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

F2537 (B0864) 12 March 2021 28 April 2022 1d6ad3b33d4547daa4b5f43aae93034e



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### LION Prawn Cocktail Sauce 2 x 2.27L

Appearance / Texture: A smooth pale pink in colour glossy viscous, creamy spoonable paste. Taste: A creamy seafood sauce, slightly sweet and slightly salty, with distinct tomato and vinegary notes and a hint of the pale pink in colour glossy viscous, creamy spoonable paste. Taste: A creamy seafood sauce, slightly sweet and slightly salty, with distinct tomato and vinegary notes and a hint of the pale pink in colour glossy viscous, creamy spoonable paste. Taste: A creamy seafood sauce, slightly sweet and slightly salty, with distinct tomato and vinegary notes and a hint of the pale pink in colour glossy viscous, creamy spoonable paste. Taste: A creamy seafood sauce, slightly sweet and slightly salty, with distinct tomato and vinegary notes and a hint of the pale pink in colour glossy viscous, creamy spoonable paste. Taste: A creamy seafood sauce, slightly sweet and slightly salty, with distinct tomato and vinegary notes and a hint of the pale pink in colour glossy viscous, creamy spoonable paste. Taste: A creamy seafood sauce, slightly sweet and slightly salty with distinct tomato and vinegary notes and a hint of the pale pink in colour glossy viscous, creamy spoonable paste. Taste: A creamy seafood sauce, slightly sweet and slightly salty with distinct tomato and vinegary notes and the pale pink in colour glossy viscous, creamy seafood sauce, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pink in colour glossy viscous, slightly salty and the pale pispices. Aroma: Distinct acidic and tomato aroma, subtle egg odour with a hint of spices.

Traded Unit GTIN: 05028905015511 Internal GTIN: 5010285100727 Supplier: AAK Foods Limited Suppliers Product Code: F2537 (80864)

#### Reference Intake

#### Each 100g portion contains: Fat Salt Energy Saturates Sugars **1429**kJ 1.28g **27.1**<sub>g</sub> **1.9**<sub>g</sub> **21.1**<sub>g</sub> 344kcal **17**% 39% of your reference intake.

Typical values per 100g : Energy 1429kJ 344kcal

#### **Nutritional Information**

Typical Values	Per 100g
Energy	1429kJ 344kCal
Carbohydrates	24.5g
of which sugars	21.1g
Fat	27.1g
of which saturates	1.9g
Fibre	0.3g
Protein	0.6g
Salt	1.28g

## **Allergy Information**





Contain Cereal/Gluten

Does Not

Contain

Fish

Does Not

Does Not

Contain



Does Not

Contain





Peanuts

Does Not

Contain

Celery



Nuts

Does Not

Contain



Does Not

Contain

Molluscs



Contain Mustard





Contain Sulphur

# **Dietary Information**





Vegan



May not be suitable for Halal



# Ingredients

Water, Rapeseed Oil, Spirit Vinegar, Sugar, Glucose-Fructose Syrup, Tomato Paste, Modified Maize Starch, Salt, Free Range Dried EGG Yolk, Preservative (Potassium Sorbate), Stabiliser (Xanthan Gum), Dried Onion, Dried Garlic, Black Pepper.