

Holmes Luxury Coated Fish Entre (Blanch Bait) - Information

Whole whitebait covered in fine breadcrumbs

Our Product Code: 028270
Suppliers Product Code: 500551
Information Last Updated: 13/08/2024
Date Produced: 14/08/2025



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)	291.00
Energy (kJ)	1210.00
Protein (g)	13.03
Carb (g)	13.30
Of Which Sugars (g)	0.28
Fat (g)	20.61
Of Which Saturates (g)	3.37
Fibre (g)	0.00
Salt (g)	1.00

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

Fish (Sprattus, sprattus) (90%), breading (rice flour, **Wheat** Flour, emulsifier: mono and diglycerides of fatty acids), rapeseed oil, salt.

Handling Information

Directions for Use

To be cooked.

Storage Instructions

Keep frozen at -18°C.

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