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QUICK-FROZEN, PRE-LEAVENED WALNUT ROLL 120g

Article number: 11381

Description

Shaped puff pastry with walnut filling.

Instructions for use

Place product on greased baking sheet or baking paper and allow to thaw in humid conditions or at room temperature for 40-45 minutes, then bake at 175-185°C for 12-15 minutes. For best results, start baking in steam-filled oven.

Ingredients

WHEAT FLOUR, walnut filling (29 %) {wallnut filling (42%) [granulated sugar, WALNUT (40%), breadcrumbs (WHEAT FLOUR, water, yeast, culinary salt), WHEAT STARCH, treated WHEAT STARCH, EGG WHITE POWDER, flavourings, spices, culinary salt], water, vanilla flavoured pudding powder [granulated sugar, modified starch, WHEY POWDER, dextrose, vegetable oil (palm), glucose syrup, stabilisers (diphosphates, sodium phosphates, calcium sulfate), thickeners (sodium alginate, carrageen), emulsifiers (acetic acid esters of fatty acid mono- and diglycerides, saccharose esters of fatty acids), acidity regulator (calcium acetate), MILK PROTEIN, cooking salt, flavourings, colouring agent (annatto)], granulated sugar, SEMOLINA, vanillin (granulated sugar, flavouring), flavourings}, water, margarine [vegetable oils and fats (palm), water, table salt, emulsifier (mono- and diglycerides of fatty acids), acidulant (citric acid)], granulated sugar, yeast, whole MILK POWDER, whole LIQUID EGG, bakery mix [vegetable fats (palm, palm seed in variable proportions), rapeseed oil, granulated sugar, water, emulsifier (mono- and diglycerides of fatty acids)], bakery mix [WHEAT GLUTEN, WHEAT MALT FLOUR, emulsifiers (mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, rapeseed lecithin), stabilisers (guar gum, sodium carboxymethyl cellulose), granulated sugar, anticaking agent (calcium phosphates), flour treatment agent (ascorbic acid)], culinary salt

Product details		
Raw weight (g)	120	
Cooked weight (g)	105-110	
Size (cm x cm)	11-11.5	
Shelf life when stored at -18°C	183 days	
Shelf life prepared	12 hours	
Tariff heading	19 059 070	
VAT	18%	

Average nutritional value per 100 g of product		%RI*
Energy (Energy kJ / kcal)	358 / 1495	18
Fat (g)	18,0	26
of which saturates (g)	8,6	43
Carbohydrate (g)	43,9	17
of which sugars (g)	17,2	19
Protein (g)	4,9	10
Salt (g)	0,48	8

Logistics details	
pcs / carton	35
Cartons / pallet	72
Gross carton weight (kg)	4,5
Pallet weight (kg)	349
Product EAN code	5 999 505 833 815
Carton EAN code	varies
Carton size (cm*cm*cm)	38*24.5*18.5

Alleraens

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 fat.