

KTC Gourmet Butter Flavouring - Information

Gourmet Butter Flavouring gives a beautiful shine and a delicious flavour to all dishes. Perfect for frying, grilling, baking and browning meat, fish and poultry, for braising vegetables and preparing them in a wok.

Our Product Code: 031102
Suppliers Product Code:
Information Last Updated: 09/01/2022
Date Produced: 19/01/2026



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)	895.00
Energy (kJ)	3739.00
Protein (g)	0.00
Carb (g)	0.00
Of Which Sugars (g)	0.00
Fat (g)	99.50
Of Which Saturates (g)	10.90
Fibre (g)	0.00
Salt (g)	0.55

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

Pure Rapeseed Oil 89.6%, Palm Oil 9.4%, Salt, Emulsifier Lecithin E322, Butter Flavour, Antioxidant Tocopherol E306, Vitamin A, Vitamin D3, Natural Beta Carotene E160a

Handling Information

Directions for Use

Gourmet Butter Flavouring gives a beautiful shine and a delicious flavour to all dishes. Perfect for frying, grilling, baking and browning meat, fish and poultry, for braising vegetables and preparing them in a wok.

Storage Instructions

Store at ambient temperatures, off the floor in a clean dry area. Keep away from strongly odorous materials and direct sunlight.

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