cane molasses (sulphites)

## Handling Information

### Directions for Use

n/a

### Storage Instructions

Stored under ambient conditions away from extremes of temperature and humidity. In

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