

O'Donnell's Sweet Chilli

Pack Size: 50g e / 125g e

Descriptor: Sweet Chilli Flavour Hand Cooked Potato Crisps

INGREDIENTS: Potatoes, High Oleic Sunflower Oil, Sweet Chilli Flavour (Sugar, Salt, Yeast Extract, Onion Powder, Tomato Powder, Spices (Cayenne Pepper, White Pepper, Jalapeno Pepper, Ginger, Star Anise), Garlic Powder, Herbs (Parsley, Basil), Colour (Paprika Extract), Dried Red Bell Pepper).

May contain traces of milk.

ADDITIONAL INFORMATION

Gluten Free

Suitable for Vegetarians

Fried in 100% High Oleic Sunflower oil

No hydrogenated fats

Does not contain added MSG

No artificial colours or flavours

No GM ingredients

Nutrition Information for 50g bags

Typical Values	Per 100g		Per 50g Serving	
Energy	2148	kJ	1074	kJ
	515	kcal	257	kcal
Fat	30.0	g	15.0	g
of which saturates	2.5	g	1.3	g
Carbohydrate	52.0	g	26.0	g
of which Sugars	5.4	g	2.7	g
Fibre	5.3	g	2.7	g
Protein	6.5	g	3.2	g
Salt	1.2	g	0.6	g

50g Pack = 1 Serving

Per 100g	Each 50g serving contains					
2148 kJ	Energy		Fat	Saturates	Sugars	Salt
515 kcal	1074 kJ	257 kcal	15.0 g	1.3 g	2.7 g	0.6 g
	13 %		21 %	6 %	3 %	10 %

* Reference Intake of an average adult (8400kJ / 200kcal)

Issue Date: 24/06/15 Revised on: 10/11/2021 Revision No: 07

Issued by: Aoife Mc Partlan

Approved by: Lynda Corcoran

Nutrition Information for 125g bags

Typical Values	Per 100g		Per 43g Serving	
Energy	2148	kJ	923	kJ
	515	kcal	221	kcal
Fat	30.0	g	12.9	g
of which saturates	2.5	g	1.1	g
Carbohydrate	52.0	g	22.3	g
of which Sugars	5.4	g	2.3	g
Fibre	5.3	g	2.3	g
Protein	6.5	g	2.8	g
Salt	1.2	g	0.5	g

125g Pack = Approximately 3 Servings

Per 100g	Each 40g serving contains					
	Energy		Fat	Saturates	Sugars	Salt
	2148 kJ 515 kcal	923 kJ	221 kcal	12.9 g	1.1 g	2.3 g
	11 %	18 %	5 %	3 %	9 %	

* Reference Intake of an average adult (8400kJ / 2000kcal)

STORAGE CONDITIONS

To keep this product perfect condition, you should keep it cool, dry and away from bright lights and strong flavours.

Film Dimensions

O'Donnells Pack Dimensions

	Width	Length
50g	300 mm	220 mm
125g	415 mm	275 mm

Best Before Date and Coding

Each code must contain the following

- Date in this format: DD MM YY
- Julian date
- Time
- Machine number

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