

Stokes Red Onion Marmalade - Information

A dark, rich, sweet tasty red onion marmalade

TFS Product Code: 029455
Suppliers Product Code:
Information Last Updated: 02/04/2025
Date Produced: 31/05/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	234.00
Energy (kJ)	992.00
Protein (g)	0.90
Carb (g)	55.00
Of Which Sugars (g)	54.00
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	1.70
Salt (g)	0.26

Dietary Information

Key: **Suitable for**



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.

Stokes Red Onion Marmalade - Information

TFS Product Code: 029455
Suppliers Product Code:
Information Last Updated: 02/04/2025
Date Produced: 31/05/2026



Ingredients

Red Onion (50%), Sugar and Cane Molasses (30%), Balsamic Vinegar of Modena (10%) (Wine Vinegar, Cooked Grape Must), Red Wine Vinegar, Black Treacle, Sea Salt, Preservative: Sorbic Acid, Spice.

Handling Information

Directions for Use

Ready to eat

Storage Instructions

Store in a cool place, away from direct sunlight. Once opened refrigerate and consume within 21 days and by best before end date.

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.