

Blakemans Cooked Pork & Stuffing Balls (15g each) - Information

Pork, Onion & Sage stuffing Balls

TFS Product Code: 017290
Suppliers Product Code:
Information Last Updated: 28/04/2016
Date Produced: 08/05/2024



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:

()

()

()

()

()

()

()

()

()

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.

Blakemans Cooked Pork & Stuffing Balls (15g each) - Information

TFS Product Code: 017290
Suppliers Product Code:
Information Last Updated: 28/04/2016
Date Produced: 08/05/2024



Ingredients

Pork (60%), Rusk (WHEAT flour fortified with Calcium Carbonate Iron, Niacin, Thiamin), Yeast, Salt, WHEAT GLUTEN, Onion (15%), Water, Salt, Lemon Juice (0.75%), Herbs (Sage (0.5%), Parsley), Spice (White Pepper)

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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.