



Lion Blue Cheese Dressing (2.27 litre)

Additional Information

Product Code	465885
Product Description	Appearance /Texture: A thick creamy, smooth viscous sauce with a hint of blue cheese pieces visible in the product. Taste: A mild blue cheese flavour with a hint of garlic and onion. Aroma: Creamy, mild blue cheese aroma with a hint of garlic and onion.
Height (mm)	234.0000
Length (mm)	244.0000
Width (mm)	122.0000
Outer EAN 1	5010285103278
Storage Type	Ambient
Brand	Lion

Ingredients

Ingredients	Rapeseed Oil, Glucose-Fructose Syrup, Water, Blue Cheese Premix (Danish Blue Cheese (Milk) (2%), Spirit Vinegar, Water, Rapeseed Oil, Stabiliser (Xanthan Gum), Dried Garlic, Dried Onion), Spirit Vinegar, Pasteurised Egg Yolk, Salt, Modified Maize Starch, Skimmed Milk Powder, Flavouring, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate), Mustard Flour, Dried Parsley.
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Dietary Information

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

Allergens

Celery	No
Gluten	No
Crustacea	No
Egg	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No
Mustard	Yes
Nuts	No
Peanuts	No
Sesame	No
SOYA	No
Sulphites	<10mg

Nutritional Information

Carbohydrate Per 100g (g)	16.8 g
Carbohydrate of which Sugars per 100g (g)	12.5 g
Fat per 100g (g)	41.4 g
Fat of which Saturates per 100g (g)	4.1 g
Fibre per 100g	0.2 g
Energy per 100g (kcal)	451 kcal
Energy per 100g (kJ)	1864 kJ
Protein per 100g (g)	1.6 g
Salt per 100g (g)	2.9 g

Disclaimer:

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