

Chef Williams Whole Cloves - Information

The whole dried clove buds of the genus Syzgium aromaticum.

Our Product Code: 031692
Suppliers Product Code: CLWH350V
Information Last Updated: 02/08/2023
Date Produced: 04/04/2026



Allergy Information

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



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	274.00
Energy (kJ)	1140.00
Protein (g)	5.97
Carb (g)	33.90
Of Which Sugars (g)	2.38
Fat (g)	13.00
Of Which Saturates (g)	3.95
Fibre (g)	33.90
Salt (g)	0.69

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Chef Williams Whole Cloves - Information

Our Product Code: 031692
Suppliers Product Code: CLWH350V
Information Last Updated: 02/08/2023
Date Produced: 04/04/2026



Ingredients

Whole Cloves

Handling Information

Directions for Use

Use as required

Storage Instructions

Store in a cool, dry place, free from the risk of contamination and ingress of moisture.



Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.