

CHOCOLATE CHRISTMAS PUDDING TRUFFLE (72 PCS)



SKU: SEV90

Categories: [Chocolates](#), [Seasonal - Christmas Products](#)

Tags: [alcohol mincemeat](#), [brandy mincemeat](#), [christmas pudding](#), [christmas pudding chocolate](#), [christmas pudding truffle](#), [christmas truffle](#), [milk chocolate truffle](#), [xmas pudding truffle](#)

Approx. pieces 72 | Pack size 1 x 72 | Piece size W22 x H25mm / 12.5g |

Luxurious truffle in Christmas pudding design, with mincemeat and brandy filling.

ALLERGY INFORMATION

Allergen statement

This product may contain traces of nuts. Contains alcohol.

Contains:

Celery/celeriac	No
Lupin	No
Eggs	No
Fish	No
Soybeans	Yes
Milk	Yes
Mustard	No
Peanuts	No
Sesame seeds	No
Crustacea	No
Molluscs	No
Tree nuts	Yes
Gluten	No
Palm oil (RSPO)	No
Sulphur Dioxide	Yes

DIETARY INFORMATION

Vegetarian	Yes
Vegan	No
Lactose intolerant	No
Coeliacs	Yes
Halal approved	No
Kosher approved	No

NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100G)

kJ	1971
Calories	472
Fat (g)	29.9
Sat. fat (g)	18.7
Carbohydrate (g)	45.2
Sugar (g)	41.3
Protein (g)	5.1
Salt (g)	0.003

INGREDIENTS

Sugar, Cocoa Butter, Fresh Cream (MILK), Whole MILK Powder, Mincemeat (sugar, apple puree (apple pulp, acetic acid), sultanas, currants, glucose, dextrose, glace cherries (cherries, glucose- fructose syrup, sugar, citric acid, potassium sorbate, erythrosine, sulphur dioxide), vegetable suet (palm oil, sunflower oil, rice flour), candied mixed peel (glucose- fructose syrup, orange peel, sugar, lemon peel, citric acid, salt, potassium sorbate, SULPHUR DIOXIDE), ALMONDS, modified maize starch, mixed spice (caraway, cinnamon, clove, coriander, ginger, nutmeg, cassia, sunflower oil), brandy, WALNUTS, acidity regulator, flavouring, orange oil, Holly Decoration (sugar, glucose, palm oil, acacia gum, glycerine, mono and diglycerides of fatty acids, xanthan gum, curcumin, spirulina, vegetable carbon, beetroot red, carotene), Glucose, Cocoa Mass, Sorbitol, Alcohol, Cocoa Powder, (emulsifier) SOYA Lecithin, Skimmed MILK Powder, Natural Flavouring.