

Date : 21-October-2025
Revision : 2
Description : LCON FS 3IN YP
28g GB

Page 1 of 7
Author : Josephine Dolton
Planned Eff. :11/09/2025

General Information**Description**

Local Consumer Information for Foodservice 3 Inch Yorkshire Pudding 28g, deepfrozen, UK.

Product Name Details

Property	Description
Brand Name	Foodservice
Product Name	Yorkshire Pudding
Subdescription	3"

BOP Legal Descriptor

Baked Yorkshire Puddings.

Product Origin**Coding Requirements**

Property	Yes	No	Comment
Date of First Freeze		<input checked="" type="checkbox"/>	
Fish Provenance Code on Pack			
Fish Provenance Code on Website			

Ingredient Declaration**Generation Details**

Generated By	Date Generated	Source of Data	Note
Josephine Ross	11/08/2025	Calculated in IS RDM Modules	<input checked="" type="checkbox"/>

[(note)

Pack copy 360A 3" Foodservice Yorkshire Puddings, 29.6.16

Ingredients Declaration**INGREDIENTS**

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

Instructions for Design House - Ingredients Declaration

[Ingredients in capitals to be in BOLD]

Allergy Advice

ALLERGY ADVICE: For allergens, including cereals containing gluten, see ingredients in BOLD.

Instructions for Design House - Allergy Advice

[Text in capitals to be in BOLD]

Claims and Declarations**Declarations**

Buying Specification : 2047997IS

Date : 21-October-2025
Revision : 2
Description : LCON FS 3IN YP
28g GB

Page 2 of 7
Author : Josephine Dolton
Planned Eff. :11/09/2025

Property	Attribute	Value	UOM	Comment
Best Before	Months	12	month(s)	
Shelf Life on Delivery	Months	12	month(s)	

Packaging marked label Accreditation Code

Declaration Type	Recycling Logo	Recycling Logo Detail	Code	Note
OPRL Logo	Don't Recycle	Bag		

Primary Allergens

Property	GS1	Present	UAP	Absent	Source of Allergen	Note
Cereals cont. Gluten & products	AW	<input checked="" type="checkbox"/>			Wheat Flour	
Wheat/Wheat products	UW	<input checked="" type="checkbox"/>			Wheat Flour	
Rye/Rye products	NR			<input checked="" type="checkbox"/>		
Barley/Barley products	GB			<input checked="" type="checkbox"/>		
Oats/Oats products	GO			<input checked="" type="checkbox"/>		
Spelt/Spelt products	GS			<input checked="" type="checkbox"/>		
Kamut/Kamut products	GK			<input checked="" type="checkbox"/>		
Crustaceans and products	AC			<input checked="" type="checkbox"/>		
Eggs and products	AE	<input checked="" type="checkbox"/>			Whole Egg,Egg White	
Fish and products	AF			<input checked="" type="checkbox"/>		
Peanuts and products	AP			<input checked="" type="checkbox"/>		
Soybeans and products	AY			<input checked="" type="checkbox"/>		
Milk/Dairy and products	AM	<input checked="" type="checkbox"/>			Skimmed Milk Powder	
Lactose	ML	<input checked="" type="checkbox"/>			Skimmed Milk Powder	
Nuts and products	AN			<input checked="" type="checkbox"/>		
Almonds/Almond products	SA			<input checked="" type="checkbox"/>		
Hazelnuts/Hazelnut products	SH			<input checked="" type="checkbox"/>		
Walnuts/Walnut products	SW			<input checked="" type="checkbox"/>		
Cashews/Cashew products	SC			<input checked="" type="checkbox"/>		
Pecan nuts/Pecan products	SP			<input checked="" type="checkbox"/>		
Brazil nuts/Brazil nut products	SR			<input checked="" type="checkbox"/>		
Pistachio nuts + products	ST			<input checked="" type="checkbox"/>		
Macademia/Queensland nuts + products	SQ			<input checked="" type="checkbox"/>		
Celery and products	BC			<input checked="" type="checkbox"/>		
Mustard and products	BM			<input checked="" type="checkbox"/>		
Sesame seeds and products	AS			<input checked="" type="checkbox"/>		
SO2 and Sulphites (=> 10mg/kg)	AU			<input checked="" type="checkbox"/>		
Lupin and products	NL			<input checked="" type="checkbox"/>		
Molluscs and products	UM			<input checked="" type="checkbox"/>		

