

Triple Lion Dried Marrowfat Peas - Information

Marrowfat Peas

Our Product Code: 015382
Suppliers Product Code:
Information Last Updated: 04/07/2024
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)	310.00
Energy (kJ)	1304.00
Protein (g)	20.70
Carb (g)	43.80
Of Which Sugars (g)	5.40
Fat (g)	1.10
Of Which Saturates (g)	0.20
Fibre (g)	21.00
Salt (g)	0.04

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

Dried Marrowfat Peas

Handling Information

Directions for Use

- Soak 200g of peas in plenty of cold water for 12 hours or overnight.
- Drain and cover with fresh water
- Bring to the boil and simmer for 30-40 minutes or until tender.

Important : This product should not be consumed raw.

Storage Instructions

Store on pallets in a cool dry place away from direct sunlight.

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