

**QUICK-FROZEN, PRE-LEAVENED
WHOLEMEAL COCOA ROLL 60g**

Article number: 11354



Description

Wholemeal, 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 25-30 minutes, then bake at 190-200 °C for 10-12 minutes. For best results, start baking in steam-filled oven.

Ingredients

Cocoa filling (25 %) [granulated sugar, water, cocoa powder (13 %), SEMOLINA, modified starch], wholemeal WHEAT FLOUR, margarine [vegetable oils and fats (palm), water, cooking salt, emulsifier (mono- and diglycerides of fatty acids), acidulant (citric acid)], water, WHEAT FLOUR, yeast, granulated sugar, 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)], cooking 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)	60
Cooked weight (g)	50-55
Size (cm x cm)	-
Shelf life when stored at -18 °C	183 days
Shelf life prepared	12 hours
Tariff heading	19059070
VAT	18%

Logistics details	
pcs / carton	50
Cartons / pallet	99
Gross carton weight (kg)	3,25
Pallet weight (kg)	347
Product EAN code	5999505833549
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 (Energy kJ / kcal)	1395 / 334	17
Fat (g)	16,8	24
of which saturates (g)	9,1	45
Carbohydrate (g)	42,8	16
of which sugars (g)	15,1	17
Protein (g)	5,3	11
Salt (g)	0,45	7
* 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.