

4inch Baked Yorkshire Puddings

UNIT: 4 x 15



Description

Our prebaked golden brown Yorkshire Puddings are made using the 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







Peanuts











Eggs

Celery



Specifications

Nutrition		Allergens		Dietary Information
Typical Values	Per 100g/ml	Contains Cereal	Yes	Suitable for Vegetarians
Energy	1138 kJ	Contains Gluten	-	Suitable for Vegans
	271 kcal	Contains Milk	Yes	Suitable for Sufferers of Lactose
Fat	9.6 g	Contains Eggs	Yes	Intolerance
- of which saturates	1 g	Contains Peanuts	No	Suitable for Coeliacs
Carbohydrates	40 g	Contains Nuts	No	Approved for a Halal Diet
- of which sugars	3 g	Contains Crustaceans	No	Approved for a Kosher Diet
Fibre	2.7 g	Contains Mustard	No	
Protein	7.4 g	Contains Fish	No	
Salt	0.67 g	Contains Lupin	No	
		Contains Sesame	No	

Contains Celery

Contains Molluscs

Contains Sulphur Dioxide

Contains Soya

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.

No

No

No

No

Storage

Instructions

Yes

No

No

No

No

No

KEEP FROZEN

Packaging

GTIN: 5060392092989 Inner GTIN:

Weight/Volume: 4 x 600g Individual Pudding weight 40g average

Packaging Type: Polypropylene Film

Country of Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 14/05/2025