

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

### **Contents**



(A) No preservatives

( No artificial colouring

 $(
tilde{
tilde{K}})$  No natural colouring

😮 gluten-free

(ह) Vegetarian

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

# BIO Potato Pockets with Cream Cheese and Herbs

WEIGHT PER UNIT APPROX. 60 G, VORGEBACKEN



### 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	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



## Preparation

### STEAMER OVEN

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.

