



PUFF PASTRY 500G

Net weight: 500g

Puff pastry layered with margarine, rolled into thin sheet. Deep-frozen.

20 units/box 48 boxes/pallet

Ingredients

WHEAT FLOUR, margarine (vegetable oils and fats (palm, rapeseed), BUTTER, emulsifiers: mono- and diglycerides of fatty acids, lecithin; acidity regulator: citric acid, flavouring, preservative: sorbic acid, food coloring: beta-carotene), water, sugar, WHOLE EGG LIQUID, LACTOSE, salt, emulsifier: mono- and diglycerides of fatty acids, enzymes, flour treatment agent: ascorbic acid, WHOLEGRAIN RYE FLOUR, BARLEY MALT EXTRACT. *May contain traces of soy, nuts, cellery, mustard, sesame seeds and lupine.*

Nutritional value per 100g

Energy value	1583kJ/ 377kcal
Fats	25,3 g
of which saturated fatty acids	15,1 g
Carbohydrates	32,1 g
of which sugars	3,6 g
Fibres	1,4
Proteins	5,5 g
Salt	0,8 g

Transport and storage conditions

At -18 °C.

Do not refreeze defrosted products.

Preparation instructions

1. Thaw up product to 40 minutes at room temperature.
 2. After thawing shape the pastry into desired products, place on a baking tray and bake for 14-19 minutes at 185-190° C.
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Best Before

at -18 °C

12 months
