

Product Information Sheet

Product Code 324840

Weight 920g

Product Type Large / Multi-Portion **Product Name** Sticky Toffee Pudding

Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kJ)	1437kJ	1653kJ
Energy (kcal)	343kcal	394kcal
Fat	16g	19g
Saturated	9.9g	11g
Monounsaturated	4.2g	4.8g
Polyunsaturated	0.7g	0.8g
Carbohydrate	46g	52g
of which sugars	33g	38g
Fibre	1.0g	1.1g
Protein	3.3g	3.8g
Sodium	272mg	313mg
Salt equivalent	0.68g	0.78g
Potassium	169mg	195mg

Ingredient Declaration

sugar, cream (milk) (17%), wheat flour (with calcium carbonate, niacin, iron, thiamin), butter (milk) (14%), water, dates (10%), dried egg powder, modified starch, rice flour, raising agents (sodium hydrogen carbonate, diphosphates), cane molasses, salt.

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		Fish	
Fat		Garlic	1./	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	\ <u>\</u>	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	1/		
				1	

Cooking Guidelines (all ovens may vary)

Cook with lid on. Always cook from frozen.

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

Product Code 328840

Weight 345g

Product Type Small / Twin

Product Name Sticky Toffee Pudding

Nutrition (as consumed)

	Quantity Units (per 100g)	Quantity Units (per portion)
Energy (kJ)	1451kJ	1668kJ
Energy (kcal)	346kcal	398kcal
Fat	16g	19g
Saturated	10.0g	11g
Monounsaturated	4.2g	4.9g
Polyunsaturated	0.7g	0.8g
Carbohydrate	46g	53g
of which sugars	34g	39g
Fibre	1.0g	1.2g
Protein	3.4g	3.9g
Sodium	276mg	317mg
Salt equivalent	0.69g	0.79g
Potassium	171mg	197mg

Ingredient Declaration

sugar, cream (milk) (17%), wheat flour (with calcium carbonate, niacin, iron, thiamin), butter (milk) (14%), water, dates (10%), dried egg powder, modified starch, rice flour, raising agents (sodium hydrogen carbonate, diphosphates), cane molasses, salt.

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		Fish	
Fat		Garlic	1/	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	1/		
		Pistachio	/		
		Queensland	/		
		Walnut	/		
		Wheat			
		Rye	/		
		Barley	/		
		Oats	/		
		Juio		1	

Cooking Guidelines (all ovens may vary)

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