

Tel: 01493 653429

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

GoldFish Chinese Curry Sauce Concentrate - Information

Concentrate sauce for professional chefs & cooks

025108 **Our Product Code:**

Suppliers Product Code:

Information Last Updated: 31/01/2023 **Date Produced:** 14/08/2025



100g or 100ml

99.00

409.00

1.50 7.17

Allergy Information

Key: Contains













Sesame Gluten Crustaceans

Lupin

Nuts











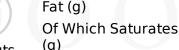


Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts



2.03 1.53

7.47

Nutritional Information

Fibre (g) Salt (g)

Serving Unit:

Energy (kcal)

Of Which Sugars (g) 0.17

Energy (kJ)

Protein (g)

Carb (g)









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.



Tel: 01493 653429

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

GoldFish Chinese Curry Sauce Concentrate - Information

Our Product Code: 025108

Suppliers Product Code:

Information Last Updated: 31/01/2023 **Date Produced:** 14/08/2025



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

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.