

TFS - Fruit Fresh Peaches - Information

Flat peaches have a flat and longitudinal, oblate shape. The fruit's skin is thin, smooth, and taut, covered in a light layer of soft, velvety fuzz.

TFS Product Code: 012543
Suppliers Product Code:
Information Last Updated: 17/09/2024
Date Produced: 21/06/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	39.00
Energy (kJ)	165.00
Protein (g)	0.91
Carb (g)	9.54
Of Which Sugars (g)	8.39
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	1.50
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

Peach

Handling Information

Directions for Use

Peaches have a sweet and tangy flavour well suited for fresh and cooked preparations. The fruit is most commonly consumed straight, out of hand, and the thin skin can be left on or peeled, depending on preference.

Storage Instructions

Keep refrigerated

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