

## Schwartz Gravy Browning - Information

Liquid Gravy Browning.

**Our Product Code:** 028814  
**Suppliers Product Code:**  
**Information Last Updated:** 22/04/2024  
**Date Produced:** 14/08/2025



### 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)	4.00
Energy (kJ)	17.00
Protein (g)	0.50
Carb (g)	36.90
Of Which Sugars (g)	1.00
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	11.55

### 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

Colour (Ammonia Caramel), Salt.

### Handling Information

#### Directions for Use

Ready to use.

#### Storage Instructions

Store in a cool, dry place. Once opened, refrigerate and consume within 28 days.

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