



**QUICK-FROZEN  
PUFF PASTRY DOUGH SHEETS 6 x 2 kg**

Article number: 11310



**Description**

Yeast-free puff pastry dough suitable for savoury and sweet pastries, strudel and vanilla slice base.

**Instructions for use**

Take the desired amount of quick-frozen dough out of the box, and let it thaw at room temperature and roll it. Salted, it is suitable for cheese sticks, scones; unsalted, it is suitable for vanilla slice bases and tea pastries.

You can add flour, but the dough is not foldable!

Baking: bake the pastries in a hot oven, at 220-230 °C, until they are golden brown. Bake pastries without filling (scones, cheese sticks) for ca. 12 minutes; bake pastries with filling (wraps) for cca. 15 minutes.

**Ingredients**

WHEAT FLOUR, margarine[vegetable oils and fats (palm), water, cooking salt, emulsifier (mono- and diglycerides of fatty acids), acidulant (citric acid)], water, culinary salt, vinegar

<b>Product details</b>	
Raw weight (kg)	2
Size (cm x cm)	-
Shelf life when stored at -18 °C	548 days
Shelf life prepared	12 hours
Tariff heading	19059080
VAT	18%

<b>Logistics details</b>	
Pack / carton	6 x 2 kg
Cartons / pallet	72
Gross carton weight (kg)	12,3
Pallet weight (kg)	911
Product EAN code	5 999 833 105
Carton EAN code	varies
Carton size (cm*cm*cm)	38*24.5*18.5

<b>Nutrient table</b>		
Average nutritional value per 100 g of product		%RI*
Energy kJ / kcal	1646 / 395	20
Fat	25,1	36
of which saturates	11,5	58
Carbohydrate	35,2	14
of which sugars	1,5	2
Protein	5,9	12
Salt	0,65	11
* Reference intake of an average adult. (8400 kJ / 2000 kcal)		

**Allergens**

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.

**Storage and shipping**

Storage and shipping temperature -18 °C.

**Important information**

Do not refreeze after thawing.

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.