

Tel: 01493 653429 E-Mail: accounts@yareshipping.co.uk

Web: www.yareshipping.co.uk

#### Noel's Leaf Gelatine - Information

Gelatine (from pig skin)

**Our Product Code:** 013117

**Suppliers Product Code:** 

Information Last Updated: 06/02/2019 **Date Produced:** 14/08/2025



## **Allergy Information** Key: Contains Sesame Gluten Crustaceans Eggs Lupin Nuts Milk Celery Sulphur Dioxide Soya Cereal Peanuts

# **Nutritional Information**

Serving Unit:

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Fish Molluscs Mustard

## **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**

Gelatine.

## **Handling Information**

**Directions for Use** 

No usage information

#### **Storage Instructions**

No storage information

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