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



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### Farmhouse Bannisters Traditional Roast Potatoes - Information

Traditional Roast Potatoes, oven roasted.

**TFS Product Code:** 029285

**Suppliers Product Code:** 

Information Last Updated: 06/03/2023 **Date Produced:** 16/07/2025



## **Allergy Information**

Key: Contains













Sesame Gluten Crustaceans

Eggs Lupin

Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts



Fish

Molluscs Mustard

### **Nutritional Information**

0.04

Serving Unit: 100g or 100ml

107.00 Energy (kcal) 454.00 Energy (kJ) Protein (g) 3.30 21.30 Carb (q)

Of Which Sugars (g) 0.10 Fat (g) 0.10

Of Which Saturates

0.00 (g) Fibre (g) 4.10

Salt (g)

# **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.

> 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**

British Potato (100%)

## **Handling Information**

#### **Directions for Use**

For best results cook from frozen. Our cooking instructions are for guidelines only. All appliances vary in performance. Ensure food is 'piping hot' throughout before serving. For best results fry. Remove all packaging: Fry. Deep fry for 7 minutes at 180°C until crisp and golden. Always follow manufacturer's operating instructions and wear suitable clothing when frying. Oven. For best results brush or spray with oil prior to cooking. Preheat oven to 240°C, 475°F, Gas Mark 9. Place roast potatoes on a baking tray in the centre of the oven for 20 minutes until crisp and golden.

#### **Storage Instructions**

Product to be stored and distributed at -18°C or below.

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