



Product Information Sheet

Product Code 217171

Weight 155g

Product Type Individual

Product Name Level 4 Puréed Apple Pie & Custard

Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kj)	606kj	939kj
Energy (kcal)	145kcal	224kcal
Fat	7.2g	11g
Saturated	2.0g	3.0g
Monounsaturated	3.6g	5.6g
Polyunsaturated	1.5g	2.3g
Carbohydrate	18g	28g
of which sugars	11g	17g
Fibre	0.6g	1.0g
Protein	1.4g	2.1g
Sodium	86mg	133mg
Salt equivalent	0.21g	0.33g
Potassium	96mg	149mg

Ingredient Declaration

water, apple puree (8%), sugar, vegetable oils (rapeseed, palm), **wheat** flour (with calcium, iron, niacin, thiamin), cornflour, modified starch, skimmed **milk** powder, whey (**milk**) powder, palm fat, glucose-fructose syrup, **milk** proteins, stabiliser (methyl cellulose), glucose syrup, salt, dried potato, natural flavourings (contains **milk**), thickener (carrageenan), colour (annatto norbixin), acidity regulator (citric acid).

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 Fat		Fish	✓	Fish	
Healthier Choice		Garlic	✓	Garlic	
Vegan		Milk & milk derivatives		Gluten	
Soft		Mollusc	✓	Milk & milk derivatives	
Reduced Sugars		Mushroom	✓	Mollusc	
Low Sugars		Mustard	✓	Mushroom	
2 of 5 a Day		Nuts	✓	Mustard	
3 of 5 a Day		Onion	✓	Nuts	
Reducing		Peanuts	✓	Onion	
High Protein		Soya	✓	Peanuts	
Easy Chew		Tomato	✓	Soya	
Free From Milk		Yeast	✓	Sulphur dioxide/sulphites	
SourceFibre		Lupin	✓	>10mg/kg	✓
SourceOfProtein		Sesame	✓	Tomato	
				Yeast	

Cooking Guidelines (all ovens may vary)

Cook from frozen. Do not pierce, cook with film lid on. Ensure food is piping hot. Take care, hot after heating. Once cooked do not reheat. Microwave - HALF power.

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

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