

Penny Lane Catering Sausages 8's - Information

Frozen Catering Sausages in portion controlled sizes of 4, 6 and 8 to the lb. Average Unit Weights: 4 to the lb = 113 g 6 to the lb = 76 g 8 to the lb = 56 g

TFS Product Code: 029220
Suppliers Product Code:
Information Last Updated: 17/01/2022
Date Produced: 20/06/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	214.00
Energy (kJ)	895.00
Protein (g)	9.90
Carb (g)	12.70
Of Which Sugars (g)	0.20
Fat (g)	13.40
Of Which Saturates (g)	5.40
Fibre (g)	0.40
Salt (g)	1.00

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

Water, Chicken (24%), Rusk (WHEAT), Mechanically recovered chicken, Beef fat, Pork (6%), Vegetable starch, Salt, WHEAT flour (Calcium Carbonate, Iron, Niacin, Thiamin), Dextrose, Stabiliser (E451), Flavour enhancer (E621), Preservative: Sodium SULPHITE (E221), Hydrolysed vegetable protein (SOYA), Antioxidant (E300), Spice extracts, Vegetable Oil.

Handling Information

Directions for Use

Deep Frying: Deep fry from frozen at 180°C for 7 – 8 Minutes
Grilling: Defrost thoroughly, grill for 8 minutes, turning occasionally

Storage Instructions

Product is blast frozen in a spiral freezer to -11°C. Product is then stored and transported at a minimum temperature of -18°C. Product temperature

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