

Lee Kum Kee Black Bean Sauce - Information


Black Bean Sauce is a perfect blend of fermented black bean paste along with minced garlic, ginger, anchovy extract and other ingredients to create a ready-to use- ingredient sauce for the classic black bean chickem.

Our Product Code: 031268
Suppliers Product Code:
Information Last Updated: 25/07/2024
Date Produced: 29/09/2025



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)	164.00
Energy (kJ)	690.00
Protein (g)	7.60
Carb (g)	20.00
Of Which Sugars (g)	19.00
Fat (g)	5.20
Of Which Saturates (g)	0.90
Fibre (g)	0.00
Salt (g)	10.80

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.

Lee Kum Kee Black Bean Sauce - Information

Our Product Code: 031268
Suppliers Product Code:
Information Last Updated: 25/07/2024
Date Produced: 29/09/2025



Ingredients

Soy Sauce (water, salt, SOYBEANS, WHEAT flour). Fermented Black Beans 18% (black SOYBEANS 83%, salt, water). Sugar, Water, Salt, Dehydrated Garlic, Salted Chilli Peppers (Chilli Peppers, Salt). Ginger, SOYBEAN Oil, Fish Extract (ANCHOVY (FISH), Salt). Rice Wine (water, rice, WHEAT). Modified Corn Starch

Handling Information

Directions for Use

Best for Stir-Frying, marinating and a Chinese flavour base for sauce mix to dress up pork, chicken, and fish. The Professional Range provide chefs and professional kitchens with specially produced and packaged sauce solutions for high quality sauces. ONE SPOONFUL AT A TIME - CONCENTRATED.

Storage Instructions

After opening, refrigerate and use within 8 weeks and before expiry date. Best before: See bottle for date.

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.