

## Hazelmere Fine Foods Goose Fat Blended - Information

A unique blend of Goose Fat and Beef Dripping

**Our Product Code:** 032352  
**Suppliers Product Code:** GB1200PHZ6  
**Information Last Updated:** 04/11/2025  
**Date Produced:** 20/04/2026



### 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)	897.00
Energy (kJ)	3691.00
Protein (g)	0.00
Carb (g)	0.00
Of Which Sugars (g)	0.00
Fat (g)	100.00
Of Which Saturates (g)	41.00
Fibre (g)	0.00
Salt (g)	0.00

### 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.

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### Ingredients

Goose Fat (51%), Beef Fat (49%)

### Handling Information

#### Directions for Use

For perfect roast potatoes parboil peeled and quartered potatoes for 5 - 10 mins, drain and shake so that they fluff up at the corners. Heat the Goose Fat and Beef Dripping blend in the oven for approx. 10 mins until smoking. Add the quartered potatoes and baste in the fat. Cook for 50 mins at 190c/Fan 170c/Gas 5 until golden brown.

#### Storage Instructions

Store in cool, dry place out of direct sunlight.

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