



INFO

Ready-to-cook, seasoned dumplings in an attractive mini format: Bavarian home cooking at its best. Unit weight 35 g.

INGREDIENTS

Bread cubes (WHEAT FLOUR, water, salt, yeast), water, palm oil, WHOLE EGG POWDER, onion powder, SKIMMED MILK POWDER, potato starch, herbs, salt, thickening agent guar seed flour, spices.

Contents



(A) No preservatives

(No artificial colouring

(X) No natural colouring

(⊕*) Cook & Chill

(巻) Vegetarian

Bread Dumplings 35 g

WEIGHT PER UNIT 35 G



Packaging

ARTNO.	6250
PER CARTON	4 x 2.5 kg bag
CARTONS PER PAL./LAYER	72/9
EAN INDIV. PACKAGE	4006934 625001
EAN OUTER PACKAGE	4006934 625018
MDD	24 months



Nutrition

ENERGY	990 kJ / 235 kcal
FAT	7,2 g
OF WHICH SATURATES	3,4 g

35 g
2,7 g
6,7 g
1,7 g



Preparation

COOKING POT

(recommended preparation) Place one layer of the frozen product in boiling, slightly salted water. Boil up again. Allow dumplings to draw at low heat for about 15 minutes - without lid (do not boil them).

STEAMER OVEN

Preheat steamer oven (100 % steam) to 100 °C. Heat the frozen product up for about 14 minutes on a gastro-tray.

Find recipes for this product

under www.schne-frost.com

