

## Essential Cuisine Lobster glaze - Information

A composite paste, produced by the blending of food ingredients. A very dark orange-brown coloured reasonably viscous paste, with a distinctive odour of lobster. It has the characteristic appearance and flavour of Lobster Glaze when reconstituted with water as directed.

**Our Product Code:** 032301  
**Suppliers Product Code:** ECLGL/3 - SW00060  
**Information Last Updated:** 25/09/2024  
**Date Produced:** 04/06/2026



### 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)	256.00
Energy (kJ)	1071.00
Protein (g)	12.00
Carb (g)	25.00
Of Which Sugars (g)	6.00
Fat (g)	12.00
Of Which Saturates (g)	1.00
Fibre (g)	1.00
Salt (g)	12.00

### 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.

## Essential Cuisine Lobster glaze - Information

**Our Product Code:** 032301  
**Suppliers Product Code:** ECLGL/3 - SW00060  
**Information Last Updated:** 25/09/2024  
**Date Produced:** 04/06/2026



### Ingredients

Ingredients when reconstituted: Lobster Stock (Water, Lobster (CRUSTACEAN) Extract, Tomato, Carrot Juice), FISH Stock (Water, FISH Extract), Mussel Stock (Water, Mussel (MOLLUSC) Extract), Maltodextrin, Salt, Sunflower Oil, Yeast Extracts, Natural Flavouring, Colour (Paprika Extract).

### Handling Information

#### Directions for Use

For stock use 25g per litre. To make one litre of stock, simply whisk 25g of the product into one litre of warm water in a suitable saucepan. Bring to the boil, stirring constantly.

#### Storage Instructions

Cool, dry ambient conditions

**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.