

# 310260C Black Garlic Ketchup (Claire's Handmade)

Pack Size: 1.2KG TUB

Details: The delicious taste of aged black garlic combined with sweet and flavoursome Balsamic vinegar make this wonderful ketchup. It's the new divine and more-ish take on ketchup! Use as you would tomato ketchup, it's irresistible with all meat dishes, especially burgers, and fantastic drizzled over roast vegetables or for dipping chips. Handmade in Cumbria by Claire's Handmade, a local supplier which produces artisan

# Allergen Information

#### Free from:

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

#### Suitable for:

Vegetarians, Vegan

#### Handling Information

#### Directions For Use:

Pour or spoon straight from container as desired. Product is sold ready to eat.

#### Storage Instructions:

Store in a cool dark, dry place.

#### Storage After Opening:

Once opened store refrigerated and use within four weeks.

# Product Ingredients

#### Product Ingredients:

Dark brown sugar, black garlic (16%), balsamic vinegar of Modena (sulphites)(contains concentrated grape must), sugar, onions, tomato puree, spirit vinegar, spices, olive oil, salt.

#### Nutritional Information Typical Values per 100g/ml:

## Energy:

184 kcal / 783 kJ

#### Fat:

0.4 g

# of which saturates:

0.1 g

#### Carbohydrates:

43 g

### of which sugars:

39 g

#### Fibre:

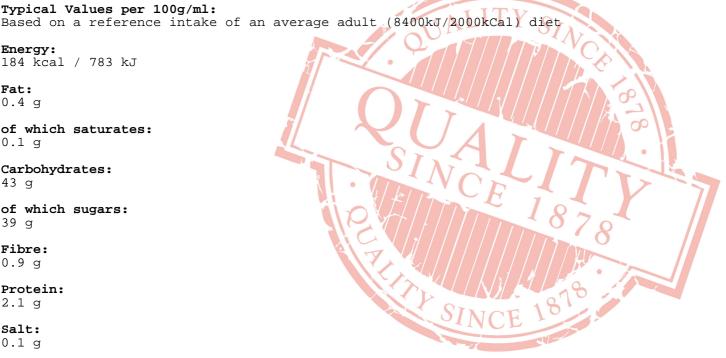
0.9 g

#### Protein:

2.1 g

#### Salt:

0.1 g



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

| If | al: | lerge | n inf | ormat  | cion  | is no    | ot pre | esented | d here, | please | obtain | it | from | the | product | packaging |
|----|-----|-------|-------|--------|-------|----------|--------|---------|---------|--------|--------|----|------|-----|---------|-----------|
| OI | 5P¢ | ean w |       | our Qr | т рер | ar cilie |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |
|    |     |       |       |        |       |          |        |         |         |        |        |    |      |     |         |           |