

# 203189S Beer Battered Onion Rings (Lamb Weston)



Pack Size: 1KG BAG

**Details:** Frozen crispy onion rings, dipped in a real ale batter, lightly fried in sunflower oil.

## Allergen Information

### Contains:

Cereal

### Free from:

Celery, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame, Sulphur Dioxide, Soya

### Suitable for:

Vegetarians

# Handling Information

### Directions For Use:

Fryer: Fry 10 pieces for 2:30 minutes at 175 °C. Fry products until crispy.

Shake the fry-basket above oil-level after 30 seconds.

Oven: Cook for 10-12 minutes at 200°C. Turn product halfway cooking time. Cook from frozen. Do not overcook. Allow to stand for approx. 2 minutes before consuming.

#### Storage Instructions:

Deep-frozen (-18°C): 18 months Do not refreeze once thawed.

# Product Ingredients

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Ingredients: Onion (36%), Water, WHEAT flour, Beer (11%) [Water, Malt, (BARLEY), Corn, Hops], Sunflower oil, Maize starch, Rice flour, Salt, Yeast, Onion powder, Maize flour, Sugar, Dextrose, White pepper, Paprika powder, Thickeners (E412, E415).

# Nutritional Information

Typical Values per 100g/ml:
Based on a reference intake of an average adult (8400kJ/2000kCal)

### Energy:

196 kcal / 823 kJ

## Fat:

8.1 g

# of which saturates:

0.99 g

# Carbohydrates:

28 g

# of which sugars:

4.4 g

### Fibre:

2.4 q

### Protein:

3.3 g

### Salt:

0.72 q



All product information is correct at time of upload. Information may change so please check the packaging before use.

| If<br>or | allergen informat<br>speak with our QA | ion is not presented Department. | here, | please | obtain | it | from | the | product | packaging |
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