

PRODUCT SHEET

2018.02.05

QUICK-FROZEN, PRE-LEAVENED "FINCSI" POCKET

Article number: 11268

Description

Sweet pastry with cocoa and vanilla flavoured cream filling.

Instructions for use

Place product on greased baking sheet or baking paper and allow to thaw in humid conditions for 30-35 minutes, then bake at 190-200 °C for 14-16 minutes. For best results, start baking in steam-filled oven.

Ingredients

WHEAT FLOUR, vanilla flavoured cream (17%) {water, vanilla flavoured pudding powder (36%) [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 mono- and diglycerides of fatty acids, saccharose esters of fatty acids), acidity regulator (calcium acetate), MILK PROTEIN, culinary salt, flavourings, colour (annatto)]}, cocoa cream (17%) {cocoa filling (76%) [granulated sugar, low-fat cocoa powder (14.5%), modified starches, low fat MILK POWDER, palm fat, WHEAT PROTEIN, emulsifier (sodium phosphates), thickeners (sodium alginate, calcium alginate), stabiliser (diphosphates), firming agents (calcium lactate, calcium citrates), culinary salt, flavourings], water, flavouring}, margarine [vegetable oils and fats (palm), water, cooking salt, emulsifier (mono- and diglycerides of fatty acids), acidulant (citric acid)], water, granulated sugar, yeast, 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, anti-caking agent (calcium phosphates), flour treatment agent (ascorbic acid)], culinary salt, 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) | 120 | |
| Cooked weight (g) | 105-110 | |
| Size (cm x cm) | 12 x 13 | |
| 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 | 5 999 505 830 838 | |
| Carton EAN code | varies | |
| Carton size (cm*cm*cm) | 38*24.5*18.5 | |

| Nutrient table | | | |
|---|------------|----|--|
| Average nutritional value per 100 | %RI* | | |
| Energy kJ / kcal | 1268 / 303 | 15 | |
| Fat | 16.1 g | 23 | |
| of which saturates | 9.0 g | 45 | |
| Carbohydrate | 33.4 g | 13 | |
| of which sugars | 7.3 g | 8 | |
| Protein | 5.2 g | 10 | |
| Salt | 0.76 g | 13 | |
| * 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.