

Syrup Sponge Pudding

UNIT: 12 x 130g



Description

Moist golden Pudding Sponge, topped with a rich and sticky Syrup Sauce. 12 Individual Puddings.



Allergen Information























Specifications

Nutrition	
Typical Values	Per 100g/ml
Energy	1457 kJ

Energy	1457 kJ
	346 kcal
Fat	9.8 g
- of which saturates	2.9 g
Carbohydrates	61.2 g
- of which sugars	48.6 g
Fibre	0.5 g
Protein	3.2 g

Allergens

_	
Contains Cereal	Yes
Contains Gluten	-
Contains Milk	No
Contains Eggs	Yes
Contains Peanuts	No
Contains Nuts	May Contain
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

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

Ingredients

Salt

Invert Sugar Syrup (36.5%), Sugar, WHEAT Flour (with Calcium Carbonate, COOKING INSTRUCTIONS: Re-heat from frozen. Remove Iron, Niacin, Thiamin), Whole EGG, Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier: Mono- And Diglycerides Of Fatty Acids.), Water, Rapeseed Oil, Raising Agents: Disodium Diphosphate, Sodium Bicarbonate. Modified Maize Starch, Molasses, Natural Flavouring, WHEAT Flour, Stabiliser: Xanthan Gum. Colour: Carotenes.

0.6g

Directions for Use

film. Place container in microwave. Heat on FULL power. 800W for approximately 1 minute 30 seconds, 1100W - 1 minute, 1800W - 35-40 seconds. Allow to stand for 1 minute. DEFROSTED. STORE AT -18°C Cover container with pudding dish, turn out to serve. scooping out any remaining sauce. WARNING: HOT STEAM & TOPPING WHEN RE-HEATED.

Storage

Instructions

DO NOT REFREEZE ONCE OR COLDER.

Packaging

GTIN: 5060154039320 Inner GTIN: Weight/Volume: 130g Minimum Net Weight Packaging Type: Plastic Tub

Country of Origin

United Kingdom (Produced in the UK but using ingredients from various origins.)

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