Secondary Allergens

Property	GS1	Present	Absent	Source of Allergen	Note
SO2 and Sulphites (<10mg/kg)	-		<input checked="" type="checkbox"/>		
Peas and products (excl. dried)	NE		<input checked="" type="checkbox"/>		
Beans and products (excl. dried)	-		<input checked="" type="checkbox"/>		
Fenugreek and products	-		<input checked="" type="checkbox"/>		
Dried peas and products	-		<input checked="" type="checkbox"/>		
Dried beans and products	-		<input checked="" type="checkbox"/>		
Chick peas and products	-		<input checked="" type="checkbox"/>		
Lentils and products	-		<input checked="" type="checkbox"/>		
Sunflower seeds and products	SS		<input checked="" type="checkbox"/>		
Poppy seeds and products	PS		<input checked="" type="checkbox"/>		
Pine nuts/kernels and products	PN		<input checked="" type="checkbox"/>		
Pumpkin seeds and products	-		<input checked="" type="checkbox"/>		

Buying Specification : 2047997IS

Date : 21-October-2025
Revision : 2
Description : LCON FS 3IN YP
28g GB

Page 3 of 7
Author : Josephine Dolton
Planned Eff. :11/09/2025

Property	GS1	Present	Absent	Source of Allergen	Note
Melon seeds and products	-		<input checked="" type="checkbox"/>		
Apricot kernels and products	-		<input checked="" type="checkbox"/>		
Maize and products	NM		<input checked="" type="checkbox"/>		
Buckwheat and products	-		<input checked="" type="checkbox"/>		
Orange and products	-		<input checked="" type="checkbox"/>		
Lemon and products	-		<input checked="" type="checkbox"/>		
Lime and products	-		<input checked="" type="checkbox"/>		
Grapefruit and products	-		<input checked="" type="checkbox"/>		
Cherry and products	-		<input checked="" type="checkbox"/>		
Mango and products	-		<input checked="" type="checkbox"/>		
Nectarine and products	-		<input checked="" type="checkbox"/>		
Peach and products	-		<input checked="" type="checkbox"/>		
Plum and products	-		<input checked="" type="checkbox"/>		
Tomato and products	-		<input checked="" type="checkbox"/>		
Strawberries and products	-		<input checked="" type="checkbox"/>		
Melon and products (excl. seeds)	-		<input checked="" type="checkbox"/>		
Pineapple and products	-		<input checked="" type="checkbox"/>		
Pear and products	-		<input checked="" type="checkbox"/>		
Banana and products	-		<input checked="" type="checkbox"/>		
Avocado pears and products	-		<input checked="" type="checkbox"/>		
Kiwi fruit and products	-		<input checked="" type="checkbox"/>		

