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

410005 21 March 2024 22 March 2024 d72f29fc0e39471a812f56a2b1a55ba5



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Halloumi Fries 6 x 1kg

Short Product Name: Halloumi Fries

Halloumi Fries - Sticks of halloumi in a batter and breadcrumb coating

Traded Unit GTIN: 5018525002893 Internal GTIN: Supplier: Innovate Foods Ltd Suppliers Product Code: 410005

Reference Intake

Each 100g portion contains: Fat Salt Energy Saturates Sugars 1193k1 15.3g $1.8_{\rm g}$ 1.57g 7_g **285**kcal 14% 35% 26%

of your reference intake. Typical values per 100g: Energy 1193kJ 285kcal

Nutritional Information

Typical Values	Per 100g
Energy	1193kJ 285kCal
Carbohydrates	26.7g
of which sugars	1.8g
Fat	15.3g
of which saturates	7g
Fibre	1g
Protein	12.1g
Salt	1.57g

Allergy Information





Does Not

Contain

Fish



Does Not

Contair



Does Not Eggs

Does Not

Contain



Does Not Peanuts

Does Not

Contain





Nuts

Does Not

Contain



Does Not Crustacean





Does Not Contain Sulphur

Dietary Information











Ingredients

Halloumi Cheese (41%) (Cow's MILK, Goat's MILK, Sheep's MILK, Mint) Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin) Water, Vegetable Oils (Sunflower, Rapeseed, in Varying Proportions); Rice Flour, WHEAT Starch, Stabiliser (Methyl Cellulose), Potato Starch, Salt, Raising Agents (Sodium Carbonates, Diphosphates) Yeast, Emulsifier (Mono- and Diacetyltartaric Acid Esters of Monoand Diglycerides of Fatty Acids) Flour Treatment Agent (Ascorbic acid).