



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
Fat, total	22 g
Fatty acids, total saturated	11 g
Carbohydrate, available	19 g
Sugars, total, expression unknown	0,7 g
Protein, total; method of determination unknown or variable	16 g
Salt	1,8 g
Fibre, total dietary; determined gravimetrically by the AOAC total dietary fibre method	2 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

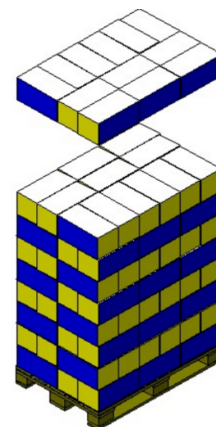


Case

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 a frying pan. Remove deep frozen (-18°C) Baked Camembert Donuts from film packaging and fry for approximately 3 - 4 minutes at medium heat, turning occasionally.
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	Pre-heat deep fryer to 170°C. Remove deep frozen (-18°C) Baked Camembert Donuts from film and fry for approximately 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	Before serving the hot Baked Camembert Donats wait approx. 3 minutes to allow the product to reach full flavour and ideal consistency. The specified preparation times are only guidelines, which may vary depending on the device type / manufacturer. Reduce cooking time if defrosted. Reseal the packaging tightly after each use and place it back in the freezer.