

AvoGrande Seasoned Avocado Smash - Information

Avocado pulp with lime juice, salt and ground black pepper

TFS Product Code: 032294
Suppliers Product Code:
Information Last Updated: 12/09/2025
Date Produced: 20/06/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	146.00
Energy (kJ)	601.00
Protein (g)	2.00
Carb (g)	2.00
Of Which Sugars (g)	0.70
Fat (g)	14.40
Of Which Saturates (g)	2.10
Fibre (g)	9.50
Salt (g)	0.31

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. 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

Hass avocado (98.2%), Lime Juice, Salt, Ground black pepper.

Handling Information

Directions for Use

Defrost unopened pouch thoroughly before use at 0-5 Celsius degrees and keep chilled. Once defrosted use within 10 days if left unopened. Once pouch has been opened, use immediately. Do not refreeze once defrosted.

Storage Instructions

Store at -18 Celsius degrees or colder

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