



**QUICK-FROZEN
ROLLED PUFF PASTRY DOUGH SHEETS 4 x 125 g**

Article number: 11307



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. 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

Product details	
Raw weight (g)	4 x 125
Size (cm x cm)	17 x 11
Shelf life when stored at -18 °C	548 days
Shelf life prepared	12 hours
Tariff heading	19059080
VAT	18%

Logistics details	
Pack / carton	14
Cartons / pallet	99
Gross carton weight (kg)	7,2
Pallet weight (kg)	718
Product EAN code	5 999 505 833 075
Carton EAN code	varies
Carton size (cm*cm*cm)	38*24.5*13.5

Nutrient table		
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.