

GoldFish Chinese Curry Sauce Concentrate - Information

Concentrate sauce for professional chefs & cooks

TFS Product Code: 025108
Suppliers Product Code:
Information Last Updated: 31/01/2023
Date Produced: 03/08/2025



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)	99.00
Energy (kJ)	409.00
Protein (g)	1.50
Carb (g)	7.17
Of Which Sugars (g)	0.17
Fat (g)	7.47
Of Which Saturates (g)	2.03
Fibre (g)	1.53
Salt (g)	1.04

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

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.

GoldFish Chinese Curry Sauce Concentrate - Information

TFS Product Code: 025108
Suppliers Product Code:
Information Last Updated: 31/01/2023
Date Produced: 03/08/2025



Ingredients

fortified WHEAT flour (WHEAT flour, calcium carbonate, iron, niacin, thiamin), vegetable oil (rapeseed oil, anti foaming agent (e900)), palm oil, curry powder (12%) (coriander, turmeric, cumin, gram flour, salt, fenugreek, black pepper, chilli, garlic, fennel seed, MUSTARD, star anise), salt, water, flavour enhancer: (monosodium glutamate), coconut cream (1.5%), onion powder, spice (0.5%).

Handling Information

Directions for Use

Add 100g of concentrate to 300/400g of hot water (depending on the thickness you prefer) Dissolve thoroughly, bring to the boil and simmer on the hob for approximately two minutes stirring continuously. For quicker results add boiling water to the pan first.

Storage Instructions

Store in a cool dry place

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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson