

# 1921 | Alpenhain baked camembert donuts



Cheesy. Crispy. Fresh from the oven.

### Declaration

60% CAMEMBERT; flour (WHEAT); 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	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	1921
Article description	TK AH Back Cam Don 2,25kg EN ESP ca.25gx90 pcs
AH traffic designation	Alpenhain Baked Camembert donuts 2,25kg (appr. 90 x appr. 25g), deep frozen
Brand	Alpenhain
Material class	Production of finished articles
Country of origin	Federal Republic of Germany
State of origin	Bavaria
Country code	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	4003751019211

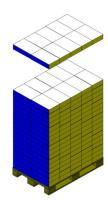


### Case

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	4003751819217

#### 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 the combi-steamer to 160°C (setting: hot air without steam). Bake the

frozen (-18°C) Baked Camembert donuts for approx. 7 - 8 minutes.

Deep fryer Preheat the deep fryer to 170°C. Deep-fry the frozen (-18°C) baked camembert

donuts for approx. 2 1/2 minutes.

**Recommendation** Leave hot baked Camembert donuts 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.