

Mini Potato Pockets Curd Cheese and Herbs



INFO

Made from fresh shredded potatoes and a hearty filling of cream cheese, sour cream and herbs.

INGREDIENTS

Potatoes 69 %, CREAM CHEESE 14 %, rapeseed oil, SOUR CREAM 4.5 %, rice flour, starch, iodised table salt (table salt, potassium iodate), herbs 0.3 %, spices, dextrose, acidulant citric acid.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- gluten-free
- Suitable for plate-/tray-regeneration
- Cook & Chill
- Vegetarian

Find recipes for this product

under www.schne-frost.com

WEIGHT PER UNIT APPROX. 25 G, PREBAKED



Packaging

| | |
|------------------------|----------------|
| ART.-NO. | 6834 |
| PER CARTON | 5 x 1.0 kg bag |
| CARTONS PER PAL./LAYER | 117/9 |
| EAN INDIV. PACKAGE | 4006934 683407 |
| EAN OUTER PACKAGE | 4006934 683414 |
| MDD | 12 months |



Nutrition

| | | | |
|--------------------|-------------------|-----------------|-------|
| ENERGY | 884 kJ / 211 kcal | CARBOHYDRATE | 24 g |
| FAT | 11 g | OF WHICH SUGARS | 0,6 g |
| OF WHICH SATURATES | 3,5 g | PROTEIN | 3,1 g |
| | | SALT | 1,5 g |



Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a gastro-tray for about 9 - 10 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 220 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 12 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 11 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 3 minutes.