

General Report

Part [Rev]: 2044221IS [1]
 Description LCON AB FS 2.5IN Baked YP 18.4g GB
 Status CURRENT
 Planned Eff.: 16/07/2020

Frame [Rev]: IFG-CONSPEC-2014 [26]
 Specification Type: CON
 Language: English

Created by: Sigrid Ottosen
 Created on: 20/03/2020 16:50:07
 Last Modified By: Sigrid Ottosen
 Last Modified On: 23/04/2020 11:28:15
 Current On: 16/07/2020 16:00:18


RECEIVED

 Thomas Ridley QC Dept.
 2:47 pm, 5 Aug 2024

Reason For Issue

First Issue

Info based on current artwork (not calculated with IS)

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Key Words

Key Word	Value
Customers / MSU	Birds Eye UK
Category	Frozen Food
Nutrition KPI	Side of Plate

Manufacturers

Classification

Attachments

General Information

Description

Local Consumer Information for Aunt Bessie's Foodservice? 2.5 inch Baked Yorkshire Pudding 18.4g, deepfrozen, UK.

Product Name Details

Property	Description
Brand Name	Aunt Bessie's
Product Name	Yorkshire Puddings
Subdescription	2.5" Baked

BOP Legal Descriptor

Baked Yorkshire Puddings.

Coding Requirements

Property	Yes	No	Comment
Date of First Freeze		<input checked="" type="checkbox"/>	

Ingredient Declaration

Generation Details

Generated By	Date Generated	Source of Data	Note
		Supplier Data (provide details)	<input checked="" type="checkbox"/>

[] (note)

Pack copy 114P 2.5" Baked Yorkshire Puddings 22.10.14

Ingredients Declaration

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INGREDIENTS

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whole EGG, EGG White, Water, Rapeseed Oil, Skimmed MILK Powder, Salt.

Instructions for Design House - Ingredients Declaration

[Ingredients in capitals to be in BOLD]

Allergy Advice

ALLERGY ADVICE: For allergens, including cereals containing gluten, see ingredients in BOLD.

Instructions for Design House - Allergy Advice

[Text in capitals to be in BOLD]

Claims and Declarations

Declarations

Packaging marked label Accreditation Code

Declaration Type	Recycling Logo	Recycling Logo Detail	Code	Note
OPRL Logo	Don't Recycle	Bag		

Primary Allergens

Property	GS1	Present	Absent	Comp of RM	Cross contact	Comment	Note
Cereals cont. Gluten & products	AW	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		Wheat Flour	
Wheat/Wheat products	UW	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		Wheat Flour	
Rye/Rye products	NR		<input checked="" type="checkbox"/>				
Barley/Barley products	GB		<input checked="" type="checkbox"/>				
Oats/Oats products	GO		<input checked="" type="checkbox"/>				
Spelt/Spelt products	GS		<input checked="" type="checkbox"/>				
Kamut/Kamut products	GK		<input checked="" type="checkbox"/>				
Crustaceans and products	AC		<input checked="" type="checkbox"/>				
Eggs and products	AE	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		Whole Egg, Egg White	
Fish and products	AF		<input checked="" type="checkbox"/>				
Peanuts and products	AP		<input checked="" type="checkbox"/>				
Soybeans and products	AY		<input checked="" type="checkbox"/>				
Milk/Dairy and products	AM	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		Skimmed Milk Powder	
Lactose	ML	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		Skimmed Milk Powder	
Nuts and products	AN		<input checked="" type="checkbox"/>				
Almonds/Almond products	SA		<input checked="" type="checkbox"/>				
Hazelnuts/Halzelnut products	SH		<input checked="" type="checkbox"/>				
Walnuts/Walnut products	SW		<input checked="" type="checkbox"/>				
Cashews/Cashew products	SC		<input checked="" type="checkbox"/>				
Pecan nuts/Pecan products	SP		<input checked="" type="checkbox"/>				
Brazil nuts/Brazil nut products	SR		<input checked="" type="checkbox"/>				
Pistachio nuts + products	ST		<input checked="" type="checkbox"/>				
Macademia/Queensland nuts + products	SQ		<input checked="" type="checkbox"/>				
Celery and products	BC		<input checked="" type="checkbox"/>				
Mustard and products	BM		<input checked="" type="checkbox"/>				
Sesame seeds and products	AS		<input checked="" type="checkbox"/>				
SO2 and Sulphites (=> 10mg/kg)	AU		<input checked="" type="checkbox"/>				

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Property	GS1	Present	Absent	Comp of RM	Cross contact	Comment	Note
Lupin and products	NL		<input checked="" type="checkbox"/>				
Molluscs and products	UM		<input checked="" type="checkbox"/>				

