EXTERNAL DOCUMENT

Tables & Tales - Yorkshire Puddings 220g



Core Details

Brand	Tables & Tales
Product	Tables & Tales - Yorkshire Puddings 220g
Riviana Product Number	4332101
APN	9350007004916
TUN	19350007004913

Product Information

Organoleptic properties	Even golden brown in colour on the edges and the top ring, light golden inner walls with varying shades visible. Flavour is typical of a Yorkshire baked pudding, slightly eggy, salty and oily. The walls will be light and crisp but not too hard. Slightly chewy texture. Product has an oily mouthfeel, particularly at the base of the pudding. Product to be free from any off or objectionable odours.
Appearance	Grid 1cm X 1cm 

Ingredients

Ingredient List on Label	Fortified **Wheat** Flour (Calcium Carbonate, Iron, Niacin, Thiamin), **Egg** White, Water, Whole **Egg** , Rapeseed Oil, Skimmed **Milk** Powder, Salt

Nutritional Information

Serving Size	Servings per package: 12 Servings size: 18g	
	Average Quantity Per Serving	**Average Quantity Per 100g**
Energy	177 kJ	986 kJ
Energy	42.0 Cal	234.0 Cal
Protein	1.5 g	8.3 g
Fat - total	1.0 g	5.5 g
-- Saturated	0.1 g	0.7 g
Carbohydrate	6.5 g	36.4 g
-- sugars	0.5 g	2.8 g
Sodium	37 mg	206 mg

Allergens

Allergen Statement on Label	**Contains: Wheat, Gluten, Egg, Milk**

GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Not certified
Halal	Not certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Not suitable. Contains milk and egg.

Country of Origin

Statement on Label	Made in The United Kingdom

Storage & Shelf Life

Storage Conditions (unopened)	Keep frozen at -18C
Storage Conditions (opened)	Keep frozen at -18C
Shelf Life (unopened)	18 months from date of production
Shelf Life (opened)	18 months from date of production
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Best before

Coding

Inner coding - example	11 Dec 2021. L0345 15:30 1
Inner coding - Explanation	BB: DD-MMM-YYYY. L, Julian Code, time, bagger/flow wrapper number.
Inner coding - Position	Back of pack
Inner coding - Type	Inkjet
Outer coding - example	11 Dec 2021
Outer coding - Explanation	BB: DD-MMM-YYY
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	220g (min)
Net Weight Method	Electric Balance

Microbiological Properties

Coagulase Positive S.Aureus Limits	<100 cfu/g
Coagulase Positive S.Aureus Method	UKAS accredited method
Yeast and Moulds Limits	<1000 cfu/g
Yeast and Moulds Method	UKAS accredited method
Enterobacteriaceae Method	<100 cfu/g
Enterobacteriaceae Limits	UKAS accredited method

Chemical Properties

Pesticides Limits	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
Pesticides Method	EN 15662:2008
Lead Limits	0.1mg/kg
Lead Method	USEPA 6020 ICP-MS Rev 1 January 1998

Preparation & Cooking Instructions

Preparation Required	For best results, heat from frozen. 1. Preheat the oven to 200°C and remove all packaging. 2. Place the Yorkshire Puddings on a baking tray and position on the top shelf. 3. Bake for 6 minutes or until crisp and golden. 4. Ensure Yorkshire Puddings are piping hot before serving. These instructions are given as a guide only, and may vary depending on your appliance.
Cooking Instructions	

Miscellaneous

Other information for label	ARL: Bag - check locally

Packaging - Marketing

Carton Configuration	6 x 220g
Pallet Configuration	6 layers x 12 ctns = 72 ctns. For internal warehousing purposes only