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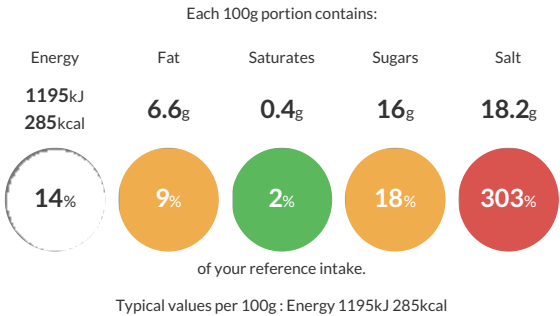
Mexican Fajita Spice Mix 6 x 504g

Short Product Name:
Mexican Fajita Spice Mix 504g

Spice up your meals with this authentic blend. Marinate chicken or beef with the mix for sizzling fajitas, or sprinkle on roasted veggies for a Tex-Mex twist.

Traded Unit GTIN: **17311311012638** Internal GTIN: **07311311012631** Supplier : **Santa Maria UK** Suppliers Product Code : **101263**

Reference Intake



Nutritional Information

Typical Values	Per 100g
Energy	1195kJ 285kCal
Carbohydrates	41g
of which sugars	16g
Fat	6.6g
of which saturates	0.4g
Fibre	12g
Protein	9.2g
Salt	18.2g

Allergy Information

Key: **Contains** **May Contain**


Does Not Contain Cereal/Gluten


Does Not Contain Milk


Does Not Contain 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


Does Not Contain Soya


Does Not Contain Molluscs


Does Not Contain Sulphur Dioxide

Dietary Information

Key: **Suitable for**


Suitable for Vegetarian


Suitable for Vegan


May not be suitable for Kosher


Suitable for Halal


NO DATA for Coeliac

Ingredients

Chilli pepper (28%), spices and herbs (18%)(cumin, paprika, oregano, coriander leaf, cayenne pepper, cinnamon), salt, onion, garlic, sugar, lime juice powder, lemon juice powder, anti-caking agent (silicon dioxide), natural flavouring