

### **PRODUCT SHEET**

## QUICK-FROZEN, PRE-LEAVENED PUFF PASTRY CRACKLING SCONES

Article number: 11239



# **Description**Crackling scone

#### Instructions for use

Place product on greased baking sheet or baking paper and allow to thaw in humid conditions for 45-50 minutes, then bake at 190-200 °C for 14-16 minutes. For best results, start baking in steam-filled oven.

#### Ingredients

WHEAT FLOUR, water, margarine [vegetable oils and fats (palm), water, cooking salt, emulsifier (mono- and diglycerides of fatty acids), acidulant (citric acid)], crackling cream (7%) [fried crackling, COW'S MILK], yeast, LIQUID EGG, culinary salt, bakery mix [WHEAT GLUTEN, WHEAT MALT FLOUR, emulsifiers (mono and diacetyl tartaric acid esters of fatty acid mono and diglycerides, rapeseed lecithin), stabilisers (guar flour, sodium carboxymethyl cellulose), granulated sugar, anticaking agent (calcium phosphates), flour treatment agent (ascorbic acid)], whole MILK POWDER, granulated sugar, ground black pepper, bakery mix [vegetable fats (palm, palm seed in variable proportions), rapeseed oil, granulated sugar, water, emulsifier (mono- and diglycerides of fatty acids)]

Product details	
Raw weight (g)	100
Cooked weight (g)	90-92
Size (cm x cm)	-
Shelf life when stored at -18°C	183 days
Shelf life prepared	12 hours
Tariff heading	19 059 080
VAT	18%

Logistics details	
pcs / carton	40
Cartons / pallet	72
Gross carton weight (kg)	4,3
Pallet weight (kg)	336
Product EAN code	5 999 505 832 399
Carton EAN code	varies
Carton size (cm*cm*cm)	38*24.5*18.5

Average nutritional value per 100 g of product	
1329 / 316	17
13,6	24
7,3	44
36,6	14
1,5	4
11	17
1,94	27
	13,6 7,3 36,6 1,5

# Caution! This product is manufactured at a plant that also processes the following allergens: milk, eggs, mustard, sesame seed, soy, hazelnut, nuts or their derivatives.

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#### Storage and shipping

**Allergens** 

Storage and shipping temperature -18°C.

#### Important information

Do not refreeze after thawing.

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We certify that the ingredients used by Tatár Pékség Kft., and the products we manufacture are free of genetically modified			
organisms (GMO). Trans fat content: < 2 g / 100 g of fat.			