Other Ingredients of Concern

Property	GS1	Present	Absent	%	Source	Note
Yeast and yeast extract	-		<input checked="" type="checkbox"/>	N/A		
Alcohol	-		<input checked="" type="checkbox"/>	N/A		
Other (Artificial) flavours	-		<input checked="" type="checkbox"/>	N/A		
Natural flavours (95/5 compliant)	-		<input checked="" type="checkbox"/>	N/A		
Natural flavours (WONF)	-		<input checked="" type="checkbox"/>	N/A		
Natural flavours (from natural source other than named)	-		<input checked="" type="checkbox"/>	N/A		
Smoke flavouring (as defined by 1334/2008)	-		<input checked="" type="checkbox"/>	N/A		
Primary smoke condensate (defined by 2065/2003 Art.3 Para.1)	-		<input checked="" type="checkbox"/>	N/A		
Primary tar fraction (defined by 2065/2003 Art.3 Para.2)	-		<input checked="" type="checkbox"/>	N/A		
Derived smoke flavouring (defined by 2065/2003 Art.3 Para.4)	-		<input checked="" type="checkbox"/>	N/A		
Palm (kernel) oil & derivatives	-		<input checked="" type="checkbox"/>	0		
RSPO certified /SG or /IP Palm (Kernel) Oil + derivatives	-		<input checked="" type="checkbox"/>	0		
Cocoa	-		<input checked="" type="checkbox"/>	0		
UTZ (or equivalent) certified Cocoa	-		<input checked="" type="checkbox"/>	0		
FSA Silver/Gold (or equivalent) verified produce	-		<input checked="" type="checkbox"/>	0		
Deforestation-free certified Soy (in animal feed)	-		<input checked="" type="checkbox"/>	0		
Dairy product - Butter	-		<input checked="" type="checkbox"/>	0		
Dairy product - Cheese & powdered dairy	-	<input checked="" type="checkbox"/>		0.94	Skimmed milk Powder	
Dairy product - Liquid cream	-		<input checked="" type="checkbox"/>	0		
Dairy product - Liquid milk	-		<input checked="" type="checkbox"/>	0		
Dairy product - Liquid yoghurt	-		<input checked="" type="checkbox"/>	0		
Caged eggs	-		<input checked="" type="checkbox"/>	0		
Barn-reared eggs	-	<input checked="" type="checkbox"/>		21	Whole egg , Egg White	
Free-range eggs	-		<input checked="" type="checkbox"/>	0		
Bovine Meat & Derivatives	BF		<input checked="" type="checkbox"/>	0		
Porcine Meat & Derivatives	PO		<input checked="" type="checkbox"/>	0		
Ovine Meat & Derivatives	-		<input checked="" type="checkbox"/>	0		
Other Mammal Meat & Deriv	-		<input checked="" type="checkbox"/>	0		

Buying Specification : 2047997IS

Date : 21-October-2025
Revision : 2
Description : LCON FS 3IN YP
28g GB

Page 4 of 7
Author : Josephine Dolton
Planned Eff. :11/09/2025

Property	GS1	Present	Absent	%	Source	Note
Poultry Meat, Fat & Prod.	CM.		<input checked="" type="checkbox"/>	0		
Farmed Fish/Seafood	-		<input checked="" type="checkbox"/>	0		
Wild Capture Fish/Seafood	-		<input checked="" type="checkbox"/>	0		
Welfare certified product orderivative of animal origin	-		<input checked="" type="checkbox"/>	0		
Irradiation	-		<input checked="" type="checkbox"/>	0		

Dietary Suitability - Certified Status

Property	Yes	No	Comment
Hal-al		<input checked="" type="checkbox"/>	
Kosher		<input checked="" type="checkbox"/>	
Vegan		<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input checked="" type="checkbox"/>		
Lacto Vegetarian		<input checked="" type="checkbox"/>	
Organic		<input checked="" type="checkbox"/>	

Labelling requirements

Property	Yes	No	Comment
Is GM Labelling required?		<input checked="" type="checkbox"/>	
Is labelling for engineered nano-materials required?		<input checked="" type="checkbox"/>	

Claims

Property	Description	Note
Claim	Suitable for Vegetarians	

Claims / Disclaimers

Aunt Bessie's logo and device is a registered trademark of Birds Eye Limited

Instructions

Generation Details

Generated By	Date Generated	Country	Note
J Ineson	22/08/2023	United Kingdom	<input checked="" type="checkbox"/>

[(note)

Pack copy 360A 3" Foodservice Yorkshire Puddings, 29.6.16

Instructions for Use

HOW TO COOK

Instructions for Design House - Instructions for Use

[All in bold]

Cooking Method 1

200°C
400°F
GAS MARK 6

6-7 MINS

TO OVEN COOK:

Preheat oven and remove all packaging.

Date : 21-October-2025
Revision : 2
Description : LCON FS 3IN YP
28g GB

Page 5 of 7
Author : Josephine Dolton
Planned Eff. :11/09/2025

Place product on a baking tray on the top shelf of the oven.
Cook until golden.

Instructions for Design House - Cooking Method 1

Oven [icon] *inside lozenge*
'TO OVEN COOK' to be in bold.

Cooking Method 2

NOT SUITABLE FOR MICROWAVE COOKING.

