

THE ORIGINAL
MATTHEW
WALKER
- EST. 1899 -

MINI CATERING CHRISTMAS PUDDING 9x20g

Delicious mini Christmas Puddings
perfect for any festive occasion.



NUTRITIONAL INFORMATION

9 x 20g e Pudding

per 100g

Energy	1302kJ/309kcal
Protein	2.9g
Carbohydrate	59.1g
Of which sugars	33.6g
Fat	6.1g
Of which saturates	2.8g
Fibre	2.8g
Salt	0.2g

Weight options:

9 x 20g e (Serves 9)

Ingredients:

Sultanas (23%), Sugar, Cider, Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)), Raisins (8%), Palm Oil, Water, Humectant (Glycerine), Glucose Syrup, Candied Orange Peel, Orange and Lemon Peel, Molasses, Sherry, Barley Malt Extract, Brandy, Egg, Cream (Milk), Walnuts, Candied Lemon Peel, Salt, Mixed Spice, Yeast, Lemon Oil, Orange Oil, Acid (Citric Acid).

Allergens:

Eggs, Wheat, Gluten, Nuts, Milk and Barley.

COOKING INSTRUCTIONS

Reheat Instructions:

These puddings have been cooked already and only require gentle reheating. Remove outer packaging.

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.

To Serve:

Remove film lid and invert tray onto serving plate.

Storage:

Store in a cool, dry place.

Oven wattage	1000w
Heat on FULL power	50 seconds
Before serving, leave to stand for	1 minute

PRODUCT SPECIFICATIONS

	9 x 20g Pudding
Customer Product Code	
Product Code (FIN)	672770
Pack Size	12
Selling Unit (ean)	5010744000568
Trade Unit (itf)	05010744751415
Cases (per layer)	15 on a layer
Layers (per pallet)	6 high
Case Measurements (mm)	350 x 180 x 240
Case Weight (kg) Gross / Net	2.29 / 2.16
Case Cost	
Order (cases)	

THE ORIGINAL
MATTHEW
WALKER
- EST. 1899 -

CLASSIC CATERING CHRISTMAS PUDDING

A moist Christmas Pudding, with juicy
sultanas, raisins, cider and rum.



NUTRITIONAL INFORMATION

100g e Pudding

per 100g

Energy	1373kJ/325kcal
Protein	2.3g
Carbohydrate	64.1g
Of which sugars	34.0g
Fat	5.7g
Of which saturates	3.5g
Fibre	4.1g
Salt	0.2g

Weight options:

100g e (Serves 1)

Ingredients:

Sultanas (30%), Sugar, Fortified Wheat Flour (Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)), Cider (9%), Water, Palm Oil, Orange and Lemon Peel, Rum, Mixed Spice, Salt, Molasses, Yeast.

Allergens:

Wheat & Gluten.

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 30 minutes. 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.

	One Pudding	Three Puddings	Six Puddings
Oven wattage	1000w	1000w	1000w
Heat on FULL power	30 seconds	1 minute 30 seconds	2 minute 40 seconds
Before serving, leave to stand for	1 minute	1 minute	1 minutes

PRODUCT SPECIFICATIONS

	100g Pudding
Customer Product Code	
Product Code (FIN)	670393
Pack Size	36
Selling Unit (ean)	N/A
Trade Unit (itf)	05010744751255
Cases (per layer)	11 on a layer
Layers (per pallet)	10 high
Case Measurements (mm)	354 x 260 x 139
Case Weight (kg) Gross / Net	4.13 / 3.60
Case Cost	
Order (cases)	

THE ORIGINAL

MATTHEW
WALKER

- EST. 1899 -

CLASSIC CATERING CHRISTMAS LOAF

A moist Christmas Loaf, with juicy
sultanas, raisins, cider and rum.



NUTRITIONAL INFORMATION

1.36kg e Loaf

Energy	1373kJ/325kcal
Protein	2.3g
Carbohydrate	64.1g
Of which sugars	34.0g
Fat	5.7g
Of which saturates	3.5g
Fibre	4.1g
Salt	0.2g

per 100g

Weight options:

1.36kg e (Serves 12)

Ingredients:

Sultanas (30%), Sugar, Fortified Wheat Flour (Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)), Cider (9%), Water, Palm Oil, Orange and Lemon Peel, Rum, Mixed Spice, Salt, Molasses, Yeast.

Allergens:

Wheat, Gluten & 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:

Pierce the top of each basin with the end of a single fork prong. Place the basin in water, which comes 2/3 of the way up the loaf. Simmer (DO NOT BOIL) the loaf in the basin for 2 hours.

