

Knorr Thai Red Curry Sauce RTU - Information

Our Product Code: 025445
Suppliers Product Code:
Information Last Updated:
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:

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()
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()
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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

Water, creamed coconut (6.5%), coconut milk (5%), sugar, modified starch, sliced red peppers (2%), onion, rapeseed oil, salt, concentrated tomato paste, garlic purée, minced lemongrass, acidity regulators (lactic acid, citric acid), coriander leaf, minced galangal, lime leaves, chilli flakes, Thai basil, colour (paprika extract).

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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