

## GoldFish Chinese Curry Concentrate - Information

Concentrate sauce for professional chefs & cooks

**Our Product Code:** 025109

**Suppliers Product Code:**

**Information Last Updated:** 31/01/2023

**Date Produced:** 19/01/2026



## Allergy Information

Key: Contains May Contain



Sesame



Milk



Celery



Eggs



Lupin



Nuts



Fish



Molluscs



Sulphur Dioxide



Soya



Cereal



Peanuts



Milk



Celery



Mustard

## Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	99.00
Energy (kJ)	409.00
Protein (g)	1.50
Carb (g)	7.17
Of Which Sugars (g)	0.17
Fat (g)	7.47
Of Which Saturates (g)	2.03
Fibre (g)	1.53
Salt (g)	1.04

## 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

fortified WHEAT flour (WHEAT flour, calcium carbonate, iron, niacin, thiamin), vegetable oil (rapeseed oil, anti foaming agent (e900)), palm oil, curry powder (12%) (coriander, turmeric, cumin, gram flour, salt, fenugreek, black pepper, chilli, garlic, fennel seed, MUSTARD, star anise), salt, water, flavour enhancer: (monosodium glutamate), coconut cream (1.5%), onion powder, spice (0.5%).

## Handling Information

### Directions for Use

Add 100g of concentrate to 300/400g of hot water (depending on the thickness you prefer) Dissolve thoroughly, bring to the boil and simmer on the hob for approximately two minutes stirring continuously. For quicker results add boiling water to the pan first.

### Storage Instructions

Store in a cool dry place

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