

# YOUR LABELS

We will supply labels for you to apply to the puddings. The labels are included in the price and will be delivered with your puddings. If you want extra labels, or for us to stick them on, there are additional charges.

The labels are self adhesive watchstrap labels which come on A4 sheets. You simply remove from the backing and stick on the wrapped pudding. They do not tear. All the legally required information is on the straps leaving the top circle for your image and text plus the pudding name and description. All sizes and flavours of pudding have similar proportions so one design from you works for all of them. Each pudding has a base label already applied which gives you the flavour of pudding (so you know which labels to stick on!) plus batch code and best before date.

You can put whatever you like on your label. We can even remove the pudding descriptor so you can have the whole top surface if you prefer. Many of our customers use their logos as the main image but some prefer a more festive image and some use drawings generated by a design activity. On the following page there are a few images I downloaded which I think will work well on a label. You can simply choose one of these. If you prefer to search for your own please bear in mind the shape you are trying to fill - so not tall and thin, preferably on a white background and if its got a copyright watermark this will show on the print (unless you have the skill to remove it!). Also check the resolution - if you drop it into word and enlarge it to about 75mm across does it still look OK? If its all jagged it won't do. This also goes for logos - if you lift a logo from a website the chances are the image will be too small to print well, so check it out at 75mm across and see if it looks reasonable.

The other option is to put a drawing on the label and send me a scan of the drawing. Please scan as a minimum 300dpi jpg file rather than a pdf. There is a template for the drawing on a page below.

So I need an image of your choice plus the text you want on the label. I can arc text round the top and/or put text across under the image. Your organisation name is important plus if you are fundraising for something specific it's good to put that on. Just tell me what you have in mind and I'll do my best. There is just me doing this so I do one design included in the price of the order. Additional designs are £10. Only one design per order line is possible. We definitely can't do individual labels. Proofs will be sent within a week.

Please send images and text to [ange@freshfieldbakery.co.uk](mailto:ange@freshfieldbakery.co.uk)

Any queries - same email address, I will respond promptly.

0151 5464543  
Freshfield Bakery, 6 Abercrombie Road,  
Brittonwood Estate, Knowsley, L33 7YN.

Caution: Please be aware that fragments of nutshell, fruit kernel, stalk and even small stones can occur in a very small percentage of foods containing dried fruits and nuts.

Per 100g Energy 1106kJ/263kcal, Fat 6.9g of which saturates 2.1g, Carbohydrates 45g of which sugars 38.2g, Fibre 1.7g, Protein 3.4g, Salt 0.1g

Store the right way up in a cool dry place.

Do not overheat or pudding may become bitter. The pudding is at your preferred eating temperature. reheat in microwave for 2 minutes before carefully removing. Stand for 2 minutes before carefully steam for 90 minutes or microwave 800w for 5 minutes. Remove wrap but not film lid. either reheating. Remove wrap but not film lid. either

**THE ULTIMATE PLUM PUDDING**  
A luxury artisan Christmas pudding  
Light, sweet and totally scrumptious

**908g net weight**  
Best before: see base.

Ingredients: Vine Fruits (28%) (Raisins, Sultanas, Sunflower Oil), Pasteurised Free Range **EGG**, Carrot, Soft Dark Brown Sugar, Candied Mixed Peel (Orange Peel, Lemon Peel, Glucose-Fructose Syrup, Salt, E220) **SULPHUR DIOXIDE**, Citric Acid, \***WHEAT** Flour, Fresh Breadcrumbs (\***WHEAT** Flour, Water, Yeast, Salt), Apple, Non-Hydrogenated Vegetable Sweet (Palm Oil, Sunflower Oil, \***WHEAT** Flour), Dates (Dates, Rice Flour), Brandy (2.5%), Dry Sherry (2.5%) **(SULPHITES)**, Glace Cherries (Cherries, Glucose-Fructose Syrup, Sugar, Fruit Juice Concentrate, Citric Acid, Preservative: Potassium Sorbate), Stem Ginger (Ginger, Sugar) **ALMONDS, WALNUTS**, Golden Syrup, Spices, Salt, Preservative: Potassium Sorbate, \***WHEAT** flour **(GLUTEN)** (Calcium, Niacin, Thiamin))  
**ALLERGENS IN BOLD CAPITALS ABOVE**

1.



