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Product Specification

Bakewell Mince Pies

Product description: A mincemeat mix with brandy baked in a sweet pastry tart case, topped with frangipane, glace cherry and sweet snow.

Ingredients: wheat flour, eggs, butter (milk), margarine (non-hydrogenated oils), icing sugar (calcium phosphate), granulated sugar, sweet snow (sucrose, starch, vegetable fat), mincemeat [sugar, apple, raisins, sultanas, currants, sunflower oil, glucose syrup, mixed peel (glucose fructose syrup, orange peel, sugar, lemon peel, acidity regulator citric acid), non-hydrogenated vegetable suet (palm oil, rice flour, sunflower oil), modified starch, mixed spice, acidity regulator acetic acid, colour: caramel, orange oil, lemon oil], flaked almonds, ground almonds, almond essence [iso propanol, water, humectant (glycerine), flavouring, propylene glycol, sunflower oil, thickener xanthan gum, citric acid, potassium sorbate, maltol], drained cherries (cherries, glucose, fructose syrup, acidity corrective E330, preservative E202, colouring E127, sulphur dioxide), salt.

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Shelf Life: 3 months as frozen product. Defrost in the fridge. Once defrosted do not refreeze, store at room temperature and use within 4 days.

Allergy advice: For allergens, including cereals containing gluten, see ingredients in bold. Made in premises, that contains nuts, wheat, gluten, milk, eggs and soya products

Warning: Although every effort has been made to remove fruit stone, some small fragments may remain.

Packaging: greaseproof paper, corrugated cardboard box. Each mince pie weights about 40g. Box of 25.