

### 300977S Hoisin Sauce (Blue Dragon)



Pack Size: 1LT BOTTLE

Details: An aromatic sauce made with soybean paste, garlic, white rice vinegar and spices. Can be used as a dipping sauce or perhaps for marinating chicken and pork in a hoisin sauce for a sweet & sticky finish.

### Allergen Information

### Contains:

Soya

Celery, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Sesame, Sulphur Dioxide, Cereal

### May contain:

Nuts, Peanuts

### Handling Information

### Directions For Use:

Ready to eat. This sauce can be used hot or cold.

### Storage Instructions:

Store in a cool, dry place. Once opened, keep refrigerated and use within 14 days.

# Product Ingredients

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Water, Sugar, Soybean Paste (8%) [Water, SOYA Beans, Rice, Salt], Garlic Puree (3.5%), Modified Maize Starch, Colour (Plain Caramel), White Rice Vinegar (1%), Spice Blend (1%) [Fennel, Black Pepper, Cinnamon, Cloves, Cumin, Star Anise], Red Chilli Paste [Red Chilli Peppers, Salt, Acidity Regulator (Acetic Acid)], Yeast

## Nutritional Information

Typical Values per 100g/ml:

Based on a reference intake of an average adult (8400kJ/2000kCal)

### Energy:

183 kcal / 764 kJ

### Fat:

0.7 g

### of which saturates:

0 g

### Carbohydrates:

41.9 g

### of which sugars:

38.3 q

### Fibre:

No Data

### Protein:

1.5 g

### Salt:

 $1.6\,\,a$ 



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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