

3inch Mini Baked Yorkshire Puddings

UNIT: 3 × 20



Description

Our prebaked golden brown Yorkshire Puddings are made using then finest fresh ingredients to a traditional recipe.

Remove the stress and mess of making your own Yorkshire Puddings with these charming Yorkshire Puddings made in the heart of Yorkshire. The product has a homemade look and taste which makes it appealing to both the eye and taste buds. The Light and Crispy 3" and 4" Yorkshire Puddings are great for midweek and Sunday roasts. The Crispy 7" Yorkshire Puddings are perfect for roast dinners and stew. Just use the pudding like a bowl and fill the product with all your favourites!

Allergen Information



Specifications

Nutrition

Typical Values	Per 100g/ml
•	0
Energy	1085 kJ
	258 kcal
Fat	8.4 g
- of which saturates	lg
Carbohydrates	38 g
- of which sugars	2.2 g
Fibre	2.2 g
Protein	8.6 g
Salt	0.58 g



ASSURED



Allergens

Celery

Allergens	
Contains Cereal	Yes
Contains Gluten	-
Contains Milk	Yes
Contains Eggs	Yes
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

Dietary Information

S	Suitable for Vegetarians	Yes
	Suitable for Vegans	No
s	Suitable for Sufferers of Lactose	No
s	Intolerance	
)	Suitable for Coeliacs	No
)	Approved for a Halal Diet	No
)	Approved for a Kosher Diet	No
)		

Ingredients

Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), EGG White, Whole EGG, Rapeseed Oil, Water, Skimmed MILK Powder, Salt

Directions for Use

MUST BE KEPT FROZEN

To oven cook: Pre-heat oven 200°C / 400°C / Gas 6 and remove all packaging. Place Yorkshire puddings on a baking tray and position on the top shelf. Cook for 4 minutes.



Instructions

Packaging

GTIN: 5060392092972 Inner GTIN: Weight/Volume: 3 x 550g Individual pudding weight 28g average Packaging Type: Polypropylene Film

Country of Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 19/05/2025