

Brakes Vol-Au-Vents - Medium - Information


RAW FROZEN PUFF PASTRY READY TO BAKE

**Our Product Code:** 030749  
**Suppliers Product Code:** 190.88.088  
**Information Last Updated:** 13/08/2024  
**Date Produced:** 19/01/2026




Allergy Information

Key: **Contains** **May Contain**



Sesame Gluten Crustaceans Eggs Lupin Nuts



Milk Celery Sulphur Dioxide Soya Cereal Peanuts



Fish Molluscs Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	418.00
Energy (kJ)	1739.00
Protein (g)	5.20
Carb (g)	32.74
Of Which Sugars (g)	0.61
Fat (g)	29.27
Of Which Saturates (g)	16.26
Fibre (g)	1.42
Salt (g)	0.79

Dietary Information

Key: **Suitable for**



Kosher Vegetarian Halal Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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### Ingredients

WHEAT flour (GLUTEN), palm fat, water, salt

### Handling Information

#### Directions for Use

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#### Storage Instructions

Frozen

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