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



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## **Laila Plain Madras Poppadoms - Information**

Thin crispy Indian Poppadom's, made from lentil flour and fried in oil.

**TFS Product Code:** 029671

**Suppliers Product Code:** 

Information Last Updated: 10/09/2024 **Date Produced:** 30/10/2025



#### **Allergy Information**

Key: Contains













Lupin



Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts

## **Nutritional Information**

100g or 100ml Serving Unit:

Energy (kcal) 318.00 1344.00 Energy (kJ) Protein (g) 22.00 57.00 Carb (q) Of Which Sugars (g) 0.50

Fat (g) 0.90

Of Which Saturates

0.60 (g) Fibre (g) 11.15 Salt (g) 4.60









Molluscs Mustard Fish

## **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**

Lentil Flour (97%), Rice Flour, Salt, Raising Agent: Calcium Carbonate; Coconut Oil.

# **Handling Information**

#### **Directions for Use**

To fry- Place sufficient oil into the pan and heat on medium until smoking point is reached. Carefully place Laila Poppadom in to the hot oil. Ensure that whole poppadom is well immersed and cooked for 4 seconds. Cooking on both sides is not required. Carefully lift the poppadum and drain excess oil. Serve hot.

#### Storage Instructions

Store in a cool, dry place.

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