

# BIO Potato Pockets with Cream Cheese and Herbs



WEIGHT PER UNIT APPROX. 60 G, PREBAKED



## Packaging

|                        |                |
|------------------------|----------------|
| ART.-NO.               | 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      |

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



## Nutrition

|                    |                   |                 |       |
|--------------------|-------------------|-----------------|-------|
| ENERGY             | 817 kJ / 196 kcal | CARBOHYDRATE    | 18 g  |
| FAT                | 12 g              | OF WHICH SUGARS | 0,5 g |
| OF WHICH SATURATES | 4,5 g             | PROTEIN         | 3,0 g |
|                    |                   | SALT            | 1,0 g |

## Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- gluten-free
- Vegetarian



## 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 and 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.

Find recipes for this product

under [www.schne-frost.com](http://www.schne-frost.com)