

Food Product Information Submitted: 28/11/2015

Food Product Information Data Sheet: Molecular Gastronomy Chef Kit

Allergen Information

(For allergens, see ingredients listed in **bold**) Food additive - do not consume in concentrated form.



Ingredients

Sodium alginate 50g, calcium lactate 50g, agar agar 50g, xanthan gum 50g, lecithin powder (from **Soya**) 50g, vanilla extract 10ml.

Dietary Information

GMO-Free Gluten-Free Vegetarian

Usage Instructions

Please see Recipes & Instruction Cards included.

Product: Molecular Gastronomy Chef Kit

Brand: Special Ingredients

Country of origin: United Kingdom

GTIN: 5060341113321

Manufacturers Part Number: 5060341113321

Storage

- Unopened store in a dry, cool place, away from direct sunlight in its original packaging.
- Unopened store in dry conditions between 5-20C.
- Lecithin only: After opening: **store in fridge** for up to 6 months.
- Other ingredients: After opening store in dry conditions between 5-20C for up to 6 months.
- Shelf life of 2 years.

Best Before End: Printed on Packaging

Manufacturer

Special Ingredients Ltd, Unit 42, Sheepbridge Business Centre,
Sheffield Road, Chesterfield, S41 9ED, United Kingdom

Returns Information

You have a legal right to change your mind about a purchase within 14 working days of receiving it - this is called your 'Right to Cancel'. However you must not have broken the seal of food products - you can't try a food, decide you don't like it and ask for your money back. But if the food tastes off or has been contaminated etc please contact us.

If you received the item more than 14 working days ago and you have a problem with it contact us and we will help.

For more information about returning products to us please go to the Advice Centre on our website where there is a section about 'Returns / Right to Cancel'.

About Our Product Information

We take great care to make sure that our food information is correct and up to date. However foods are constantly being reformulated, so ingredients, nutrition content, dietary information and allergens etc may change.

You should always read the product label and not rely solely on the information provided on our website.

At the top of this sheet you will see the date we last updated the information.

We are unable to accept liability for any incorrect information. This does not affect your statutory rights.

If you have any questions or would like some advice about an item then please call (02392 378700) or email us (customerservices@cateringandleisure.co.uk).

You are also welcome to contact the food manufacturer - their details are above.