



## 1900 | Alpenhain Baked Brie Tips



### Declaration

62% BRIE; WHEAT flour; vegetable oils (rapeseed, sunflower in variable proportions); 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  | 1405 KJ / 337 kcal |
| Fat, total  | 23 g               |
| Fatty acids, total saturated  | 11 g               |
| Carbohydrate, available   | 16 g               |
| Sugars, total, expression unknown   | 0,8 g              |
| Protein, total; method of determination unknown or variable                             | 16 g               |
| Salt  | 1,7 g              |
| Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method | 1,2 g              |

## Properties

|                                   |   |
|-----------------------------------|---|
| Item number                       | 1900  |
| Article description               | TK AH Brie pointed 2,25kg DE FR ES EN ca.25gx90 pcs                                     |
| AH traffic designation            | Alpenhain Baked Brie wedges 2,25kg (appr. 90 x appr. 25g), 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 France Spain  |
| Protected geographical indication | No  |
| Distributor                       | Alpenhain Käsespezialitäten GmbH  |
| Minimum remaining term            | 300   |
| 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                | 4003751819002  |

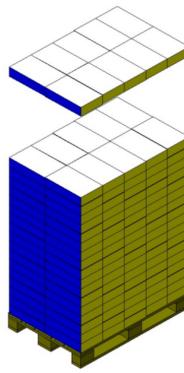


### Case

|                        |                      |
|------------------------|----------------------|
| 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                | 4003751819002        |

## 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 160° C (hot air without steam). Bake deep frozen (-18°C) Brie wedges for approximately 8 - 9 minutes.

**Deep fryer** Pre-heat deep fryer to 170°C. Fry deep frozen (-18°C) Brie wedges for approx. 3 1/2 minutes.

**Recommendation** Leave hot Brie tips 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! The preparation times given are only guidelines and may vary depending on the appliance type/manufacturer. After removing individual portions, close the bag tightly again, place in the carton and store at a temperature of at least -18°C.