To Microwave:

Cut the plastic membrane between the two basins to separate. Pierce the top of each basin with the end of a single fork prong. If using a 1kW microwave heat each basin for 2½ minutes or the twin pack for 7 minutes. If using an 800w microwave heat a single basin for 3½ minutes and the twin pack for 9 minutes. (This is a guideline only. We suggest you consult your instruction manual). Leave to stand for 1 minute before serving and check that it is piping hot.

Storage:

Store in a cool, dry place.

PRODUCT SPECIFICATIONS

	1.36 kg Loaf
Customer Product Code	
Product Code (FIN)	670394
Pack Size	6
Selling Unit (ean)	5010744000148
Trade Unit (itf)	05010744751262
Cases (per layer)	9 on a layer
Layers (per pallet)	8 high
Case Measurements (mm)	350 x 310 x 158
Case Weight (kg) Gross / Net	9.20 / 8.16
Case Cost	
Order (cases)	

THE ORIGINAL
MATTHEW
WALKER
- EST. 1899 -

LUXURY CATERING CHRISTMAS PUDDING

(100g and 150g)

A moist Christmas Pudding, with juicy
vine fruits, almonds, cider and sherry.



NUTRITIONAL INFORMATION

Luxury Catering Puddings	per 100g
Energy	1295kJ/307kcal
Protein	2.7g
Carbohydrate	59.4g
Of which sugars	41.0g
Fat	5.6g
Of which saturates	3.2g
Fibre	4.4g
Salt	0.2g

Weight options:
100g € (Serves 1), 150g € (Serves 1)

Ingredients:
Vine Fruits (35%) (Sultanas, Raisins), Sugar, Cider (14%), Fortified Wheat Flour (Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)), Rum (5%), Palm Oil, Glace Cherries (2%) (Cherries, Glucose-Fructose Syrup, Colour: Anthocyanins; Acid: Citric Acid), Humectant (Glycerine), Molasses, Brandy, Almonds, Orange and Lemon Peel, Mixed Spice, Salt, Yeast.

Allergens:
Wheat, Gluten & Nuts.

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 30 minutes (100g) and 45 minutes (150g). 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.

	One Pudding	Three Puddings	Six Puddings
Oven wattage	1000w	1000w	1000w
Heat on FULL power	30 seconds	1 minute 30 seconds	2 minute 40 seconds
Before serving, leave to stand for	1 minute	1 minute	1 minute

PRODUCT SPECIFICATIONS

	100g Pudding	150g Pudding
Customer Product Code		
Product Code (FIN)	670396	670397
Pack Size	36	36
Selling Unit (ean)	N/A	N/A
Trade Unit (itf)	05010744751286	05010744751293
Cases (per layer)	11 on a layer	11 on a layer
Layers (per pallet)	9 high	7 high
Case Measurements (mm)	350 x 260 x 180	359 x 269 x 196
Case Weight (kg) Gross / Net	5.90 / 3.60	6.60 / 5.40
Case Cost		
Order (cases)		

NUTRITIONAL INFORMATION

1.36kg e Pudding	per 100g
Energy	1295kJ/307kcal
Protein	2.7g
Carbohydrate	59.4g
Of which sugars	41.0g
Fat	5.6g
Of which saturates	3.2g
Fibre	4.4g
Salt	0.2g

Weight options:
1.36kg e (Serves 12)

Ingredients:
Vine Fruits (35%) (Sultanas, Raisins), Sugar, Cider (14%), Fortified Wheat Flour (Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)), Rum (5%), Palm Oil, Glace Cherries (2%) (Cherries, Glucose-Fructose Syrup, Colour: Anthocyanins; Acid: Citric Acid), Humectant (Glycerine), Molasses, Brandy, Almonds, Orange and Lemon Peel, Mixed Spice, Salt, Yeast.

Allergens:
Wheat, Gluten & Nuts.

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 3 hours. 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	1000w
Heat on FULL power	6 minutes
Stand for	1 minutes

PRODUCT SPECIFICATIONS

	1.36kg Pudding
Customer Product Code	
Product Code (FIN)	670400
Pack Size	6
Selling Unit (ean)	5010744000322
Trade Unit (itf)	05010744751316
Cases (per layer)	5 on a layer
Layers (per pallet)	10 high
Case Measurements (mm)	551 x 369 x 140
Case Weight (kg) Gross / Net	9.16 / 8.17
Case Cost	
Order (cases)	

THE ORIGINAL
MATTHEW
WALKER
- EST. 1899 -

LUXURY CATERING CHRISTMAS LOAF

A moist Christmas Loaf, with juicy
vine fruits, almonds, cider and sherry.



