

Blakemans Pork Sausages 8's Premier Thick - Information

chilled premier thick pork sausage 4 x 2kg

TFS Product Code: 030377
Suppliers Product Code: 1508BC / 1208BM
Information Last Updated: 18/11/2024
Date Produced: 23/07/2025

Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	276.00
Energy (kJ)	1146.00
Protein (g)	12.10
Carb (g)	10.80
Of Which Sugars (g)	1.90
Fat (g)	20.80
Of Which Saturates (g)	7.70
Fibre (g)	1.00
Salt (g)	1.44

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

Pork (63%), Water, Rusk (WHEAT Flour Fortified with Calcium Carbonate, Iron, Niacin, Thiamin), Pork Fat, SOYA protein, Salt, Flavourings, Potato Starch, Stabiliser E450 (iii), E450 (i)), Preservative (Sodium SULPHITE), Spice, Dextrose, Antioxidant (E300).

Handling Information

Directions for Use

FOLLOW ON PACK COOKING GUIDELINES

Storage Instructions

KEEP CHILLED 0-4°C

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