

Product Information Sheet

Product Code 324833

Weight 1120g

Product Type Large / Multi-Portion **Product Name** Semolina Pudding

Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kJ)	362kJ	506kJ
Energy (kcal)	86kcal	120kcal
Fat	2.2g	3.1g
Saturated	1.1g	1.5g
Monounsaturated	0.8g	1.1g
Polyunsaturated	0.3g	0.4g
Carbohydrate	13g	18g
of which sugars	8.7g	12g
Fibre	0.7g	1.0g
Protein	2.9g	4.1g
Sodium	31mg	44mg
Salt equivalent	0.08g	0.11g
Potassium	119mg	166mg

Ingredient Declaration

water, durum **wheat** semolina (7%), skimmed **milk** powder, sugar, palm oil, modified starch, stabiliser (hydroxypropyl methyl cellulose), ground nutmeg.

Diet Coding		Made Without		Free From	
1 of 5 a Day		Alcohol	/	Alcohol	
Energy Dense		Beef	/	Beef	
Gluten Free		Celery	/	Celery	
Low Fat	/	Cheese	/	Cheese	
Low Salt	/	Crustacean	/	Crustacean	
Vegetarian	/	Egg & Egg Derivatives	/	Egg & egg derivatives	
Low Saturated		Fish	1/	Fish	
Fat		- Garlic	\ \ /	Garlic	
Healthier Choice	/	Lupin		Gluten	
Vegan		Milk & Milk		Milk & milk derivatives	
Soft		Derivatives		Mollusc	
Reduced Sugars		Mollusc		Mushroom	
Low Sugars		Mushroom	/	Mustard	
2 of 5 a Day		Mustard		Nuts	
3 of 5 a Day			\ <u>\</u>	Onion	
Reducing		Nuts	//	Peanuts	
High Protein		Onion	/	Soya	
Easy Chew	/	Peanut	 	Sulphur dioxide/sulphites	
Free From Milk		Sesame	/	>10mg/kg	
SourceFibre		Soya	/	Tomato	
SourceOfProtein		Tomato	/	Yeast	
		Yeast	/		
		Almond	/		
		Brazil	/		
		Cashew	/		
		Hazlenut	/		
		Macadamia			
		Pecan			
		Pistachio	/		
		Queensland	/		
		Walnut	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		
		Wheat	\	-	
		Rye	/	-	
		Barley	'		
		Oats	/		
		Cats	✓	l .	

Cooking Guidelines (all ovens may vary)

Cook with lid on. Always cook from frozen. Stir before serving.

Store at -18°C, do not refreeze once thawed

Product Code 328833

Product Type Small / Twin

Product Name Semolina Pudding

Weight 420g

Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kJ)	362kJ	506kJ
Energy (kcal)	86kcal	120kcal
Fat	2.2g	3.1g
Saturated	1.1g	1.5g
Monounsaturated	0.8g	1.1g
Polyunsaturated	0.3g	0.4g
Carbohydrate	13g	18g
of which sugars	8.7g	12g
Fibre	0.7g	1.0g
Protein	2.9g	4.1g
Sodium	31mg	44mg
Salt equivalent	0.08g	0.11g
Potassium	119mg	166mg

Ingredient Declaration

water, durum **wheat** semolina (7%), skimmed **milk** powder, sugar, palm oil, modified starch, stabiliser (hydroxypropyl methyl cellulose), ground nutmeg.

1 of 5 a Day Energy Dense Gluten Free	Alcohol Beef Celery Cheese	\/ \/	Alcohol Beef	
Gluten Free	Celery Cheese	\/ \/		
	Cheese	/	Calana	
		<u> </u>	Celery	
Low Fat			Cheese	
Low Salt	´ Crustacean		Crustacean	
Vegetarian	Egg & Egg Derivatives	1/	Egg & egg derivatives	
Low Saturated	Fish	1./	Fish	
Fat	— Garlic	1/	Garlic	
Healthier Choice 🗸	Lupin	1/	Gluten	
Vegan	Milk & Milk	 	Milk & milk derivatives	
Soft	Derivatives		Mollusc	
Reduced Sugars	Mollusc		Mushroom	
Low Sugars	— Mushroom	_	Mustard	
2 of 5 a Day	- Mustard	\ <u>'</u>	Nuts	
3 of 5 a Day	Nuts		Onion	
Reducing	Onion	\ <u>\</u>	Peanuts	
High Protein		\ <u>\</u>	Soya	
Easy Chew	Peanut	\ <u>\</u>	Sulphur dioxide/sulphites	
Free From Milk	Sesame	//	>10mg/kg	
SourceFibre	Soya	/	Tomato	
SourceOfProtein	Tomato		Yeast	
	Yeast	/		
	Almond			
	Brazil	/		
	Cashew	/		
	Hazlenut	/		
	Macadamia	/		
	Pecan	/		
	Pistachio	/		
	Queensland	1/		
	Walnut	1./		
	Wheat			
	Rye			
	Barley	1./		
	Oats	1/		

Cooking Guidelines (all ovens may vary)

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