



1900 | Alpenhain Baked Brie Tips



Delicately melting Brie made from fresh Alpine milk in a crispy, crunchy coating. Alpenhain Baked Brie Tips are the ideal finger food, but are also suitable as a side dish or with a crispy salad. No added flavour enhancers, preservatives or colourings. Vegetarian and GMO-free.

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

- Naturally alpine grove
- 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	1,70 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 Great Britain without Northern Ireland
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

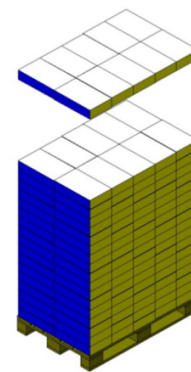


Case

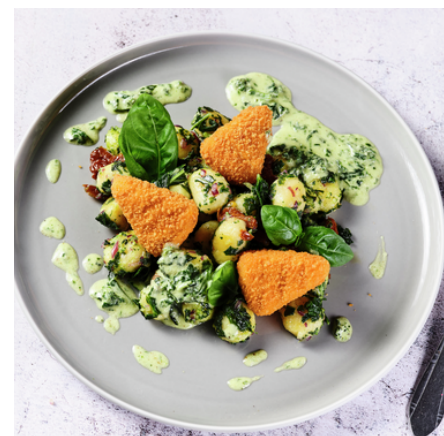
Dimensions (L x W x H)	39,4 x 23,8 x 8,7 cm
Weight (net)	2,250 kg
Weight (gross)	2,442 kg
Carton = Order Unit	1 Faltschachteln
Barcode	4003751819002

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** Preheat combi steamer to 160° C (hot air without steam). Bake deep frozen (-18°C) Brie wedges for approximately 8 - 9 minutes.