

# Röstoppers with cream cheese and herbs



## INFO

Potato cups, made of coarsely shredded potatoes, filled with cream cheese and fine herbs.

## INGREDIENTS

Potato Cup (66,5 %): Potatoes 78 %, rapeseed oil, potato flakes 7 %, rice flour, starch, modified starch, table salt, dextrose, thickening agent methylcellulose, spice extract, spices. Filling (33,5 %): FRESH CHEESE [MILK] 87 %, WHIPPED CREAM [MILK], sugar, modified starch, herbs 0,6 %, table salt, thickening agents (guar gum, xanthan), spices.

## Contents

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

Find recipes for this product

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

WEIGHT PER UNIT 67 G, PREBAKED



## Packaging

ART.-NO.	4862
PER CARTON	5 x 975 g (bag)
CARTONS PER PAL./LAYER	90/9
EAN INDIV. PACKAGE	4006934 486206
EAN OUTER PACKAGE	4006934 486213
MDD	12 months



## Nutrition

ENERGY	876 kJ / 210 kcal	CARBOHYDRATE	19 g
FAT	13 g	OF WHICH SUGARS	1,6 g
OF WHICH SATURATES	6,4 g	PROTEIN	3,3 g
		SALT	0,82 g



## Preparation

### STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190°C. Bake the frozen product on a gastro-tray for about 17 minutes.

### OVEN (TOP/BOTTOM HEAT)

Preheat oven to 210°C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 22 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 22 minutes.