

## Lavazza Dek Bar Coffee Beans Decaf - Information

Decaf coffee beans

**Our Product Code:** 028805  
**Suppliers Product Code:**  
**Information Last Updated:** 25/03/2024  
**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)	317.00
Energy (kJ)	1307.00
Protein (g)	15.00
Carb (g)	15.00
Of Which Sugars (g)	0.50
Fat (g)	10.00
Of Which Saturates (g)	4.40
Fibre (g)	53.40
Salt (g)	<0.01

### 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

Blend of decaffeinated roasted coffee beans

### Handling Information

#### Directions for Use

Decaf beans to be ground and brewed

#### Storage Instructions

Store in a cool, dry place



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