

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

Web: www.yareshipping.co.uk

#### TFS - Seafood 100-200 Chilean Mussel Meat - Information

Cooked mussel meat (Mytilus chilensis)

017441 **Our Product Code:** 

**Suppliers Product Code:** 

Information Last Updated: 28/02/2019 **Date Produced:** 01/07/2025



**Nutritional Information** 

Serving Unit:

() () () ()

() () ()

() ()

# **Allergy Information**













Sesame Gluten Crustaceans

Lupin

Nuts











Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts







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.



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

#### TFS - Seafood 100-200 Chilean Mussel Meat - Information

Our Product Code: 017441

**Suppliers Product Code:** 

Information Last Updated: 28/02/2019

Date Produced: 01/07/2025



# **Ingredients**

Mussel Meat (MOLLUSC), Water as Ice Glaze

### **Handling Information**

#### **Directions for Use**

No usage information

#### **Storage Instructions**

No storage information

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.