



0853 | Alpenhain Cheesecake Balls Apricot



Declaration

41% preparation with fresh cheese (61% FRESH CEREALS, sugar, water, stabiliser: methyl cellulose; MILK protein, thickener: agar-agar; acidifier: Citric acid), flour (WHEAT, RYE), 8% apricot preparation (water, sugar, 18.5% apricot puree concentrate, invert sugar syrup, modified starch, sweetener: Citric acid; colouring food (concentrate of carrot and pumpkin), stabilisers: guar gum, xanthan gum; acidity regulator: sodium citrate; natural flavouring), water, vegetable oils (rapeseed, sunflower in varying proportions by weight), maize, starch (WHEAT), WHEAT EGG LIQUID CONCENTRATE, salt, BARLEY MALT EXTRACT, spices



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 | 1282 KJ / 306 kcal |
| Protein, total; method of determination unknown or variable | 6,3 g |
| Carbohydrate, available | 36 g |
| Sugars, total, expression unknown | 15 g |
| Fat, total | 15 g |
| Fatty acids, total saturated | 8,5 g |
| Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method | 1 g |
| Salt | 0,5 g |

Properties

| | |
|-----------------------------------|--|
| Item number | 0853 |
| Article description | TK AH CheeBall Marill 240gx12 DE AT EN |
| AH traffic designation | Alpenhain Cheesecake Balls apricot 12 x 240g (15gx approx. 16 pieces), deep frozen |
| 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 |
| Protected geographical indication | No |
| Distributor | Alpenhain Käsespezialitäten GmbH |
| Minimum remaining term | 180 |
| Health mark | DE BY 13062 EG |

Package

Piece

| | |
|------------------------|----------------------|
| Dimensions (L x W x H) | 12,7 x 18,8 x 4,5 cm |
| Weight (net) | 0,240 kg |
| Weight (gross) | 0,279 kg |
| Barcode | 4003751008536 |

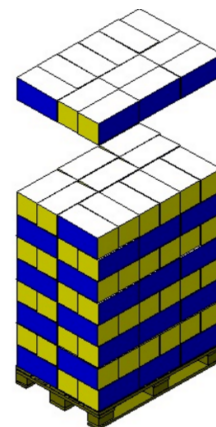


Case

| | |
|------------------------|-----------------------|
| Dimensions (L x W x H) | 38,8 x 19,3 x 18,7 cm |
| Weight (net) | 2,880 kg |
| Weight (gross) | 3,450 kg |
| Carton = Order Unit | 12 Faltschachteln |
| Barcode | 4003751808532 |

Pallet

| | |
|------------------------|-----------------|
| Dimensions (L x W x H) | 120 x 80 x 0 cm |
| Weight (net) | 311,040 kg |
| Weight (gross) | 372,600 kg |
| Layer per Pallet | 9 x 12 Cartons |



Serving Suggestions



Preparation Instructions

| | |
|----------------|--|
| Oven | Preheat the oven to 200°C (hot air setting). Remove the frozen (-18°C) cheesecake balls from the foil, place on the cold baking tray lined with baking paper and place on the centre shelf of the oven. Bake the cheesecake balls for approx. 7 minutes. |
| Deep fryer | Preheat the deep fryer to 170°C. Remove the frozen (-18°C) cheesecake balls from the foil and deep-fry for approx. 2 1/2 - 3 minutes. |
| Hot air fryer | Remove deep frozen (-18°C) Cheesecake Balls from film and bake in the hot air fryer at 180°C for approx. 4 minutes. |
| Recommendation | Leave the hot cheesecake balls to rest for approx. 3 minutes so that the flavour and consistency can fully develop. Cooking times are reduced for defrosted or thawed products. Do not refreeze after defrosting! The preparation times given are only guidelines and may vary depending on the appliance type/manufacturer. |