



Colman's English Mustard (2 x 2.25L)

Product Information

Product Code	S7269
Erudus ID	e2074ec5c45c4ad7be096afec9aca28d
Traded Unit GTIN	8712566979158
Internal GTIN	8712566399970
Supplier Name	Unilever UK Limited
Brand	colmans
Storage	Ambient

Product Description & Ingredients

Product Description	The original English mustard from COLMAN'S. The ready to use COLMAN'S mustard is not only an English classic, it's also a guests favourite. This English mustard is excellent as an ingredient in sauces, salad dressings and marinades. Colman's mustard will add a big, bold flavour to your favourite dishes, with it's local produce, it's made with Norfolk grown mustard seeds because local tastes better. It's the perfect condiment to pair with roast beef or ham sandwiches. It also makes for an excellent punch of flavour in many recipes such as devilled eggs, salad dressings and mashed potatoes.
Erudus Ingredients	Water, MUSTARD flour (21%), sugar, salt, WHEAT flour (calcium carbonate, iron, niacin, thiamin), turmeric, acid (citric acid), thickener (xanthan gum).

Allergens

Celery	No
Cereals Containing Gluten	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	Yes

Nuts	No
Peanuts	No
Sesame	No
Soybeans	No
Sulphites	No

Dietary Information

Suitable for Coeliacs	No
Suitable for Lactose-Free Diet	No
Suitable for a Vegan Diet	Yes
Suitable for a Vegetarian Diet	Yes
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Nutritional Information

Energy per 100g (kcal)	190 kcal
Energy per 100g (kj)	796 kJ
Carbs Per 100g	16 g
Carbs of which Sugars per 100g	11 g
Fat per 100g	10 g
Fat of which Saturates per 100g	0.7 g
Protein per 100g	6.6 g
Fibre per 100g	3 g
Salt per 100g	8.4 g

Disclaimer:

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