

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



Nutrition

Protein

Salt









Celery











Specifications

Natificion	
Typical Values	Per 100g/ml
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

3.2 g

0.6 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 Contains Fish Nο Contains Lupin No Contains Sesame No Contains Celery No Contains Soya No Contains Molluscs No Contains Sulphur Dioxide Nο

Dictary 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

Dietary Information

Approved for a Kosher Diet

Ingredients

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.

Directions for Use

Invert Sugar Syrup (36.5%), Sugar, WHEAT Flour (with Calcium Carbonate, COOKING INSTRUCTIONS: Re-heat from frozen. Remove 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. 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 DEEROSTED STORE AT -18°C OR COLDER.

No

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 17/06/2025