

Classic Desserts Sticky Toffee Pudding With Butterscotch Sauce - Information

Made to a traditional lake district recipe, this hand-cut sponge pudding is packed with softened dates and sweet brown sugar, drenched in a rich, creamy butterscotch sticky toffee sauce.

TFS Product Code: 022087
Suppliers Product Code:
Information Last Updated: 10/04/2020
Date Produced: 19/03/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:

()
()
()
()
()
()
()
()
()

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Classic Desserts Sticky Toffee Pudding With Butterscotch Sauce - Information

TFS Product Code: 022087
Suppliers Product Code:
Information Last Updated: 10/04/2020
Date Produced: 19/03/2026



Ingredients

Water, Brown Sugar, Invert Sugar Syrup, Fortified Wheat Flour (WHEAT Flour, Calcium Carbonate, Thiamin, Niacin, Iron), Pasteurised Whipping Cream (MILK), Dates, Vegetable Oils (Palm Oil, Rapeseed Oil), EGG, Raising Agent (Bicarbonate of Soda, Disodium Diphosphate), Modified Malt Starch, Butter Unsalted (MILK), Emulsifier (Admul).

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.