



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
Protein, total; method of determination unknown or variable	16 g
Carbohydrate, available	16 g
Sugars, total, expression unknown	0,8 g
Fat, total	23 g
Fatty acids, total saturated	11 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	1,2 g
Salt	1,7 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

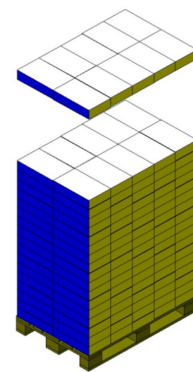


### Case

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 the combi-steamer to 160°C (setting: hot air without steam). Bake the frozen (-18°C) Brie tips for approx. 8 - 9 minutes.
- Deep fryer** Preheat the deep fryer to 170°C. Deep-fry the frozen (-18°C) Brie tips 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.