Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

PYFS 29 October 2021 16 December 2021 08c655cfd9ae43c5bb5ff45460a12bc2



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## Sourdough Crackers - Foodservice Mixed Case

Short Product Name:

Sourdough Crackers - Foodservice Mixed Case

Mixed Case of Sourdough Crispbread - Original 105g, Rye & Charocal 90g, Fig & Spelt 100g

Traded Unit GTIN: - Internal GTIN: Supplier: Curd and Cure Suppliers Product Code: PYFS

#### Reference Intake

#### Each 100g portion contains:

Energy	Fat	Saturates	Sugars	Salt	
<b>1597</b> kJ <b>378</b> kcal	<b>4.47</b> g	<b>1.94</b> <sub>g</sub>	<b>6</b> g	<b>1.64</b> g	
19%	6%	10%	7%	27%	
of your reference intake					

Typical values per 100g: Energy 1597kJ 378kcal

#### Nutritional Information

Typical Values	Per 100g
Energy	1597kJ 378kCal
Carbohydrates	74.6g
of which sugars	6g
Fat	4.47g
of which saturates	1.94g
Fibre	9.14g
Protein	12g
Salt	1.64g

### **Allergy Information**





Does Not

Contain



Eggs

May Contain



May Contain

Does Not

Contain



Does Not

Contain



Does Not

Contain



Does Not Contain Mustard





Does Not Contain Sulphur

# **Dietary Information**





Vegan







Ingredients

Does Not

Contain

Fish

MILK, RYE flour, WHEAT flour, (WHEAT flour, Calcium, Iron, Thiamin, Niacin), sourdough (RYE flour, water), wholemeal WHEAT flour, honey, salt, MILK, RYE flour, WHEAT flour (WHEAT flour, Calcium, Iron, Thiamin, Niacin), sourdough (RYE flour, water), wholemeal WHEAT flour, honey, salt, MILK, RYE flour, WHEAT flour (WHEAT flour, Calcium, Iron, Thiamin, Niacin), sourdough (RYE flour, water), wholemeal WHEAT flour, honey, salt, MILK, RYE flour, WHEAT flour (WHEAT flour, Calcium, Iron, Thiamin, Niacin), sourdough (RYE flour, water), wholemeal WHEAT flour, honey, salt, MILK, RYE flour, WHEAT flour, Calcium, Iron, Thiamin, Niacin), sourdough (RYE flour, water), wholemeal WHEAT flour, honey, salt, MILK, RYE flour, WHEAT flour, Calcium, Iron, Thiamin, Niacin), sourdough (RYE flour, water), wholemeal WHEAT flour, honey, salt, MILK, RYE flour, WHEAT flour, Calcium, Iron, thiamin, Niacin), sourdough (RYE flour, water), wholemeal WHEAT flour, honey, salt, MILK, RYE flour, water), wholemeal WHEAT flour, water), wholemeal water flour, water flou Thiamin, Niacin), sourdough (rye flour, water), wholemeal WHEAT flour, honey, butter (MILK), charcoal, sea salt, Spelt WHEAT flour, MILK, dried fig pieces, sourdough (RYE flour, water), honey, sea salt