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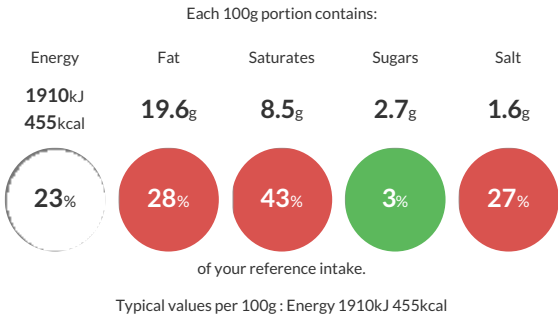
Chocolate Cookie Mix (2020 Sugar Compliant) 4 x 3.5kg

Short Product Name:
Chocolate Cookie Mix

A rich Chocolate Cookie Mix, suitable for adding fruit pieces, choc chips etc. *Just add water.

Traded Unit GTIN: 5028081002961 Internal GTIN: 5028081002442 Supplier : Middleton Foods Suppliers Product Code : CM0011

Reference Intake



Nutritional Information

Typical Values	Per 100g
Energy	1910kJ 455kCal
Carbohydrates	64g
of which sugars	2.7g
Fat	19.6g
of which saturates	8.5g
Fibre	2.7g
Protein	5.7g
Salt	1.6g

Allergy Information

Key: Contains May Contain


Contains Cereal/Gluten


May Contain Milk


Contains Eggs


Does Not Contain Peanuts


Does Not Contain Nuts


Does Not Contain Crustaceans


Does Not Contain Mustard


Does Not Contain Fish


Does Not Contain Lupin


Does Not Contain Sesame


Does Not Contain Celery


May Contain Soya


Does Not Contain Molluscs


Does Not Contain Sulphur Dioxide

Dietary Information

Key: Suitable for


Suitable for Vegetarian


May not be suitable for Vegan


May not be suitable for Kosher


May not be suitable for Halal


May not be suitable for Coeliac

Ingredients

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Reduced Fat Cocoa Powder (3.5%), Raising Agents (E500(ii), E450(i)), Dextrose, Maltodextrin, Colour (Caramel Powder), Dried Whole EGG Powder, Dried EGG White Powder, Chocolate Flavouring (0.35%), Flavouring.