

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

Farmhouse Bannisters Traditional Roast Potatoes - Information

Traditional Roast Potatoes, oven roasted.

Our Product Code: 029285

**Suppliers Product Code:** 

**Information Last Updated:** 06/03/2023 **Date Produced:** 27/11/2025



## **Allergy Information**

Key: Contains















Sesame Gluten Crustaceans

s Lupin Nu

Nuts



Soya Cereal Peanuts







Fish Molluscs Mustard

#### **Nutritional Information**

Serving Unit: 100g or 100ml

Energy (kcal) 107.00
Energy (kJ) 454.00
Protein (g) 3.30
Carb (g) 21.30
Of Which Sugars (g) 0.10
Eat (g) 0.10

Fat (g) 0.10

Of Which Saturates

(g) 0.00 Fibre (g) 4.10 Salt (g) 0.04

# **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.



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## **Ingredients**

British Potato (100%)

## **Handling Information**

#### **Directions for Use**

For best results cook from frozen. Our cooking instructions are for guidelines only. All appliances vary in performance. Ensure food is 'piping hot' throughout before serving. For best results fry. Remove all packaging: Fry. Deep fry for 7 minutes at 180°C until crisp and golden. Always follow manufacturer's operating instructions and wear suitable clothing when frying. Oven. For best results brush or spray with oil prior to cooking. Preheat oven to 240°C, 475°F, Gas Mark 9. Place roast potatoes on a baking tray in the centre of the oven for 20 minutes until crisp and golden.

#### Storage Instructions

Product to be stored and distributed at -18°C or below.

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