

THE ORIGINAL

MATTHEW
WALKER

- EST. 1899 -

GLUTEN FREE CHRISTMAS PUDDING

A moist Christmas Pudding, with juicy
vine fruits, brandy, sherry and glace cherries.



NUTRITIONAL INFORMATION

450g e Pudding

per 100g

Energy	1259kJ/298kcal
Protein	2.3g
Carbohydrate	57.3g
Of which sugars	42.4g
Fat	6.1g
Of which saturates	2.8g
Fibre	2.8g
Salt	0.2g

Weight options:

450g e (Serves 4)

Ingredients:

Vine Fruits (40%) (Sultanas, Raisins, Currants), Demerara Sugar, Cider, Brandy (6.5%), Palm Oil, Gluten Free Flour (Rice Flour, Potato Flour, Maize Flour), Breadcrumbs (Rice Flour, Gram Flour, Maize Starch, Salt, Dextrose), Glace Cherries (3%) (Cherries, Glucose-Fructose Syrup, Colour: Anthocyanins; Acid: Citric Acid), Sherry (3%), Apple, Molasses, Egg, Orange and Lemon Peel, Port, Mixed Spice, Salt, Lemon Juice, Orange Oil.

Allergens:

Egg

COOKING INSTRUCTIONS

Reheat Instructions:

This pudding has been cooked already and only requires gentle reheating. To ensure that your pudding tastes its best, we recommend heating by steaming, but other methods have been included for your convenience. Remove outer packaging.

To Steam:

Leave in basin with film lid on. Place the basin in a steamer over boiling water and steam for 1 hour. Ensure that water does not enter the pudding. Do not allow the steamer to boil dry.

To Microwave:

This is a guideline only. We suggest that you consult your instruction manual. Pierce film lid and place in microwave on a microwaveable plate.

Storage:

Store in a cool, dry place.

Oven wattage	750w	850w
Heat on FULL power	3 minutes	2 minutes 30 seconds
Before serving, leave to stand for	1 minute	1 minute

PRODUCT SPECIFICATIONS

	450g Pudding
Customer Product Code	
Product Code (FIN)	660255
Pack Size	6
MSRSP	£6.79
Selling Unit (ean)	5010744000537
Trade Unit (itf)	05010744750920
Cases (per layer)	10 on a layer
Layers (per pallet)	15 high
Case Measurements (mm)	387 x 265 x 99
Case Weight (kg) Gross / Net	3.30 / 2.70
Case Cost	
Order (cases)	

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GLUTEN FREE SPONGE PUDDINGS

A Chocolate Sponge Pudding made with rice flour, potato starch and tapioca starch, topped with a chocolate flavoured sauce.



NUTRITIONAL INFORMATION

110g e Pudding

per 100g

Energy	1668kJ/398kcal
Protein	2.8g
Carbohydrate	55.3g
Of which sugars	27.3g
Fat	17.9g
Of which saturates	27.3g
Fibre	1.8g
Salt	0.45g

Weight options:

110g e

Ingredients:

Chocolate Flavoured Sauce (31%), Sugar, Pasteurised Whole **Egg**, Palm Oil, Humectant (Glycerine), Rice Flour, Rapeseed Oil, Chocolate Pieces (2.5%) (Cocoa Mass, Sugar, Cocoa Butter, Cocoa Powder, Emulsifier (SoyaLecithins)), Cocoa Powder, Potato Starch, Tapioca Starch, Raising Agents (Calcium Phosphate, Sodium Bicarbonate), Maize Flour, Stabiliser (Xanthan Gum), Buckwheat Flour, Flavouring, Corn Starch, Salt, Preservative (Potassium Sorbate), Emulsifier (Mono-and Di-Glycerides of Fatty Acids).

Chocolate Flavoured Sauce contains: Glucose Syrup, Sugar, Water, Cocoa Mass, Humectant (Glycerine), Cocoa Butter, Maize Starch, Preservative (Potassium Sorbate), Emulsifier (SoyaLecithins), Flavouring.

Allergens:

Egg

To Microwave:

This is a guideline only. We suggest that you consult your instruction manual. Pierce film lid and place in microwave on a microwaveable plate.

Storage:

Store in a cool, dry place.

COOKING INSTRUCTIONS

Reheat Instructions:

This pudding has been cooked already and only requires gentle reheating. To ensure that your pudding tastes its best, we recommend heating by steaming, but other methods have been included for your convenience. Remove outer packaging.

To Steam:

Leave in the basin with the film lid on. Place the basin in a steamer over boiling water and steam for 20 minutes. Ensure that the water does not enter the pudding. Do not allow the steamer to boil dry.

Oven wattage	750w	850w
Heat on FULL power	35 seconds	30 seconds
Before serving, leave to stand for	1 minute	1 minute

PRODUCT SPECIFICATIONS

	110g Pudding
Customer Product Code	
Product Code (FIN)	695205
Pack Size	10
MSRSP	£XXXX
Selling Unit (ean)	5010744000674
Trade Unit (itf)	05010744751569
Cases (per layer)	12 on a layer
Layers (per pallet)	19 high
Case Measurements (mm)	465 x 201 x 64
Case Weight (kg) Gross / Net	2.08 / 1.10
Case Cost	
Order (cases)	

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- EST. 1899 -

GLUTEN FREE SPONGE PUDDINGS

A Sponge Pudding made with rice flour,
potato starch and tapioca starch,
topped with syrup.



NUTRITIONAL INFORMATION

110g e Pudding

per 100g

Energy	1654kJ/394kcal
Protein	2.4g
Carbohydrate	61.8g
Of which sugars	42g
Fat	16.5g
Of which saturates	6.2g
Fibre	1g
Salt	0.66g

Weight options:

110g e

Ingredients:

Golden Syrup (31%) (Invert Sugar Syrup, Water, Cornflour), Sugar, Pasteurised Whole **Egg**, Palm Oil, Humectant (Glycerine), Rice Flour, Rapeseed Oil, Potato Starch, Tapioca Starch, Raising Agents (Calcium Phosphate, Sodium Bicarbonate), Maize Flour, Stabiliser (Xanthan Gum), Buckwheat Flour, Flavouring, Corn Starch, Salt, Preservative (Potassium Sorbate), Emulsifier (Mono- and Di-Glycerides of Fatty Acids).

COOKING INSTRUCTIONS

Reheat Instructions:

This pudding has been cooked already and only requires gentle reheating. To ensure that your pudding tastes its best, we recommend heating by steaming, but other methods have been included for your convenience. Remove outer packaging.

To Steam:

Leave in the basin with the film lid on. Place the basin in a steamer over boiling water and steam for 20 minutes. Ensure that the water does not enter the pudding. Do not allow the steamer to boil dry.

Allergens:

Egg

To Microwave:

This is a guideline only. We suggest that you consult your instruction manual. Pierce film lid and place in microwave on a microwaveable plate.

Storage:

Store in a cool, dry place.

Oven wattage	750w	850w
Heat on FULL power	35 seconds	30 seconds
Before serving, leave to stand for	1 minute	1 minute

PRODUCT SPECIFICATIONS

	110g Pudding
Customer Product Code	
Product Code (FIN)	695206
Pack Size	10
MSRSP	£XXXX
Selling Unit (ean)	5010744000681
Trade Unit (itf)	05010744751576
Cases (per layer)	12 on a layer
Layers (per pallet)	19 high
Case Measurements (mm)	465 x 201 x 64
Case Weight (kg) Gross / Net	2.08 / 1.10
Case Cost	
Order (cases)	