

PRODUCT : TRADITIONAL YORKSHIRE PUDDING POPOVER 40020

Appearance: Brownish traditional muffin shape, fully baked, made of Yorkshire Pudding batter.

Declared weight: 50g (1.7 oz)
Proportions:
Yorkshire Pudding 50g +/-4% variance
Size:
Diameter: 7 cm +/-10%variance
Height: 5 cm +/-10%variance

INGREDIENTS

MIX : enriched wheat flour, liquid egg white, liquid whole egg, water, canola oil, skim milk powder, salt,

PACKAGING

Box of 40 (2 x 20) Yorkshire puddings per case

Box weight: 2.2kg. Box dimension: Length 39.3 cm Width 32.3 cm Height 21.6 cm
Boxes by pallet 54

Keep frozen at -18 degrees Celsius, product marked with BBD-18months past production
Refrigerator: 2 days after defrost

HEATING INSTRUCTIONS – from frozen

DO NOT MICROWAVE

Preheat oven to 200 degrees Celsius / 390 degrees Fahrenheit. Remove from package and place Yorkshire Pudding on a metal baking sheet. Bake in preheated oven for 3-4 minutes, serve immediately.

NUTRITIONAL INFORMATION

Amount per serving : 50g
Daily value : %
Calories : 104
Total fat : 3.2g 5%
Saturated fat: 0.2 g 1%
Trans fat: < 0.1 g
Cholesterol: 34mg 11%
Sodium: 63mg 3%
Potassium 73mg 2%
Carbohydrates 15g 5%
Fibre: 1100mg 5%
Sugar: 1100mg
Protein: 3.2g
Vitamins A 0% - C 0% - Calcium 9% - Iron 35%

Percentage calculated on a daily 2000 Calories diet.
Your daily values may vary depending on your calories needs.
.....Calories 2,000 2,500
Total fat less than 65g 80g
Saturated fat less than 20g 25g
Trans fat less than 00g 00g
Cholesterol less than 300mg 300mg
Sodium less than 2,400mg 2,400mg
Total Carbohydrate 300g 375g
Dietary fibre 25g 30g

SERVING SUGGESTIONS

SERVE WITH :

ROAST BEEF

ROAST PORK

ROAST CHICKEN

ROAST LAMB

ALLERGENS

Wheat, Eggs, Milk,

APPROVAL

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