

## Lee Kum Kee Black Bean Sauce - Information

Black Bean Sauce is a perfect blend of fermented black bean paste along with minced garlic, ginger, anchovy extract and other ingredients to create a ready-to use- ingredient sauce for the classic black bean chickem.

**TFS Product Code:** 031268  
**Suppliers Product Code:**  
**Information Last Updated:** 25/07/2024  
**Date Produced:** 31/05/2026



### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	164.00
Energy (kJ)	690.00
Protein (g)	7.60
Carb (g)	20.00
Of Which Sugars (g)	19.00
Fat (g)	5.20
Of Which Saturates (g)	0.90
Fibre (g)	0.00
Salt (g)	10.80

### 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.

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## Ingredients

Soy Sauce (water, salt, SOYBEANS, WHEAT flour). Fermented Black Beans 18% (black SOYBEANS 83%, salt, water). Sugar, Water, Salt, Dehydrated Garlic, Salted Chilli Peppers (Chilli Peppers, Salt). Ginger, SOYBEAN Oil, Fish Extract (ANCHOVY (FISH), Salt). Rice Wine (water, rice, WHEAT). Modified Corn Starch

## Handling Information

### Directions for Use

Best for Stir-Frying, marinating and a Chinese flavour base for sauce mix to dress up pork, chicken, and fish. The Professional Range provide chefs and professional kitchens with specially produced and packaged sauce solutions for high quality sauces. ONE SPOONFUL AT A TIME - CONCENTRATED.

### Storage Instructions

After opening, refrigerate and use within 8 weeks and before expiry date. Best before: See bottle for date.

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