

7inch King Size Baked Yorkshire Puddings

UNIT: 1 x 20



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









Celery

Alleraens

Contains Molluscs Contains Sulphur Dioxide











Specifications

Nutrition	
Typical Values	Per 100g/ml
Energy	1066 kJ
	253 kcal
Fat	6.3 g
- of which saturates	0.6 g
Carbohydrates	39 g
- of which sugars	1.7 g
Fibre	2.3 g
Protein	9.1 g

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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

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

Dietary Information

Ingredients

Salt

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

0.58 g

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 8 minutes.

No

Storage

Instructions

KEEP FROZEN

Packaging

GTIN: 5060392092774 Inner GTIN: Weight/Volume: 20 x 115g Packaging Type: Polypropylene Film

Country of Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 03/05/2025