Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

GESA 30 December 2024 30 December 2024 aa0199d0c4854e1b8baaefbff9474aa7



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Gastro Frozen Baked Steak & Ale Pie

Short Product Name:

Gastro Frozen Baked Steak & Ale Pie

Gastro Frozen Baked Steak & Ale Pie.

Traded Unit GTIN: 05030756008406 Internal GTIN: Supplier: Pukka Pies Ltd Suppliers Product Code: GFSA

Reference Intake

Each 100g portion contains:

Energy	Fat	Saturates	Sugars	Salt	
810 kJ 193 kcal	8.2 g	3.9 _g	1.9 g	$\boldsymbol{0.78}_{\mathrm{g}}$	
10%	12%	20%	2%	13%	
of your reference intake.					

Typical values per 100g: Energy 810kJ 193kcal

Nutritional Information

Typical Values	Per 100g
Energy	810kJ 193kCal
Carbohydrates	19.1g
of which sugars	1.9g
Fat	8.2g
of which saturates	3.9g
Fibre	1.1g
Protein	10.1g
Salt	0.78g

Allergy Information



Does Not

Contain

Fish



Does Not

Contair



Eggs

Does Not

Contain



Does Not Peanuts

Does Not

Contain





Nuts

May Contain



Does Not

Contain



Does Not Mustard



Sulphu

Dietary Information











Ingredients

Beef (33%), WHEAT < /b> Flour (contains: Palm & Rapeseed Fats & Oils, Water, Salt). Ale (10%) (BARLEY < /b>) (
(b> BARLEY < /b>),
(b> BARLEY < /b>),
(b) BARLEY < /br>),
(c) BARLEY < /br>),
(cWater, Onion, Modified Maize Starch, Beef Flavour Powder, Plant Based Glaze, Worcestershire Style Sauce (< b > SULPHITES < / b > , < b > BARLEY < / b >), Garlic Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract, Salt, Cracked And Salt Puree, < b > BARLEY < / b > Malt Extract < Barley And Salt Puree, < b > BARLEY < / b > Malt Extract < Barley And Salt Puree, < b > BARLEY < / b > Malt Extract < Barley And Salt Puree, < b > BARLEY < Barley <