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## Tasty Bake Jumbo Saveloys 4's 113g - Information

Frozen Premium Saveloys (made with pork (28%), chicken (22%), superfine rusk, seasoning, salt, wheat flour, and soya protein isolate) filled into beef collagen casing.

**TFS Product Code:** 012858  
**Suppliers Product Code:** TBS11a  
**Information Last Updated:** 13/06/2024  
**Date Produced:** 09/09/2025



### 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)	162.00
Energy (kJ)	679.00
Protein (g)	11.30
Carb (g)	11.90
Of Which Sugars (g)	1.10
Fat (g)	7.70
Of Which Saturates (g)	2.70
Fibre (g)	0.50
Salt (g)	2.24

### 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

Pork (28%); Chicken (22%); Water; Superfine Rusk (contains: WHEAT Flour (contains: Calcium Carbonate; Iron Oxide; Nicotinamide; Thiamine Hydrochloride); Salt; Raising Agent (E503ii Ammonium Bicarbonate)); Seasoning (contains: Salt; Sugar; Garlic Powder; Spices (White Pepper; Nutmeg; Mace; Cayenne Pepper); WHEAT Flour (contains: Calcium Carbonate; Iron Oxide; Nicotinamide; Thiamine Hydrochloride); Emulsifier (E450ii Tri Sodium Diphosphate); Flavour Enhancer (E621 Mono Sodium Glutamate); Hydrolysed Vegetable Protein; Rusk (contains: WHEAT Flour (contains: Calcium Carbonate; Iron Oxide; Nicotinamide; Thiamine Hydrochloride); Salt; Raising Agent (E503ii Ammonium Bicarbonate)); Dextrose; Smoke Flavouring; Flavourings; Onion Powder; Colour (E120 Carmine); Preservative (E223 SODIUM METABISULPHITE)); Salt; WHEAT Flour (contains: Calcium Carbonate; Iron Oxide; Nicotinamide; Thiamine Hydrochloride); SOYA Protein Isolate; Preservatives (E250 Sodium Nitrite; E252 Potassium Nitrate); Antioxidant (E301 Sodium Ascorbate); Beef Collagen Casing.

## Handling Information

### Directions for Use

Defrost and thoroughly re-heat product before consumption. Do not refreeze defrosted product. Ensure re-heated product is piping hot throughout before consumption. Defrost Instructions: Remove required product from packaging and defrost under refrigerated conditions for 24 hours. Do not refreeze defrosted product. Re-heating Instructions: Place defrosted product into a hot water bath at +70°C and reheat for 25 minutes. Ensure re-heated product is piping hot throughout before consumption. This is a guideline only.

### Storage Instructions

Keep frozen at -18.0°C or colder.

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