



QUICK-FROZEN, PRE-LEAVENED COCOA ROLL CLASSIC

Article number: 11243



Description

Shaped puff pastry with cocoa filling.

Instructions for use

Place product on greased baking sheet or baking paper and allow to thaw in humid conditions 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, cocoa filling (25%) [granulated sugar, water, cocoa powder (13%), SEMOLINA, modified starch], margarine [vegetable oils and fats (palm), water, cooking salt, emulsifier (mono- and diglycerides of fatty acids), acidulant (citric acid)], water, granulated sugar, whole MILK POWDER, yeast, LIQUID EGG, bakery mix [WHEAT GLUTEN, WHEAT MALT FLOUR, emulsifiers (mono and diacetyl tartaric acid esters of fatty acid mono and diglycerides, rapeseed lecithin), stabiliser (guar flour, sodium carboxymethyl cellulose), granulated sugar, anticaking agent (calcium phosphates), flour treatment agent (ascorbic acid)], bakery mix [vegetable fats (palm, palm seed in variable proportions), rapeseed oil, granulated sugar, water, emulsifier (mono- and diglycerides of fatty acids)], culinary salt

Product details	
Raw weight (g)	120
Cooked weight (g)	105-110
Size (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%

Logistics details	
pcs / carton	35
Cartons / pallet	72
Gross carton weight (kg)	4,5
Pallet weight (kg)	349
Product EAN code	5 990 037 112 430
Carton EAN code	varies
Carton size (cm*cm*cm)	38*24.5*18.5

Nutrient table		
Average nutritional value per 100 g of product		%RI*
Energy kJ / kcal	1463 / 348	17
Fat	16,3	23
of which saturated fatty acids	9,1	45
Carbohydrates	44	17
of which sugars	17,3	19
Protein	5,2	10
Salt	0,43	7
* 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.