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

012273P 13 November 2024 14 November 2024 cd164381d2e74657b09b9c1b2b4a508b



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Purple Pineapple Spiced Peppers and Chickpeas 1kg

Short Product Name:

Spiced Peppers and Chickpeas

Chickpeas, Houmous and Peppers coated in a Chilli sauce

Traded Unit GTIN: - Internal GTIN: Supplier: KffLtd Suppliers Product Code: 012273P

Reference Intake

Each 100g portion contains:



Typical values per 100g: Energy 825.1kJ 196.3kcal

Nutritional Information

Typical Values	Per 100g
Energy	825.1kJ 196.3kCal
Carbohydrates	24.02g
of which sugars	11.34g
Fat	8.22g
of which saturates	0.89g
Fibre	-g
Protein	5.99g
Salt	1.08g

Allergy Information



Cereal/Gluten

Does Not

Contain

Fish

Does Not

Does Not

Contain

Contair Milk



Eggs



Peanuts

Does Not



Nuts

Does Not

Contain



Does Not

Crustaceans



Contain Mustard







Dietary Information











Ingredients

Chick Peas 40% (Chick peas, water, antioxidant (ascorbic acid)); Houmous 30% (Chickpeas (Chickpeas, water), rapeseed oil, water, tahini (SESAME seed paste), salt, garlic powder, acidity regulator (citric acid), preservative (potassium sorbate) (SESAME); Chilli Sauce 20% (Water, sugar, spirit vinegar, tomato paste, golden syrup, thickener [E1422 modified starch], salt, red pepper flake, onion kibbled, spice [cayenne, ginger], garlic, herb [coriander], paprika [E160c]) Mixed Peppers 10% (Red and green peppers).