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Laila Plain Madras Poppadoms - Information

Thin crispy Indian Poppadom's, made from lentil flour and fried in oil.

029671 **Our Product Code:**

Suppliers Product Code:

Information Last Updated: 10/09/2024 **Date Produced:** 14/08/2025



100g or 100ml

318.00

22.00 57.00

1344.00

Allergy Information

Key: Contains















Sesame Gluten Crustaceans

Lupin

Nuts













Milk Celery Sulphur Dioxide

Soya Cereal Peanuts





Nutritional Information

Fibre (g) Salt (g)

Serving Unit:

Energy (kcal)

Of Which Sugars (g) 0.50

Energy (kJ)

Protein (g)

Carb (g)

Fat (g)

11.15 4.60







Fish

Molluscs Mustard

Dietary Information

Key: Suitable for









Vegan

Kosher Vegetarian

Halal

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.

> Yare Food Services is a tranding name of Thompsons Food Service Ltd Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson



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Ingredients

Lentil Flour (97%), Rice Flour, Salt, Raising Agent: Calcium Carbonate; Coconut Oil.

Handling Information

Directions for Use

To fry- Place sufficient oil into the pan and heat on medium until smoking point is reached. Carefully place Laila Poppadom in to the hot oil. Ensure that whole poppadom is well immersed and cooked for 4 seconds. Cooking on both sides is not required. Carefully lift the poppadum and drain excess oil. Serve hot.

Storage Instructions

Store in a cool, dry place.

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