

Reggae Reggae Sauce Jerk BBQ (Levi Roots)

Pack Size: 4 X 1LT

Product Description:

Tangy caribbean - style BBQ sauce with scotch bonnet chillies, allspice and herbs, 'Reggae Reggae Original Jerk BBQ Sauce by Levi Roots' has a delightful blend of Scotch bonnet chilli's and all spice, combined with Caribbean herbs. Perfect drizzled onto a burger to make your food sing! Also enjoy as a dipping sauce with your favourite dish.

Brand: Levi Roots



Ingredient Declaration: Water, Sugar, BARLEY Malt Vinegar, Concentrated Tomato Paste, Onion Puree, Modified Maize Starch, Red Scotch Bonnet Chilli Puree (1.3%) [Scotch Bonnet Chilli Peppers (1%), Salt, Acid (Acetic Acid)], Garlic Puree, Colour (Plain Caramel) , Salt, Ginger Puree, Ground Allspice, Spring Onion, Ground Black Pepper, Herbs Blend, Paprika, Ground Coriander, Cinnamon, Nutmeg, Basil, Thyme.

Allergens:

NOT APPLICABLE	N/A
CONTAINS	Cereal, Gluten
MAY CONTAIN	Nuts, Peanuts

Additional Allergen Information:

Barley	Yes	Almond nuts	May Contain
Oats	No	Brazil nuts	May Contain
Rye	No	Cashew nuts	May Contain
Wheat (including Spelt and Khorasan)	No	Hazelnuts	May Contain
		Macadamia (Queensland) nuts	May Contain
		Pecan nuts	May Contain
		Pistachio nuts	May Contain
		Walnuts	May Contain

Diet Suitability:

NOT APPLICABLE	N/A
SUITABLE FOR	Halal, Vegetarians, Vegan

Nutritional

Nutrient	per 100g/ml
	152 kcal / 648 kJ

Information:**Energy (kJ/kcal)**

Fat	0.2 g
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of which Saturates	0 g
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Carbohydrate	36 g
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of which Sugars	34 g
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Fibre	No Data
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Protein	1 g
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Salt	1.3 g
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Directions For Use: Ready to eat

Storage Instructions: Store in a cool dry place. Once opened keep refrigerated and consume within 4 weeks.

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.