

Lion French Mustard - Information

Appearance /Texture: A dark brown, slightly flowing, opaque, glossy spoonable paste, smooth to cut. A semi viscous paste, smooth to palate and finely textured. **Taste:** A mustard with medium heat, slightly sweet notes with a typical French mustard flavour with a hint of vinegar and spices and tarragon back notes. **Aroma:** French mustard distinct aroma, with subtle vinegar and spices notes.

TFS Product Code: 028816
Suppliers Product Code:
Information Last Updated: 28/04/2022
Date Produced: 19/12/2025



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)	119.00
Energy (kJ)	494.00
Protein (g)	5.00
Carb (g)	10.50
Of Which Sugars (g)	3.90
Fat (g)	5.20
Of Which Saturates (g)	0.30
Fibre (g)	4.80
Salt (g)	3.00

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, MUSTARD Flour (12%), Spirit Vinegar, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamine hydrochloride), Salt, Sugar, Caramelised Sugar Syrup, Acidity Regulator (Acetic Acid), MUSTARD Bran, Colour (Sulphite Ammonia Caramel), Cloves, Pimento, Chilli Blend (Dried Chilli, Cumin, Dried Garlic, Dried Oregano, Salt), Dried Garlic, Dried Onion, Natural Flavouring.

Handling Information

Directions for Use

A perfect addition to meat.

Storage Instructions

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

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