Secondary Allergens

Property	GS1	Present	Absent	Comment	Note
SO2 and Sulphites (<10mg/kg)	-		<input checked="" type="checkbox"/>		
Peas and products (excl. dried)	NE		<input checked="" type="checkbox"/>		
Beans and products (excl. dried)	-		<input checked="" type="checkbox"/>		
Fenugreek and products	-		<input checked="" type="checkbox"/>		
Dried peas and products	-		<input checked="" type="checkbox"/>		
Dried beans and products	-		<input checked="" type="checkbox"/>		
Chick peas and products	-		<input checked="" type="checkbox"/>		
Lentils and products	-		<input checked="" type="checkbox"/>		
Sunflower seeds and products	SS		<input checked="" type="checkbox"/>		
Poppy seeds and products	PS		<input checked="" type="checkbox"/>		
Pine nuts/kernels and products	PN		<input checked="" type="checkbox"/>		
Pumpkin seeds and products	-		<input checked="" type="checkbox"/>		
Melon seeds and products	-		<input checked="" type="checkbox"/>		
Apricot kernels and products	-		<input checked="" type="checkbox"/>		
Maize and products	NM		<input checked="" type="checkbox"/>		
Buckwheat and products	-		<input checked="" type="checkbox"/>		
Orange and products	-		<input checked="" type="checkbox"/>		
Lemon and products	-		<input checked="" type="checkbox"/>		
Lime and products	-		<input checked="" type="checkbox"/>		
Grapefruit and products	-		<input checked="" type="checkbox"/>		
Cherry and products	-		<input checked="" type="checkbox"/>		
Mango and products	-		<input checked="" type="checkbox"/>		
Nectarine and products	-		<input checked="" type="checkbox"/>		
Peach and products	-		<input checked="" type="checkbox"/>		
Plum and products	-		<input checked="" type="checkbox"/>		
Tomato and products	-		<input checked="" type="checkbox"/>		
Strawberries and products	-		<input checked="" type="checkbox"/>		
Melon and products (excl. seeds)	-		<input checked="" type="checkbox"/>		
Pineapple and products	-		<input checked="" type="checkbox"/>		
Pear and products	-		<input checked="" type="checkbox"/>		
Banana and products	-		<input checked="" type="checkbox"/>		
Avocado pears and products	-		<input checked="" type="checkbox"/>		
Kiwi fruit and products	-		<input checked="" type="checkbox"/>		

Other Ingredients of Concern

Property	GS1	Present	Absent	Source	Note
Yeast and yeast extract	-		<input checked="" type="checkbox"/>		
Alcohol	-		<input checked="" type="checkbox"/>		
Colours	-		<input checked="" type="checkbox"/>		
Artificial colours	-		<input checked="" type="checkbox"/>		
Natural colours	-		<input checked="" type="checkbox"/>		
Flavours	-		<input checked="" type="checkbox"/>		
Other (Artificial) flavours	-		<input checked="" type="checkbox"/>		
Natural flavours (95/5 compliant)	-		<input checked="" type="checkbox"/>		
Natural flavours (WONF)	-		<input checked="" type="checkbox"/>		
Natural flavours (from natural source other than named)	-		<input checked="" type="checkbox"/>		
Smoke flavouring (as defined by 1334/2008)	-		<input checked="" type="checkbox"/>		

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Property	GS1	Present	Absent	Source	Note
Primary smoke condensate (defined by 2065/2003 Art.3 Para.1)	-		<input checked="" type="checkbox"/>		
Primary tar fraction (defined by 2065/2003 Art.3 Para.2)	-		<input checked="" type="checkbox"/>		
Derived smoke flavouring (defined by 2065/2003 Art.3 Para.4)	-		<input checked="" type="checkbox"/>		
Preservatives	-		<input checked="" type="checkbox"/>		
Palm (kernel) oil & derivates	-		<input checked="" type="checkbox"/>		
Bovine Meat & Derivatives	BF		<input checked="" type="checkbox"/>		
Porcine Meat & Derivatives	PO		<input checked="" type="checkbox"/>		
Ovine Meat & Derivatives	-		<input checked="" type="checkbox"/>		
Other Mammal Meat & Deriv	-		<input checked="" type="checkbox"/>		
Poultry Meat, Fat & Prod.	CM.		<input checked="" type="checkbox"/>		
Irradiation	-		<input checked="" type="checkbox"/>		

Dietary - Guaranteed

Property	Yes	No	Comment
Hal-al		<input checked="" type="checkbox"/>	
Kosher		<input checked="" type="checkbox"/>	
Vegan		<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input checked="" type="checkbox"/>		
Lacto Vegetarian		<input checked="" type="checkbox"/>	
Organic		<input checked="" type="checkbox"/>	

Labelling requirements

Property	Yes	No	Comment
Is GM Labelling required?		<input checked="" type="checkbox"/>	
Is labelling for engineered nano-materials required?		<input checked="" type="checkbox"/>	

