Yare Food Services Nelsons Yard South Denes Road Great Yarmouth Norfolk, NR30 3PR

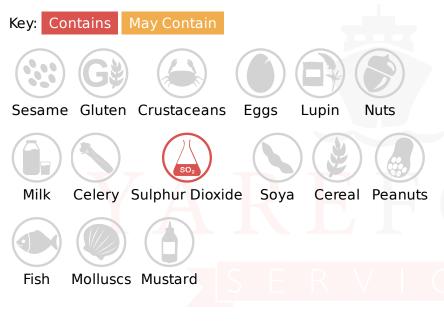


Chef Williams Breadcrumbs Gluten Free - Information

A dried off white gluten free crumb with a neutral aroma and flavour. Free from foreign materials and carbonised particles.

Our Product Code:029725Suppliers Product Code:Information Last Updated:20/08/2024Date Produced:14/08/2025

Allergy Information



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	367.00
Energy (kJ)	1555.00
Protein (g)	6.10
Carb (g)	79.60
Of Which Sugars (g)	3.80
Fat (g)	1.70
Of Which Saturates	
(g)	0.80
Fibre (g)	0.00
Salt (g)	2.00

Dietary Information



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. Yare Food Services Nelsons Yard South Denes Road Great Yarmouth Norfolk, NR30 3PR



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Ingredients

Rice Flour, Water, Dextrose Monohydrate, Vegetable Fibre, Salt

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.



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