

INFO

Made from shredded potatoes and a hearty filling of cream cheese and herbs. Pre-fried in high-quality organic rapeseed oil. 25 % filling in a crispy cover.DE-ÖKO-006

INGREDIENTS

Outer cover (75 %): Potatoes 67 %*, rapeseed oil*, potato starch*, sea salt, potato flakes*, antioxidant ascorbic acid, dextrose* - Filling (25 %): Double cream cheese* 24 %, potato starch*, sea salt, spices*, herbs* 0,2 % - * products from controlled-organic farming

Contents

- No hardened fats
- (A) No preservatives
- (No artificial colouring
- (No natural colouring
- gluten-free
- (💍 Vegetarian

Find recipes for this product under www.schne-frost.com

BIO Potato Pockets with Cream Cheese and Herbs

WEIGHT PER UNIT 60 G. PREBAKED



Packaging

ARTNO.	9685
PER CARTON	2 x 2,5 kg bag
CARTONS PER PAL./LAYER	108/9
EAN INDIV. PACKAGE	4006934 968504
EAN OUTER PACKAGE	4006934 968511
MDD	24 months



Nutrition

ENERGY	840 kJ / 202 kcal	CARBOHYDRATE	18,4 g
FAT	12 g	OF WHICH SUGARS	0,4 g
OF WHICH SATURATES	5 g	PROTEIN	3,2 g
		SALT	1,1 g



Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a gastro-tray for about 13 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 200 °C. Place the frozen product evenly on a baking tray covered with baking paper anad bake for about 15-20 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 180-190 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 15-20 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 170 °C for about 7 minutes.

