

PRODUCT : TRADITIONAL YORKSHIRE PUDDING POPOVER 40020

Appearance: Brownish traditional muffin shape, fully baked, made of Yorkshire Pudding batter.

Declared weight: 50g (1.7 oz)
Proportions:
 Yorkshire Pudding 50g +/-4% variance
Size:
 Diameter: 7 cm +/-10%variance
 Height: 5 cm +/-10%variance

INGREDIENTS

Dough : Wheat flour, liquid egg white, liquid whole egg, water, canola oil, skim milk powder, salt,

PACKAGING

Box of 40 (2 x 20) Yorkshire puddings per case

Box weight: 2.2kg. Box dimension: Length 15.4" Width 12.7" Height 8.5"
 Boxes by pallet: 81

STORAGE

Keep frozen at -18 degrees Celsius, product marked with BBD-18 months past production
 Refrigerator: 3 days after defrost

HEATING INSTRUCTIONS – from frozen

DO NOT MICROWAVE

Preheat oven to 200 degrees Celsius / 390 degrees Fahrenheit. Remove from package and place Yorkshire Pudding on a metal baking sheet. Bake in preheated oven for 3-4 minutes, serve immediately.

NUTRITIONAL INFORMATION

| Amount per serving : 50g | | | Percentage calculated on a daily 2000 Calories diet. | | |
|--|---------------|-----|--|-------------------|---------|
| | Daily value : | % | | 2,000 | 2,500 |
| Calories : | 104 | | Your daily values may vary depending on your calories needs. | | |
| Total fat : | 3.2g | 5% |Calories | 2,000 | 2,500 |
| Saturated fat: | 0.2 g | 1% | Total fat | less than 65g | 80g |
| Trans fat: | < 0.1 g | | Saturated fat | less than 20g | 25g |
| Cholesterol: | 34mg | 11% | Trans fat | less than 00g | 00g |
| Sodium: | 63mg | 3% | Cholesterol | less than 300mg | 300mg |
| Potassium | 73mg | 2% | Sodium | less than 2,400mg | 2,400mg |
| Carbohydrates | 15g | 5% | Total Carbohydrate | 300g | 375g |
| Fibre: | 1100mg | 5% | Dietary fibre | 25g | 30g |
| Sugar: | 1100mg | | | | |
| Protein: | 3. 2g | | | | |
| Vitamins A 0% - C 0% - Calcium 9% - Iron 10% | | | | | |

SERVING SUGGESTIONS

SERVE WITH :

ROAST BEEF

ROAST PORK

ROAST CHICKEN

ROAST LAMB

ALLERGENS

APPROVAL

Wheat, Eggs, Milk,

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