

Heygates Fine Lady Self Raising Flour - Information

TFS Product Code: 024525
Suppliers Product Code:
Information Last Updated: 25/08/2022
Date Produced: 31/05/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	348.00
Energy (kJ)	1480.00
Protein (g)	8.90
Carb (g)	79.60
Of Which Sugars (g)	0.60
Fat (g)	1.50
Of Which Saturates (g)	0.40
Fibre (g)	3.10
Salt (g)	0.86

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.

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Ingredients

Wheat Flour (WHEAT flour, Calcium Carbonate (E170), Iron, Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1)), Sodium Carbonates (E500) Calcium Phosphates (E341)

Handling Information

Directions for Use

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Storage Instructions

The flour should be stored in cool dry conditions away from direct sunlight. The storage area should allow good air circulation and be free from any pest infestation.

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