

Tel: 01493 653429 E-Mail: accounts@yareshipping.co.uk

Web: www.yareshipping.co.uk

Curtis Raisins Dried - Information

Raisins are produced from sound grapes produced by selected growers. They have a sweet, fruity taste with no adverse flavour or taste. They are light brown, brownish black in colour.

Our Product Code: 013246

Suppliers Product Code:

Information Last Updated: 18/10/2019 **Date Produced:** 14/08/2025



Nutritional Information

Allergy Information

Key: Contains





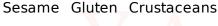


























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Serving Unit:



Milk





Fish

Molluscs Mustard

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.

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



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Ingredients

Raisins, Sunflower Oil

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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