

Buchanans Dried Currants - Information

Ready to use Provincial Currants.

TFS Product Code: 029597
Suppliers Product Code:
Information Last Updated: 27/03/2025
Date Produced: 05/04/2026



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)	267.00
Energy (kJ)	1139.00
Protein (g)	2.30
Carb (g)	67.80
Of Which Sugars (g)	67.80
Fat (g)	0.40
Of Which Saturates (g)	0.00
Fibre (g)	2.50
Salt (g)	0.03

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.

Buchanans Dried Currants - Information

TFS Product Code: 029597
Suppliers Product Code:
Information Last Updated: 27/03/2025
Date Produced: 05/04/2026



Ingredients

Currants (99%), Sunflower Oil

Handling Information

Directions for Use

Take all the product out of the packaging.

Storage Instructions

Store in a cool dry place away from direct sunlight. Humidity max 65%, store away from strong odours and flavours.

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.