Additional Instructions

Please ensure food is cooked until piping hot.
These instructions are guidelines only.
Do NOT refreeze after defrosting.
For fan assisted and miniature ovens, refer to manufacturer's handbook for guidelines.

Instructions for Design House - Additional Instructions

'COOK FROM FROZEN' to be in bold.

Storage Instructions

Store in a freezer at -18°C or cooler.
DO NOT REFREEZE ONCE DEFROSTED.

Instructions for Design House - Storage Instructions

'DO NOT REFREEZE ONCE DEFROSTED' to be in bold.

Contact Details

Company Contact Information

HELP IS AT HAND

If you're looking for some mealtime inspiration, need any help and advice, or simply want to share your inner Bessie with the world, there are plenty of ways to get in touch

CALL US FREE ON 0800 33 22 77
Birdseye Limited Freepost
Consumer Services
ADM3939
London
SW1A 1YS
www.auntbessies.co.uk

AUNT BESSIE'S LOGO AND DEVICE IS A REGISTERED TRADEMARK OF BIRDS EYE LIMITED
BIRDS EYE IRELAND LIMITED, MONREAD RD, NAAS, CO.KILDARE, W91 HE67, IRELAND

Nutrition [FIC Regulation Reference Intakes]

Declarations (FIC)

Property	Attribute	Value	UOM	Comment
Content	Pack 3	20	No.	
Weight	Pack 3	550	g	not available as single pack(3 x 550g in one case)

Buying Specification : 2047997IS

Date : 21-October-2025
Revision : 2
Description : LCON FS 3IN YP
28g GB

Page 6 of 7
Author : Josephine Dolton
Planned Eff. :11/09/2025

Property	Attribute	Value	UOM	Comment
Portions/Doses/Uses	Pack 3	20	No.	*THIS PACKCONTAINSAPPROXIMATELY [x]SERVINGS
Weight perserving/portion	-	28	g	1 YP

Generation Details

Generated By	Date Generated	Source of Data	Note
Josephine Ross	07/08/2025	Calculatedin IS RDMmodules	

Nutrient Profile Score

Property	Category	%Conc.FV	%FVN as defined	Present	Score	Code	Note
Nutrient Profile Score	N/A		0		1	N/A	
Nutriscore(Updated)	N/A		0		3	C	
Health Star Rating	2. Foods		0		1	3.5	
Added Sugars	N/A					N/A	
Non-sugar sweeteners	N/A					N/A	
WHO NPM	02: Cakes,sweet biscuits, pastries					N/A	

Column Headers on Pack (FIC)

Language	per 100g as sold	per Portion	Comment
Primary Language	Per 100g As sold	Per Yorkshire Pudding Oven Baked	

Nutrition Information (FIC)

Average Values	Attribute	UOM	per 100g	%NRV	per Portion	%RI / %NRV	Comment
Energy	kJ	kJ	1095		305	4%	
Energy	kcal	kcal	261		73	4%	
Fat	-	g	8.9		2.5	4%	
Fat of which	Saturates	g	0.8	4%	0.2	1% 3%	
Carbohydrate	-	g	39		11	4%	
Carbohydrate of which	Sugars	g	1.5		<0.5	<1%	
Fibre	Dietary	g	1.2		<0.5		
Protein	-	g	5.5	8%	1.5	3% 8%	
Salt	-	g	0.59		0.17	3%	

Additional Nutrients for Export Products

Nutrition & Reference Intakes Information

Per Yorkshire Pudding (oven baked) contains
Reference Intake of an average adult (8400kJ / 2000kcal)
Average values (as sold) per 100g: Energy 1095kJ/261kcal

FOP traffic light labelling:

fat: amber
saturated fat: green
total sugars: green
salt: amber

Supplier sign-off

Date : 21-October-2025
Revision : 2
Description : LCON FS 3IN YP
28g GB

Page 7 of 7
Author : Josephine Dolton
Planned Eff. :11/09/2025

We agree to supply material to the requirements detailed in this specification and in any attached documents referred to by this specification :

Signed :

Date :

Print Name :

Position :

On behalf of :

(Company Name)