

## Lion Chunky Chilli Jam - Information

Gel-like, set sauce with pieces of tomatoes, red peppers and chillies.

**TFS Product Code:** 025254  
**Suppliers Product Code:**  
**Information Last Updated:** 10/03/2023  
**Date Produced:** 20/06/2026



### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	196.00
Energy (kJ)	831.00
Protein (g)	0.80
Carb (g)	47.00
Of Which Sugars (g)	46.00
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.70
Salt (g)	0.50

### 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

Sugar, Tomatoes, Red Peppers, Red Wine Vinegar, Red Chillies (5%), Garlic Puree, Ginger Puree, Water, Gelling Agent (Pectin), Salt.

## Handling Information

### Directions for Use

Product is ready to eat.

### Storage Instructions

Ambient-stable product. Store in a cool, dry place away from direct sunlight. Once opened, refrigerate and consume within 4 weeks and by best before date.

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