



Caterers Choice Ltd.  
Parkdale House  
1 Longbow Close  
Pennine Business Park  
Bradley  
Huddersfield HD2 1GQ

Tel: 01484 532666

Fax: 01484 532700

Web: www.catererschoice.co.uk

## PRODUCT SPECIFICATION

PRODUCT NAME	BM 0007 Yorkshire Pudding Mix
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BRAND	Caterers Choice
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CASE SIZE	4 x 3.5 kg
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NET WEIGHT	Net Weight: 3.5 kg
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BARCODES	Inner:	5028081002268
	Outer:	5028081002749

PRODUCT DESCRIPTION	A complete batter mix suitable for Yorkshire Puddings and Toad in the Hole. Just add water
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INGREDIENT DECLARATION	W heat Flour ( <b>W heat, G luten</b> ), Dried Egg W hite ( <b>E gg</b> ), Skim med M ilk Powder ( <b>M ilk</b> ), Dried W hole Egg ( <b>E gg</b> ), Salt, Raising Agents: E500, E450, Potato Starch, Emulsifier: E475, E471 ( <b>S oya</b> )
*Allergens highlighted in Bold	

COUNTRY OF ORIGIN	UK
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NUTRITIONAL INFORMATION (/100g)			
Energy	1449 KJ / 346 kcal	Fibre	2.8 g
Fat	2.7 g	Protein	15.5 g
of which saturates	0.7 g	Salt	0.25 g
Carbohydrates	67.1 g		
of which sugars	4.0 g	Method:	Provided by Supplier

INTOLERANCE INFORMATION - PRODUCT CONTAINS			
Celery / Celery Derivatives	N	Milk / Milk Derivatives	Y
Crustaceans / Crustacean Derivatives	N	Mustard / Mustard Derivatives	N
Egg / Egg Derivatives	Y	Nuts (Non Peanut)	N
Fish / Fish Derivatives	N	Nut Oils (Non Peanut)	N
Flavours - Natural	N	Peanuts	N
Flavours - Nature Identical	N	Peanut Oil	N
Flavours - Artificial	Y	Sesame Seeds / Sesame Derivatives	N
Genetically Modified Organisms	N	Soybean / Soybean Derivatives	Y
Gluten	Y	Sulphur Dioxide / Sulphites	N
Lupin / Lupin Derivatives	N	Wheat / Wheat Derivatives	Y
Maize / Maize Derivatives	N		



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DIETARY INFORMATION			
Coeliac	No	Halal	Not Certified
Vegan	No	Kosher	Not Certified
Vegetarian	Yes		

MAKE UP INSTRUCTIONS	
	Just Add Water
Dry Mix	Approx Water
1 kg	1890 ml
3.5 kg	6600 ml
<ol style="list-style-type: none"> <li>Place the required weight of dry mix into a mixing bowl</li> <li>Using a whisk attachment, blend in the water for one minute on slow</li> <li>Scrape down mixture then mix for a further 4 minutes on medium</li> <li>Allow mixture to rest for up to one hour</li> <li>Preheat convection oven 190°C/400°F, Conventional oven 220°C/400°F</li> <li>Grease tins well with fat and heat until the fat produces a blue haze</li> <li>Pour batter into hot tins and bake for 20 minutes</li> </ol>	

MICROBIOLOGICAL STANDARDS			
Salmonella	Not Detected	Yeast & Moulds	>100 000/g Reject

ORGANOLEPTIC DESCRIPTION	
Appearance	As Sold – a fine off white powder After Cooking – a golden uneven pudding with a dip in the middle

SHELF LIFE	9 months from date of production
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STORAGE INSTRUCTIONS	Store unopened product in a cool dry place, away from strong odours and out of direct sunlight
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PACKAGING INFORMATION		
Dimensions	Can/Pot/Pouch: 160 mm x 100 x 390 mm	Case/Tray: 245 mm x 350 mm x 230 mm
Weight	Can/Pot/Pouch: 70g	Case/Tray: 250g
Pallet Layout	14 Cases per layer, 70 Cases per pallet	

SIGNED ON BEHALF OF CATERERS CHOICE LTD	
<p>Laura Tindall            Assistant Technical Manager</p>	

Specification Issue Date: 14.05.2014