Claims

Property	Description	Note
Claim	For a sustainable tomorrow [see note for text to accompany the logo].	<input checked="" type="checkbox"/>
Claim	Suitable for vegetarians	
Claim	In just 4 minutes	

Claim [] (note)

Making a difference with responsibly sourced and prepared food every day. birdseye.co.uk/our-sustainable-path

Instructions

Generation Details

Generated By	Date Generated	Country	Note
		United Kingdom	<input checked="" type="checkbox"/>

[] (note)

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Instructions for Use

HOW TO COOK

Instructions for Design House - Instructions for Use

[All in bold]

Cooking Method 1

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Conventional Oven:
Pre-heat oven to
200°C/400°F/GAS MARK 6
4 MINS

TO OVEN COOK:

Preheat oven and remove all packaging.
Place product on a baking tray on the top shelf of the oven.
Cook for 4 minutes.
Please ensure product is piping hot before serving.
SERVE IMMEDIATELY.
For fan assisted and miniature ovens, refer to manufacturer's handbook for guidelines.

Instructions for Design House - Cooking Method 1

Oven [icon] *inside lozenge*
'TO OVEN COOK' to be in bold.

Cooking Method 2

NOT SUITABLE FOR MICROWAVE COOKING.

Additional Instructions

COOK FROM FROZEN: Once defrosted do not refreeze.
All cooking appliances vary, the following is a guideline.
TAKE CARE - product will be HOT.

Instructions for Design House - Additional Instructions

'COOK FROM FROZEN' to be in bold.

Storage Instructions

Store in a freezer at -18°C or cooler.
DO NOT REFREEZE ONCE DEFROSTED.

Instructions for Design House - Storage Instructions

'DO NOT REFREEZE ONCE DEFROSTED' to be in bold.

Contact Details

Company Contact Information

HELP IS AT HAND

If you're looking for some mealtime inspiration, need any help and advice, or simply want to share your inner Bessie with the world, there are plenty of ways to get in touch

CALL US FREE ON 0800 33 22 77
Birdseye Limited Freepost
Consumer Services
ADM3939
London
SW1A 1YS
www.auntbessies.co.uk

AUNT BESSIE'S LOGO AND DEVICE IS A REGISTERED TRADEMARK OF BIRDS EYE LIMITED

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BIRDS EYE IRELAND LIMITED, MONREAD RD, NAAS, CO.KILDARE, W91 HE67, IRELAND

Nutrition

[FIC Regulation Reference Intakes]

Declarations (FIC)

Property	Attribute	Value	UOM	Comment
Content	Pack 2	100	No.	4 x approx. 25 YPs
Weight	Pack 2	1.84	kg	4x 460g pack
Portions/Doses/Uses	Pack 2	100	No.	4 x approx. 25 servings
Content	Pack 3	25	No.	
Weight	Pack 3	460	g	not available as single pack (4 x 460g in one case)
Portions/Doses/Uses	Pack 3	25	No.	*THIS PACK CONTAINS APPROXIMATELY [x] SERVINGS
Weight per serving/portion	-	18.4	g	1 YP

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ⓘ (note)

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Nutrient Profile Score

Property	Score	Previous Score	Comment
Nutrient Profile Score	-1		Calculated

Column Headers on Pack (FIC)

Property	Wording on pack	Comment
per 100g	Per 100g (as sold)	
per Portion	Per Yorkshire Pudding (18g)* (oven baked)	

Nutrition Information (FIC)

Average Values	Attribute	per 100g	per Portion	UOM	Comment
Energy	kJ	1059	216	kJ	
Energy	kcal	252	51	kcal	
Fat	-	7.2	1.6	g	
Fat of which	Saturates	0.7	0.1	g	
Carbohydrate	-	37	7.3	g	
Carbohydrate of which	Sugars	2.0	<0.5	g	
Fibre	Dietary	2.4	0.5	g	
Protein	-	8.4	1.7	g	
Salt	-	0.68	0.14	g	

Reference Intake Icons

	Reference Intakes	per Portion	%RI
Energy (kJ)	8400kJ	216kJ	3%
Energy (kcal)	2000kcal	51kcal	3%
Fat	70g	1.6g	2%
Saturates	20g	0.1g	<1%
Sugars	90g	<0.5g	<1%
Salt	6g	0.14g	2%

Nutrition & Reference Intakes Information

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Per Yorkshire Pudding (18g)* (oven baked) contains
Reference Intake of an average adult (8400kJ / 2000kcal)
Typical values (as sold) per 100g: Energy 1059kJ/252kcal

FOP traffic light labelling:

fat: amber

saturated fat: green

total sugars: green

salt: amber

Local Information

Product information

Property	Details
Manufacturer	Aunt Bessies's
Address	Freightliner Road, Hull, HU3 4UW
Country	United Kingdom