

Lee Kum Kee Black Bean Sauce - Information

Black Bean Sauce is a perfect blend of fermented black bean paste along with minced garlic, ginger, anchovy extract and other ingredients to create a ready-to use- ingredient sauce for the classic black bean chickem.

TFS Product Code: 031268
Suppliers Product Code:
Information Last Updated: 25/07/2024
Date Produced: 05/11/2025



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)	164.00
Energy (kJ)	690.00
Protein (g)	7.60
Carb (g)	20.00
Of Which Sugars (g)	19.00
Fat (g)	5.20
Of Which Saturates (g)	0.90
Fibre (g)	0.00
Salt (g)	10.80

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

Soy Sauce (water, salt, SOYBEANS, WHEAT flour). Fermented Black Beans 18% (black SOYBEANS 83%, salt, water). Sugar, Water, Salt, Dehydrated Garlic, Salted Chilli Peppers (Chilli Peppers, Salt). Ginger, SOYBEAN Oil, Fish Extract (ANCHOVY (FISH), Salt). Rice Wine (water, rice, WHEAT). Modified Corn Starch

Handling Information

Directions for Use

Best for Stir-Frying, marinating and a Chinese flavour base for sauce mix to dress up pork, chicken, and fish. The Professional Range provide chefs and professional kitchens with specially produced and packaged sauce solutions for high quality sauces. ONE SPOONFUL AT A TIME - CONCENTRATED.

Storage Instructions

After opening, refrigerate and use within 8 weeks and before expiry date. Best before: See bottle for date.

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