



## 0797 | Alpenhain Baked Camembert Donuts



**Cheesy. Crispy. Fresh from the oven.**

Tangy baked Camembert rings with a generous crispy breadcrumb coating. Alpenhain Baked Camembert Donuts made from fresh alpine milk are perfect for snacking or as a topping on a crispy salad.

### Declaration

60% CAMEMBERT; flour (WHEAT); sunflower oil; water; 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	1425 KJ / 342 kcal
Protein, total; method of determination unknown or variable	16 g
Carbohydrate, available	19 g
Sugars, total, expression unknown	0,7 g
Fat, total	22 g
Fatty acids, total saturated	11 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	2 g
Salt	1,8 g

## Properties

Item number	0797
Article description	TK AH Back Cam Donuts 200gx12 DE AT ENG
AH traffic designation	Alpenhain Baked Camembert donuts 12 x 200g (8x25g), 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 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)	12,7 x 18,8 x 4,5 cm
Weight (net)	0,200 kg
Weight (gross)	0,239 kg
Barcode	4003751007973

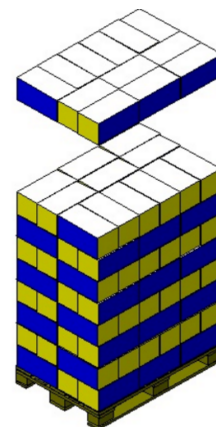


### Case

Dimensions (L x W x H)	38,8 x 19,3 x 18,7 cm
Weight (net)	2,400 kg
Weight (gross)	2,969 kg
Carton = Order Unit	12 Faltschachteln
Barcode	4003751807979

## Pallet

Dimensions (L x W x H)	120 x 80 x 0 cm
Weight (net)	259,200 kg
Weight (gross)	320,652 kg
Layer per Pallet	9 x 12 Cartons



## Serving Suggestions



## Preparation Instructions

- Pan** Heat a little fat or oil in the pan. Remove the frozen (-18°C) baked camembert donuts from the foil and fry over a low to medium heat for approx. 3-4 minutes, turning several times
- Oven** Preheat the oven to 180°C top/bottom heat. Remove the frozen (-18°C) baked camembert donuts from the foil and place on a cold baking tray lined with baking paper. Bake on the middle shelf of the oven for approx. 10-12 minutes. (With fan setting: 180°C approx. 8 min.)
- Deep fryer** Preheat the deep fryer to 170°C. Remove the frozen (-18°C) baked camembert donuts from the foil and deep-fry for approx. 2 - 2 1/2 minutes.
- Hot air fryer** Remove deep frozen (-18°C) Baked Camembert Donuts from film and bake 8 pieces in the hot air fryer at 180°C for approx. 3 - 4 minutes.
- Recommendation** Leave the hot baked Camembert donuts to rest for approx. 3 minutes to allow the flavour and consistency to fully develop. The preparation times given are only guidelines and may vary depending on the appliance type/manufacturer. Cooking times are reduced for defrosted or thawed products.