

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

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Heinz Lea & Perrins Worcestershire Sauce - Information

Worcester sauce

013560 **Our Product Code:**

Suppliers Product Code:

Information Last Updated: 02/11/2017 **Date Produced:** 16/08/2025



Nutritional Information

Allergy Information

Key: Contains













Sesame Gluten Crustaceans

Lupin

Nuts





Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts

() ()

() () () ()

Serving Unit:











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.



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Ingredients

Malt Vinegar (from BARLEY), Spirit Vinegar, Molasses, Sugar, Salt, Anchovies, (FISH) Tamarind Extract, Onions, Garlic, Spices, Flavourings

Handling Information

Directions for Use

Storage Instructions

No usage information

No storage information

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