

Luxury Deep Filled Mince Pies (Fosters Bakery)

Pack Size: 6X6 PACK

Product Description:

Luxury mince pies, made with a sweet buttery pastry base and filled with a traditional mincemeat laced with brandy, topped with a pastry star.

Brand: Fosters Bakery



Ingredient Declaration: Mincemeat (52.7%)(Mincemeat(Sugar, Apple Puree(Apple Puree, Acidity Regulator[Acetic Acid]), Raisins(Raisin, Sunflower Oil), Sultanas (Sultanas,Sunflower Oil), Currants(Currants, Sunflower Oil), Glucose-Fructose Syrup, Mixed Peel(Mixed Peel, Orange Peel,Glucose-Fructose Syrup,Lemon Peel, Sugar, Acidity Regulator[Citric Acid]), Vegetable Suet(Palm Oil, Rice Flour, Sunflower Oil), Modified Maize Starch, Ground Mixed Spice, Acidity Regulator[Citric Acid], Colour[Plain Caramel], Flavouring[Orange Oil,Lemon Oil]), Diced Sweetened Dried Cranberries(Cranberry, Sugar, Rice Flour, Sunflower Oil), Brandy (60%)), Butter Pastry(WHEAT Flour(WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Butter (from MILK), Sugar, Free Range Whole EGG, Salt), Sweet Snow Dusting(Dextrose, Sugar, Cornflour, Vegetable oil).

Allergens:

NOT APPLICABLE N/A
CONTAINS Cereal, Eggs, Gluten, Milk
MAY CONTAIN Soya

Additional Allergen Information:

Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE N/A
SUITABLE FOR Vegetarians

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	390 kcal / 1636 kJ
	14.2 g

Fat	
of which Saturates	8.6 g
Carbohydrate	62.3 g
of which Sugars	39.2 g
Fibre	2.1 g
Protein	3.1 g
Salt	0.3 g

Directions For Use: Hold frozen Defrost at ambient in pack Hold at ambient

Storage Instructions: Store frozen Once defrosted use within 3 days

Shelf Life Once Open: 3 Days

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.