



#### INFO

Seasoned dumplings - ready to cook. Made according to a Bavarian home-style recipe.

#### **INGREDIENTS**

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

### **Contents**



No preservatives

No artificial colouring

No natural colouring

(💍 Vegetarian

# Bread Dumplings

### WEIGHT PER UNIT APPROX. 75 G



## Packaging

ARTNO.	6252
PER CARTON	2 x 2.5 kg bag
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 800309
EAN OUTER PACKAGE	4006934 800316
MDD	24 months



### Nutrition

ENERGY	966 kJ / 230 kcal
FAT	7,2 g
OF WHICH SATURATES	3,4 g

CARBOHYDRATE	33 g
OF WHICH SUGARS	1,8 g
PROTEIN	7,1 g
SALT	1,7 g



# Preparation

### **COOKING POT**

Place one layer of the frozen product in boiling, slightly salted water. Boil up again. Allow dumplings to draw at low heat for about 25 minutes - without lid (do not oil them).

### STEAMER OVEN

Preheat steamer oven (100 % steam) to 100 °C. Heat the frozen product up for about 23 minutes on a gastro-tray.

### Find recipes for this product

under www.schne-frost.com

