

## Middletons Curry Powder Sauce Mix - GLUTEN FREE - Information

A dry curry sauce mix suitable for making a pouring sauce. \* Just add water.

**TFS Product Code:** 028782  
**Suppliers Product Code:**  
**Information Last Updated:** 03/09/2024  
**Date Produced:** 28/08/2025



### 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)	427.00
Energy (kJ)	1789.00
Protein (g)	5.10
Carb (g)	57.00
Of Which Sugars (g)	23.00
Fat (g)	20.00
Of Which Saturates (g)	12.00
Fibre (g)	0.00
Salt (g)	12.10

### 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

Sugar, Palm Oil, Modified Maize Starch, Salt, Maltodextrin, Rice Flour, Tomato Powder, Flavour Enhancers (E621, E635), Ground Coriander, Onion Powder, Flavouring, Ground Ginger, Ground Cumin, Ground Turmeric, Ground Paprika, Rapeseed Oil, Garlic Powder, Ground Fenugreek, Chilli Powder, Ground Cinnamon, Acidity Regulator (Citric Acid), Ground Black Pepper, Colour (Caramel Powder), Natural Flavouring.

## Handling Information

### Directions for Use

Yield & Make Up Instructions: Mix in the ratio of 630gm of Curry Sauce mix to 3 litres of cold water. Add the powder to a small quantity of the water to make a smooth paste and mix to remove any lumps, add the rest of the water, mix thoroughly, bring to the boil stirring continuously, then simmer for two minutes.

### Storage Instructions

Store in a cool dry place.

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