Thompsons Food Service Ltd. Nelsons Yard South Denes Road Great Yarmouth Norfolk NR30 3PR



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#### Middletons Curry Powder Sauce Mix - GLUTEN FREE -Information

A dry curry sauce mix suitable for making a pouring sauce. \* Just add water.

TFS Product Code:028782Suppliers Product Code:Information Last Updated:03/09/2024Date Produced:16/09/2025



## Allergy Information



# **Nutritional Information**

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Serving Unit:	100g or 100ml
Energy (kcal)	427.00
Energy (kJ)	1789.00
Protein (g)	5.10
Carb (g)	57.00
Of Which Sugars (g)	23.00
Fat (g)	20.00
Of Which Saturates	
(g)	12.00
Fibre (g)	0.00
Salt (g)	12.10

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

Sugar, Palm Oil, Modified Maize Starch, Salt, Maltodextrin, Rice Flour, Tomato Powder, Flavour Enhancers (E621, E635), Ground Coriander, Onion Powder, Flavouring, Ground Ginger, Ground Cumin, Ground Turmeric, Ground Paprika, Rapeseed Oil, Garlic Powder, Ground Fenugreek, Chilli Powder, Ground Cinnamon, Acidity Regulator (Citric Acid), Ground Black Pepper, Colour (Caramel Powder), Natural Flavouring.

### **Handling Information**

### **Directions for Use**

Yield & Make Up Instructions: Mix in the ratio of 630gm of Curry Sauce mix to 3 litres of cold water. Add the powder to a small quantity of the water to make a smooth paste and mix to remove any lumps, add the rest of the water, mix thoroughly, bring to the boil stirring continuously, then simmer for two minutes.

### Storage Instructions

Store in a cool dry place.

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