# unsere Backs Mozzarella Sticks desiration

# 6015 | Alpenhain Baked Mozzarella Sticks



Small. Crispy. Delicious.

#### Declaration

## Ingredients:

Baked Mozzarella-Stick: 52 % mozzarella CHEESE, flour (WHEAT, RYE), water, vegetable oils (rapeseed, sunflower in variable proportions), WHEAT starch, salt, GLUTEN (WHEAT), spices, thickening agent: methyl cellulose; herbs, MILK protein, tomato powder, sugar.

Tomato dip: water, 12 % tomato, sugar, white wine vinegar, 6 % tomato puree, modified starch, iodized salt (salt, potassium iodate), spices, onions, paprika, lemon juice concentrate, garlic, thickener: guar gum, xanthan; herbs. packed under controlled atmosphere





# Allergen(s)

# Cereals containing gluten, namely wheat (such as spelt and khorasan wheat), rye, barley, oats or hybrid strains thereof, and products thereof, Milk and milk products (incl. lactose)

# **Additional Specifications**

Vegetarian

### Nutritional information per 100g

| Energy  | 1091 KJ / 261 kcal |
|---|--------------------|
| Protein, total; method of determination unknown or variable                             | 12 g               |
| Carbohydrate, available   | 21 g               |
| Sugars, total, expression unknown   | 3,8 g              |
| Fat, total  | 14 g               |
| Fatty acids, total saturated  | 6,2 g              |
| Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method | 1,5 g              |
| Salt  | 1,4 g              |

# **Properties**

| Item number                       | 6015   |
|-----------------------------------|--|
| Article description               | KT AH Back Mozz 200gx8 EN AT   |
| AH traffic designation            | Alpenhain Baked Mozzarella sticks 8 x 200g (6x25g + 2x25g tomato dip), chilled |
| Brand                             | Alpenhain  |
| Material class                    | Production of finished articles  |
| Country of origin                 | Federal Republic of Germany  |
| State of origin                   | Bavaria  |
| Country code                      | Federal Republic of Germany Austria  |
| Protected geographical indication | No   |
| Distributor                       | Alpenhain Käsespezialitäten GmbH   |
| Minimum remaining term            | 42   |
| Health mark                       | DE BY 13062 EG   |

# Package

# Piece

| Dimensions (L x W x H) | 3 x 15,1 x 19,3 cm |
|------------------------|--------------------|
| Weight (net)           | 0,200 kg           |
| Weight (gross)         | 0,248 kg           |
| Barcode                | 4003751060152      |

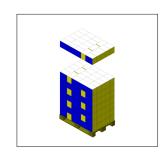


# Case

| Dimensions (L x W x H) | 25,2 x 15,9 x 19,7 cm |
|------------------------|-----------------------|
| Weight (net)           | 1,600 kg              |
| Weight (gross)         | 2,063 kg              |
| Carton = Order Unit    | 8 Faltschachteln      |
| Barcode                | 4003751860158         |

#### Pallet

| Dimensions (L x W x H) | 120 x 80 x 173 cm |
|------------------------|-------------------|
| Weight (net)           | 294,400 kg        |
| Weight (gross)         | 379,592 kg        |
| Layer per Pallet       | 8 x 23 Cartons    |



# **Serving Suggestions**







# **Preparation Instructions**

Pan Prepare without adding fat. Remove the baked mozzarella sticks from the foil

packaging, place in a pre-heated, non-stick frying pan and bake for approx. 5

minutes over a medium heat, turning several times.

Oven Preheat the oven to 200°C (setting: top and bottom heat). Remove the Baked

Mozzarella Sticks from the foil packaging, place on the cold baking tray lined with baking paper and place on the centre shelf of the oven. Bake the Baked Mozzarella

Sticks for approx. 6-7 minutes.

Deep fryer Preheat the deep fryer to 170°C. Remove the Baked Mozzarella Sticks from the foil

packaging and bake for 1 minute. Then remove the baked mozzarella sticks from

the deep fryer as quickly as possible.

Recommendation The preparation times given are only guidelines and may vary depending on the

appliance type/manufacturer. Allow the hot baked mozzarella sticks to rest for

approx. 3 minutes so that the flavour and consistency can fully develop.