NUTRITIONAL INFORMATION

1.36kg e Loaf	per 100g
Energy	1295kJ/307kcal
Protein	2.7g
Carbohydrate	59.4g
Of which sugars	41.0g
Fat	5.6g
Of which saturates	3.2g
Fibre	4.4g
Salt	0.2g

Weight options:
1.36kg e (Serves 12)

Ingredients:
Vine Fruits (35%) (Sultanas, Raisins), Sugar, Cider (14%), Fortified Wheat Flour (Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)), Rum (5%), Palm Oil, Glace Cherries (2%) (Cherries, Glucose-Fructose Syrup, Colour: Anthocyanins; Acid: Citric Acid), Humectant (Glycerine), Molasses, Brandy, Almonds, Orange and Lemon Peel, Mixed Spice, Salt, Yeast.

Allergens:
Wheat, Gluten & Nuts.

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:

Pierce the top of each basin with the end of a single fork prong. Place the basin in water, which comes 2/3 of the way up the loaf. Simmer (DO NOT BOIL) the loaf in the basin for 2 hours.

To Microwave:

Cut the plastic membrane between the two basins to separate. Pierce the top of each basin with the end of a single fork prong. If using a 1000w microwave heat each basin for 3½ minutes or the twin pack for 6 minutes 30 seconds. This is a guideline only. We suggest you consult your instruction manual. Leave to stand for 1 minute before serving and check that it is piping hot.

Storage:

Store in a cool, dry place.

PRODUCT SPECIFICATIONS

	1.36kg Loaf
Customer Product Code	
Product Code (FIN)	670399
Pack Size	6
Selling Unit (ean)	5010744000230
Trade Unit (itf)	05010744751309
Cases (per layer)	9 on a layer
Layers (per pallet)	8 high
Case Measurements (mm)	350 x 310 x 158
Case Weight (kg) Gross / Net	9.20 / 8.16
Case Cost	
Order (cases)	

THE ORIGINAL
MATTHEW
WALKER
- EST. 1899 -

ALCOHOL FREE CATERING CHRISTMAS LOAF

A moist Christmas Loaf, bursting with juicy sultanas.



NUTRITIONAL INFORMATION

1.36kg e Loaf

Energy	1174kJ/277kcal
Protein	3.1g
Carbohydrate	59.3g
Of which sugars	36.5g
Fat	2.3g
Of which saturates	1.4g
Fibre	3.4g
Salt	0.3g

per 100g

Weight options:

1.36kg e (Serves 12)

Ingredients:

Vine Fruits (37%) (Sultanas, Raisins, Currants), Fortified Wheat Flour (Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)), Apple Juice, Humectant (Glycerine), Candied Citrus Peel (6%) (Glucose Syrup, Orange Peel, Sugar, Lemon Peel, Acid: Citric Acid), Sugar, Water, Egg, Molasses, Palm Oil, Salt, Mixed Spice, Lemon Oil, Orange Oil, Yeast.

Allergens:

Wheat, Gluten & Egg. May contain traces of nuts.

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:

Pierce the top of each basin with the end of a single fork prong. Place the basin in water, which comes 2/3 of the way up the loaf. Simmer (DO NOT BOIL) the loaf in the basin for 2 hours.

To Microwave:

Cut the plastic membrane between the two basins to separate. Pierce the top of each basin with the end of a single fork prong. If using a 1000w microwave heat each basin for 3½ minutes or the twin pack for 6 minutes 30 seconds. This is a guideline only. We suggest you consult your instruction manual. Leave to stand for 1 minute before serving and check that it is piping hot.

Storage:

Store in a cool, dry place.

PRODUCT SPECIFICATIONS

	1.36 kg Loaf
Customer Product Code	
Product Code (FIN)	670382
Pack Size	6
Selling Unit (ean)	5010744000094
Trade Unit (itf)	05010744751248
Cases (per layer)	9 on a layer
Layers (per pallet)	8 high
Case Measurements (mm)	350 x 310 x 158
Case Weight (kg) Gross / Net	9.20 / 8.16
Case Cost	
Order (cases)	

THE ORIGINAL
MATTHEW
WALKER
- EST. 1899 -

GLUTEN FREE CATERING CHRISTMAS PUDDING

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



NUTRITIONAL INFORMATION

100g 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:

100g e (Serves 1)

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:

Remove the outer case.

To Steam:

Leave in basin with film lid on. Place the basin in a steamer over boiling water and steam for 30 minutes. 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.

	One Pudding	Three Puddings	Six Puddings
Oven wattage	1000w	1000w	1000w
Heat on FULL power	30 seconds	1 minute 30 seconds	2 minute 40 seconds
Before serving, leave to stand for	1 minute	1 minute	1 minutes

PRODUCT SPECIFICATIONS

	100g Pudding
Customer Product Code	
Product Code (FIN)	670395
Pack Size	24
Selling Unit (ean)	N/A
Trade Unit (itf)	05010744751279
Cases (per layer)	15 on a layer
Layers (per pallet)	7 high
Case Measurements (mm)	363 x 183 x 145
Case Weight (kg) Gross / Net	2.90 / 2.40
Case Cost	
Order (cases)	