

## Mango & Pepper Hot Sauce

### NUTRITIONAL INFO

Typical Values	per 100g
Energy	510kJ 122Kcal
Fat (Oil B)	8.6g
Carbohydrates (of which sugars)	9.6g 11.2g
Protein	2.8g
Salt	1.52g

### INGREDIENTS

Mango, Yellow Capsicum Pepper, Ginger, Garlic, Salt, Sugar, Scotch Bonnet Chilli, Apple Cider Vinegar, Water, Rapeseed Oil

### ALLERGEN ADVICE

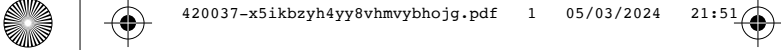
For allergens see ingredients in BOLD.

Produced in a factory that handles & may contain wheat, mustard, eggs, milk, fish, crustaceans, molluscs, sesame & celery.

### STORAGE BEST BEFORE

Refrigerate after opening and use within 3 months.

e 160g



# NOVICE



RECIPES  
INSPIRED  
BY TRAVEL

HAND-  
CRAFTED  
IN LONDON

# KITCHEN

JAMAICAN INSPIRED HOT SAUCE

## TROPICAL HEAT

A DELICATE BLEND OF MANGO & PEPPERS THAT PACKS A SPICY KICK

SPICY

160G



### KITCHEN

At Novice Kitchen we craft travel-inspired condiments made with personally sourced ingredients, as we understand that appreciation of an ingredient has the power to transform a dish into a rich story.

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