

## Drivers Onion Flavour Non-Brewed Condiment Vinegar - Information

Made by the acetous fermentation of distilled alcohol by the action of acetobacter species

**TFS Product Code:** 015693  
**Suppliers Product Code:**  
**Information Last Updated:** 08/11/2023  
**Date Produced:** 20/06/2026



### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	0.00
Energy (kJ)	0.00
Protein (g)	0.50
Carb (g)	0.50
Of Which Sugars (g)	0.50
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.50
Salt (g)	<0.01

### 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

Spirit Vinegar, Acidity Regulator Acetic Acid.

## Handling Information

### Directions for Use

Pour straight from the container

### Storage Instructions

Replace cap firmly after each use. Avoid the ingress of air for prolonged period when not in use. Ambient, clean and dry.

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