



QUICK-FROZEN SHORTBREAD BALLS WITH FOREST FRUIT FILLING

Article number: 11751



Description

Shortbread pastry with forest fruit filling

Instructions for use

Line baking sheet with baking paper, place frozen pastries one inch apart. Let pastries thaw at room temperature for 15-20 minutes. Bake at 175-185°C for 11-13 minutes.

Ingredients

WHEAT FLOUR, margarine [vegetable fats and oils (palm, rapeseed, sunflower in varying proportions), fully hydrogenated vegetable fat (coco), water, soured MILK, emulsifiers (mono- and diglycerides of fatty acids, lecithin), culinary salt, flavouring, acidulant (citric acid), preservative (potassium sorbate), colouring agent (carotenes), vitamin A, vitamin B.], powdered sugar, forest fruit mix (10 %) [red currant, black currant, blackberry, strawberry, in varying proportions], granulated sugar, vanillin [granulated sugar, flavouring], LIQUID EGG, modified starch, culinary salt, flavouring.

Product details	
Raw weight (g)	30
Cooked weight (g)	25-28
Dough/filling ratio (g)	26 / 4
Shelf life when stored at -18 °C	365 days
Shelf life prepared	12 hours
Tariff heading	19 059 070
VAT	18%

Logistics details	
kg / carton	7
Cartons / pallet	99
Gross carton weight (kg)	7,3
Pallet weight (kg)	748
Product EAN code	5 999 505 837 516
Carton EAN code	varies
Carton size (cm*cm*cm)	24,5*13,5*38

Nutrient table		
Average nutritional value per 100 g of product		%RI*
Energy kJ / kcal	1662 / 397	20
Fat	18,5	26
of which saturated fatty acids	11,5	58
Carbohydrates	51,7	20
of which sugars	23,8	26
Protein	4,7	9
Salt	0,25	4
* Reference intake for 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.