2.



3.



4.



5.



6.



7.



8.



9.



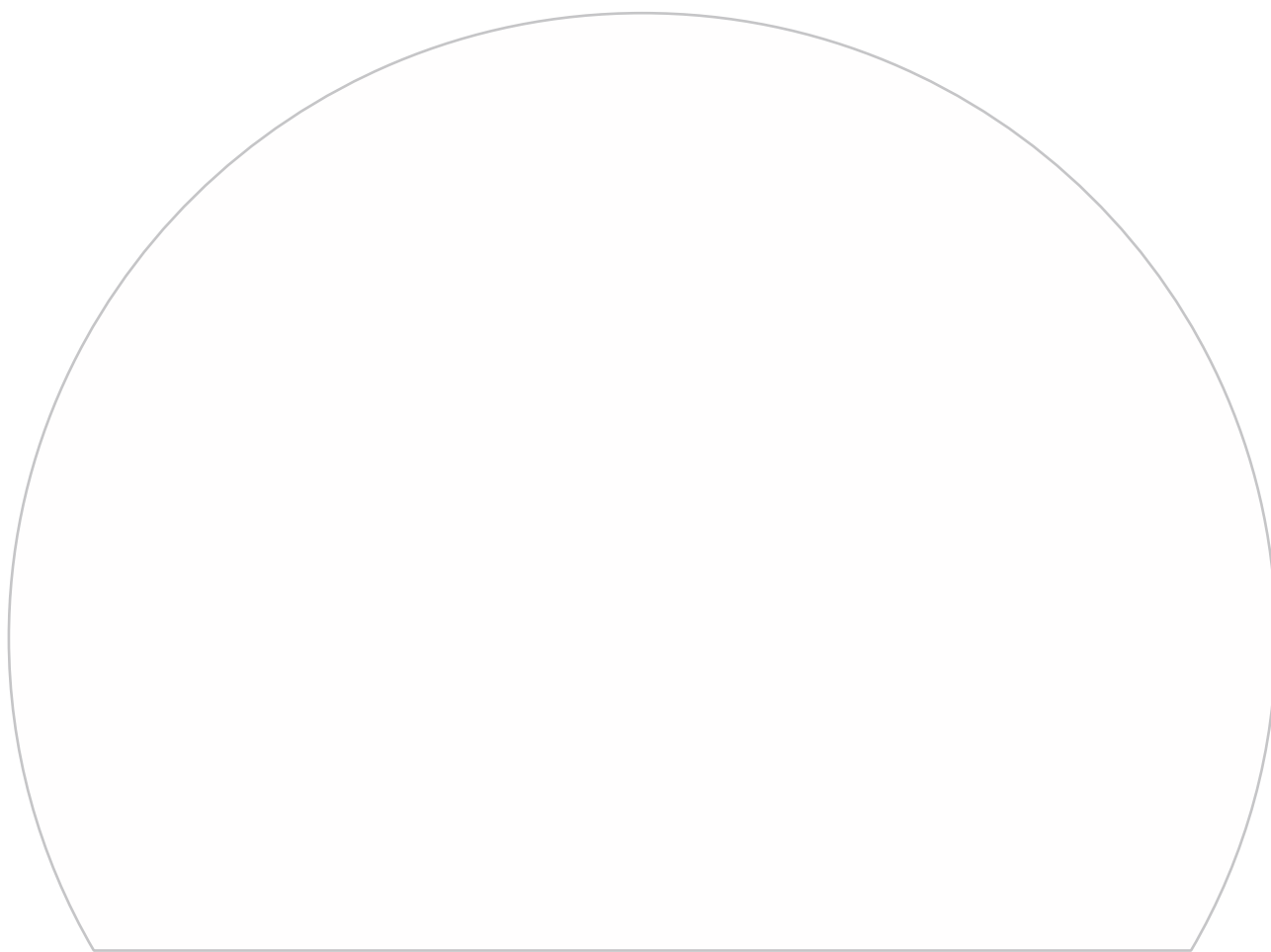
10.



11.



Label drawing template - print on white paper. Do not print anything on the back, it will show through on the scan.



Name

Year

School