



## Macphie Mactop Traditional Cream Alternative (1x10Ltr)

### Additional Information

Product Code	665954
Product Description	A heat treated sweetened dairy cream alternative made with vegetable oil and milk protein.
Height (mm)	334.0000
Length (mm)	180.0000
Width (mm)	220.0000
Outer EAN 1	5017506112125
Storage Type	Ambient
Brand	Macphie

### Ingredients

Ingredients	Water, fully and partially hydrogenated vegetable oil, sugar, dextrose, milk protein, emulsifiers, polysorbate 60, mono- and diglycerides of fatty acids, soya lecithin, acidity regulators, trisodium citrate, disodium phosphate, stabilisers, calcium chloride, methyl cellulose, hydroxypropyl methyl cellulose, gelling agent, sodium alginate, flavouring, colour, beta carotene
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### Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	No
Suitable for Coeliacs	Yes
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	Yes

## Allergens

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Celery	May Contain
Gluten	May Contain
Crustacea	No
Egg	May Contain
Fish	No
Lupin	No
Milk	Yes
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	Yes
Sulphites	May Contain

## Nutritional Information

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Carbohydrate Per 100g (g)	27
Carbohydrate of which Sugars per 100g (g)	27
Fat per 100g (g)	26
Fat of which Saturates per 100g (g)	26
Fibre per 100g	0.3
Energy per 100g (kcal)	343
Energy per 100g (kJ)	1436
Protein per 100g (g)	0.8
Salt per 100g (g)	0.26

### Disclaimer:

While we endeavour to ensure the accuracy of all product, pricing and nutritional data at all times, and that information is provided in good faith, we are not the manufacturers of these products and any such information we provide is therefore reliant on the accuracy and completeness of information provided to us by our suppliers.

We do not therefore accept liability for any inaccuracies or incorrect product information contained on this site and cannot be held responsible for any inaccuracies or omissions set out in this information.

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