

Chef Approved Mint Sauce - Information

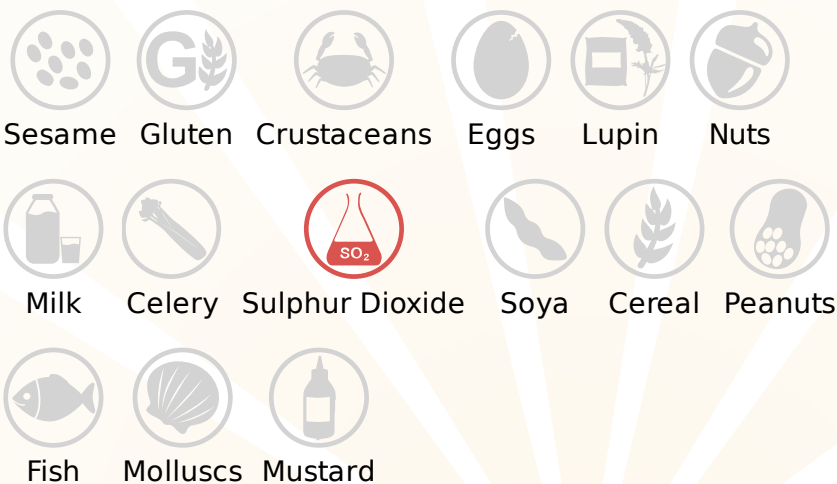
Thick but free-flowing mint sauce made from finely chopped dried mint leaves - the perfect Lamb accompaniment.

TFS Product Code: 031987
Suppliers Product Code:
Information Last Updated: 19/09/2025
Date Produced: 19/05/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	84.00
Energy (kJ)	351.00
Protein (g)	1.00
Carb (g)	17.60
Of Which Sugars (g)	13.70
Fat (g)	0.30
Of Which Saturates (g)	0.10
Fibre (g)	3.00
Salt (g)	2.00

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.

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Ingredients

Water, Sugar, Acidity Regulator (Acetic Acid), Dried Mint (4%), Salt, Modified Maize Starch, Stabilisers (Guar Gum, Xanthan Gum), Colour (Copper Chlorophyllin), Natural Flavouring.

Handling Information

Directions for Use

A perfect addition to lamb meals.

Storage Instructions

Store in a cool dry place. Refrigerate after opening and consume within 4 weeks from opening and by date BBE.

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