

Sarsons Malt Vinegar - Bulk Bag In Box - Information

Malt Vinegar derived from Barley. 5% Acidity

TFS Product Code: 025268
Suppliers Product Code: 2000022
Information Last Updated: 31/08/2023
Date Produced: 31/05/2026



Allergy Information

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



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	22.00
Energy (kJ)	94.00
Protein (g)	0.50
Carb (g)	0.50
Of Which Sugars (g)	0.50
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.00
Salt (g)	<0.01

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.

Sarsons Malt Vinegar - Bulk Bag In Box - Information

TFS Product Code: 025268
Suppliers Product Code: 2000022
Information Last Updated: 31/08/2023
Date Produced: 31/05/2026



Ingredients

BARLEY Malt Vinegar, BARLEY Malt Extract, 5% acidity.

Handling Information

Directions for Use

N/A

Storage Instructions

Ensure lid is closed and store in a cool, dry place out of direct sunlight.

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.