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Farmhouse Bannisters Traditional Roast Potatoes - Information

Traditional Roast Potatoes, oven roasted.

TFS Product Code: 029285
Suppliers Product Code:
Information Last Updated: 06/03/2023
Date Produced: 31/05/2026

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)	107.00
Energy (kJ)	454.00
Protein (g)	3.30
Carb (g)	21.30
Of Which Sugars (g)	0.10
Fat (g)	0.10
Of Which Saturates (g)	0.00
Fibre (g)	4.10
Salt (g)	0.04

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.

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

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Ingredients

British Potato (100%)

Handling Information

Directions for Use

For best results cook from frozen. Our cooking instructions are for guidelines only. All appliances vary in performance. Ensure food is 'piping hot' throughout before serving. For best results fry. Remove all packaging: Fry. Deep fry for 7 minutes at 180°C until crisp and golden. Always follow manufacturer's operating instructions and wear suitable clothing when frying. Oven. For best results brush or spray with oil prior to cooking. Pre-heat oven to 240°C, 475°F, Gas Mark 9. Place roast potatoes on a baking tray in the centre of the oven for 20 minutes until crisp and golden.

Storage Instructions

Product to be stored and distributed at -18°C or below.

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