

TFS - Herbs Fresh Dill - Information

A cut rectangle of focaccia bread flavoured with rosemary. The top is dimpled & oily in appearance.
Approx 230 x 380 x 37mm

TFS Product Code: 030766
Suppliers Product Code: 61242
Information Last Updated: 22/11/2022
Date Produced: 30/05/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	884.00
Energy (kJ)	3757.00
Protein (g)	0.50
Carb (g)	0.50
Of Which Sugars (g)	0.50
Fat (g)	100.00
Of Which Saturates (g)	9.60
Fibre (g)	0.50
Salt (g)	<0.01

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

dill oil 97% (grapeseed oil, natural dill flavour, natural colour) gelling agents- calcium chloride, sodium alginate. Preservative potassium sorbate.

Handling Information

Directions for Use

Use as a garnish on salads or fish

Storage Instructions

Ambient (unopened) . Store in a cool dark place. Once opened, keep at less than 5 degrees C and use within 14 days. Do not exceed the best before end date.

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