

## Knorr Patak's Mini Pappadums - Information

Assorted Mini Pappadums consisting of: Plain, Tikka and Black Pepper varieties.

**TFS Product Code:** 029670  
**Suppliers Product Code:**  
**Information Last Updated:** 09/09/2024  
**Date Produced:** 16/09/2025



Ready to cook 1kg

### 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)	294.00
Energy (kJ)	1264.00
Protein (g)	22.20
Carb (g)	53.00
Of Which Sugars (g)	3.20
Fat (g)	1.10
Of Which Saturates (g)	0.70
Fibre (g)	8.20
Salt (g)	4.50

### 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

Plain: Black gram flour, salt, rice flour, coconut oil, raising agent (calcium oxide). Tikka: Black gram flour, salt, ground turmeric, ground cumin, spices, ground coriander, garlic powder, rice flour, coconut oil, raising agent (calcium oxide), ground chilli. Black Pepper: Black gram flour, salt, cracked black pepper (3%), rice flour, coconut oil, raising agent (calcium oxide).

## Handling Information

### Directions for Use

For best results, fry pappadums, however they can also be microwaved. To Fry: immerse a pappadum in 2.5-4 cm (1-1.5') of hot oil (180°C) and fry for 4-5 seconds until crisp and golden brown. Remove from oil and drain on paper kitchen towel. The pappadums should be served immediately. To Microwave (750W): lightly brush both sides of approximately 10 pappadums with vegetable oil. Place the pappadums in between a sheet of kitchen paper and place in the microwave oven. Microwave for 15 seconds on full power, turn the pappadums over and microwave for a further 15 seconds on full power. Do not exceed prescribed cooking time.

### Storage Instructions

Store in a cool, dry place.

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