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

F1382 (B0480) 25 July 2025 25 July 2025 2443be0d504f4199adbd8ddb48695f2a



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LION Mint Sauce 2 x 2.27L

Short Product Name:

Mint Sauce

Appearance / Texture: Very soft-set gel base with fragments of mint leaf visible. Dark green, free flowing mint sauce. Taste: Distinctive fresh minty flavour, sharp vinegar, acidic and sweet. Aroma: Strong mint and vinegar smell.

Traded Unit GTIN: 05028905015573 Internal GTIN: 5010285100697 Supplier: AAK International Suppliers Product Code: F1382 (80480)

Reference Intake

Each 100g portion contains: Energy Fat Salt Saturates Sugars **351**kJ $\boldsymbol{2}_{g}$ 0.3g**0.1**g 13.7g 84kcal 0% 4% 33% of your reference intake.

Typical values per 100g: Energy 351kJ 84kcal

Nutritional Information

Typical Values	Per 100g
Energy	351kJ 84kCal
Carbohydrates	17.6g
of which sugars	13.7g
Fat	0.3g
of which saturates	0.1g
Fibre	3g
Protein	1g
Salt	2g

Allergy Information





Does Not

Contain

Fish



Does Not

Contain





Does Not

Contain



Does Not

Contain

Celery





Nuts

Does Not

Contain

Crustaceans

Does Not

Contain

Molluscs







Does Not Contain Sulphur Dioxide

Dietary Information







May not be suitable for Halal



Ingredients

Water, Sugar, Acidity Regulator (Acetic Acid), Dried Mint (4%), Salt, Modified Maize Starch, Stabilisers (Guar Gum, Xanthan Gum), Colour (Copper Chlorophyllin), Natural Flavouring.