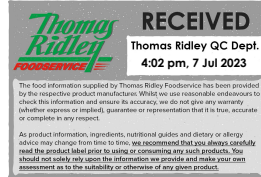


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

CM0007
17 April 2013
29 November 2022
40978df8d3647d68aa910862a47ce58



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Yorkshire Pudding Mix 4 x 3.5kg

Short Product Name:
Yorkshire Pudding

Product Description:
A complete batter mix suitable for Yorkshire Puddings and toad in the hole. *Just add water.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Bakery

Supplier's Product Code :
CM0007
Supplier: Middleton Foods
Middleton Business Park
655 Willenhall Road
Willenhall
West Midlands
WV13 3LH
England
P: 01902 608122

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5028081002923	Outer Case Length :	333 mm
Packaging Type Description :	Case	Outer Case Width :	242 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	280 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	14.42 kg
		Product Net Weight :	14.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases	Pallet Height :	1.20 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet :	70 Cases		

Logistical Information

Shelf Life from Time of Production :	270 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	5 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	279.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	2,200.00 g
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Order full pallets / 5 working days lead time.
CM0007 Yorkshire Pudding Mix.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
--	----------------

Additional Origin Details :
UK

Inner Pack Information

Internal GTIN:	5028081002404
----------------	---------------

Packaging Type Description:	Paper/Polyethylene
-----------------------------	--------------------

Variable Weight Consumer Item:	No
--------------------------------	----

Net Drained Weight :	Not specified.
----------------------	----------------

Inner Unit Length :	100 mm
---------------------	--------

Inner Unit Height :	400 mm
---------------------	--------

Inner Unit Width :	152 mm
--------------------	--------

Inner Product Weight :	Not specified.
------------------------	----------------

Inner Product Weight Units :	g
------------------------------	---

Weight/Volume :

4 x 3.5kg

Dimensions flat bag not packed

Handling Information

Directions For Use :

Dry Mix: 1kg / 3.5kg
Approximate Water: 1.89 litres / 6.6 litres
No. of 100ml portions of uncooked batter: 28 / 100

1. Place the weighed out mix in a mixing bowl.
2. Select a whisk mixer attachment.
3. Blend the required amount of water and mix on a slow speed for 1 minute.
4. Scrape down and continue to mix for a further 4 minutes on medium speed.
5. Allow to rest for up to 1 hour.
6. Pre Heat convection oven to 190 Deg C / 375 Deg F. Conventional oven: 220 Deg C / 425 Deg F / Gas Mark 7.
7. Grease Yorkshire Pudding tins well with fat and heat until the fat produces a blue haze. Pour batter into tins.
8. Bake for 20 – 25 minutes.

Storage Instructions:

Store in a cool dry place away from strong odours and direct sunlight.

Dietary Information

Ingredients :

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Dried EGG White Powder, Skimmed MILK Powder, Dried Whole EGG Powder, Salt, Potato Starch, Raising Agents (E500(ii), E450(i)), Emulsifier (Rice Starch, E475, E471).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,529.00 kJ
Energy per 100 G/ML :	361.00 kcal
Fat per 100 G/ML :	2.5 g
- of which Saturates per 100 G/ML :	1.4 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	69 g
- of which Sugars per 100 G/ML :	4.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.7 g
Protein per 100 G/ML :	15.7 g
Salt per 100 G/ML :	1.8 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	4.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	41.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation :	
BRC	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results? : No

Is shelf life testing undertaken? : Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.