

Chef Approved Strawberry Jam Sponge Pudding - Information

Moist golden Sponge Pudding, topped with a fruity Strawberry Jam Sauce. 12 Individual Puddings.

Our Product Code: 032338
Suppliers Product Code:
Information Last Updated: 04/11/2025
Date Produced: 20/04/2026



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)	311.00
Energy (kJ)	1311.00
Protein (g)	3.30
Carb (g)	52.50
Of Which Sugars (g)	39.80
Fat (g)	9.80
Of Which Saturates (g)	2.90
Fibre (g)	0.50
Salt (g)	0.40

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

Strawberry Jam (29.5%) (Glucose-Fructose Syrup, Strawberries, Gelling Agent: Pectin; Acidity Regulators: Citric Acid, Sodium Citrates; Colour: Anthocyanins; Natural Flavouring), Sugar, Wheat Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Whole EGG, Water, Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier: Mono- And Diglycerides Of Fatty Acids), Rapeseed Oil, Modified Maize Starch, Raising Agents: Disodium Diphosphate, Sodium Bicarbonate; WHEAT Flour, Colours: Carotenes, Anthocyanins; Natural Flavouring

Handling Information

Directions for Use

COOKING INSTRUCTIONS: Re-heat from frozen. Remove film. Place container in microwave. Heat on FULL power. 800W for approximately 1 minute 30 seconds, 1100W - 1 minute, 1800W - 35-40 seconds. Allow to stand for 1 minute. Cover container with pudding dish, turn out to serve, scooping out any remaining sauce. **WARNING: HOT STEAM & TOPPING WHEN RE-HEATED.**

Storage Instructions

DO NOT REFREEZE ONCE DEFROSTED. STORE AT -18°C OR COLDER.

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