



0831 | Alpenhain Baked Emmental Schnitzel



Cheesy. Crispy. Fresh from the oven.

Firm Emmental cheese on the inside, crispy breadcrumb coating on the outside. Nutty, aromatic Alpenhain Baked Emmental Schnitzel go well with a fresh potato salad, but are just as suitable as a vegetarian, full-flavoured burger patty.

Declaration

Ingredients: 46% EMMENTAL, flour (WHEAT, RYE), water, vegetable oils (rapeseed, sunflower in variable proportions), starch (contains WHEAT), GLUTEN (WHEAT, thickeners: hydroxypropyl methylcellulose, carrageenan; salt, 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	1450 KJ / 347 kcal
Fat, total	20 g
Fatty acids, total saturated	9 g
Carbohydrate, available	24 g
Sugars, total, expression unknown	1,2 g
Protein, total; method of determination unknown or variable	17 g
Salt	1,1 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	1,6 g

Properties

Item number	0831
Article description	TK AH Emm-Schnitzel 2,25kg DE EN approx.75gx30 pcs.
AH traffic designation	Alpenhain baked Emmental slices 2,25kg (appr. 30 x appr. 75g), deep frozen, in bag, in bulk
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	180
Health mark	DE BY 13062 EG

Package

Piece

Dimensions (L x W x H)	47 x 30 x 0 cm
Weight (net)	2,250 kg
Weight (gross)	2,266 kg
Barcode	4003751808310

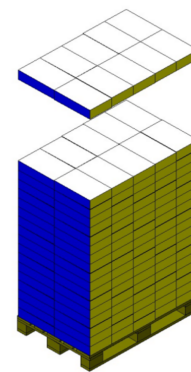


Case

Dimensions (L x W x H)	39,4 x 23,8 x 8,7 cm
Weight (net)	2,250 kg
Weight (gross)	2,442 kg
Carton = Order Unit	1 Faltschachteln
Barcode	4003751808310

Pallet

Dimensions (L x W x H)	120 x 80 x 0 cm
Weight (net)	405 kg
Weight (gross)	439,560 kg
Layer per Pallet	18 x 10 Cartons



Serving Suggestions



Preparation Instructions

Kombidämpfer Preheat combi steamer to 140° C (hot air without steam). Bake deep frozen (-18°C) Baked Emmental Schnitzel for approximately 14 minutes.

Deep fryer Preheat deep fryer to 170°C. Fry deep frozen (-18°C) Baked Emmental Schnitzel for approx. 4 - 4 1/2 minutes.

Recommendation Allow hot Back-Emmentaler Schnitzel to rest for approx. 3 minutes so that the flavour and consistency can fully develop. Cooking times are reduced for thawed or defrosted products. Do not refreeze after defrosting. After removing individual portions, close the bag tightly again, place in the carton and store at a temperature of at least -18°C. The preparation times given are only guidelines and may vary depending on the appliance type/manufacturer.