

Tidmans Rock Salt Coarse Crystals - Information

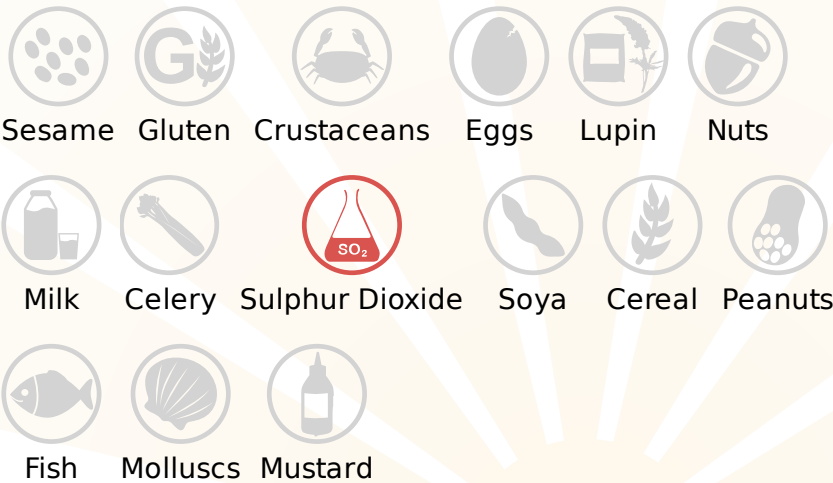
Coarse Rock Salt Tidman's rock salt is extracted from ancient underground deposits. Grind over focaccia for extra flavour or sprinkle onto pork, chicken and potatoes for crispiness. Ideal for directly seasoning your cooking creations, or add Tidman's Rock Salt into your salt grinder for everyday use. Coarse Crystals Ideal for Salt Grinders

TFS Product Code: 030670
Suppliers Product Code:
Information Last Updated: 02/07/2024
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)	0.00
Salt (g)	100.00

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

Rock salt

Handling Information

Directions for Use

ambient

Storage Instructions

ambient

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