



Product Information - Christmas Pudding

A Lions Christmas Pudding contains the following ingredients:-

Sultanas, Currants, Raisins, Peel, Flour, Sugar, Butter, Eggs, Golden Syrup, Glucose, Brown Sugar, Mixed Spices (incl. Cinnamon, Ginger, Cloves), Starch, Salt, Baking Powder, Brandy, Rum, Filtered Water and Preservatives.

All the Dried Fruit is macerated in Rum, Brandy and Water overnight. This enables the fruit to soften and soak up the liquids to enhance the flavour over the life of the pudding.

The pudding is mixed in the conventional style by first creaming up the butter and sugar, then adding to the mix the egg and other liquids, together with the dry ingredients. The macerated fruit is then added and blended through the batter until the required density is reached. The mixing process takes approximately 18 minutes.

The batter is then deposited into pudding bowls and baked @ 160°C for 2 hours 45 minutes. They are allowed to cool to room temperature before being lidded, boxed and placed into cartons and onto pallets ready for despatch.

Oven Capacity

1,000 units of 900g puddings.

Wrapping & Packing

Per hour - 1,200 units of 900g puddings.

Density or Specific Gravity

This is the weight of mixing in a container of specific size. The weight varies by the amount of air beaten into the mixture.

Quality Control

Quality Control on Lions Puddings commences from the time the ingredients are received into our warehouse.

Senior Supervisors and Quality Assurance assistants conduct spot checks throughout the entire weighing up, baking and packing processes.

All densities, mixing times and temperatures pertaining to each individual mixing are recorded and thoroughly checked at various intervals by Senior Supervisors and the Production Manager.

During the packing process, all products go through a metal detector machine that is re-calibrated every hour by the Packing Supervisor for this critical control point. All products also go through a check weighing machine that is validated every 15 minutes by the Packing Supervisor signing off with manual tests.

All these checks are necessary to ensure that all mixings/packing are of the same standard.

Any changes are immediately reported to the Production Manager to be rectified, or if this is not possible, the product is discarded.

Finished product quality checks are conducted on a daily basis by our Quality team.