Florigel dal 1987

Frankfurter rustici

20g

Puff pastry hors d'oeuvres stuffed with frankfurters. Frozen.

INGREDIENTS

Wheat flour, vegetable margarine [vegetable fat (palm), water, salt, emulsifier: mono and diglycerides of fatty acids, acidity regulator: citric acid], water, salt, dextrose.

FILLING (30%): frankfurters (pork, mechanically separated chicken meat, water, starch, salt, **milk** protein, flavouring, spices, sugar, vegetable fibres, antioxidant: sodium ascorbate, preservative: sodium nitrite, smoke flavouring).

ALLERGENS: gluten and **milk**. The product may contain **pistachios**, **eggs**, **soya** and **mustard**.

Vegetable fats of palm origin used in margarine are RSPO-certified (SG)

NUTRITION INFORMATION
Values per 100 g of product

Energy (kJ)	1428
Energy (kcal)	344
Fat (g)	25.83
of which saturates (g)	12.1
Carbohydrate	18.3
of which sugars (g)	1.0
Fibre (g)	3.6
Protein (g)	7.8
Salt (g)	2.1

MICROBIOLOGICAL CHARACTERISTICS

Escherichia Coli	< 500 UFC/G
Staphilococcus Aureus	< 500 UFC/G
Salmonella Spp	Absent in 25g
Listeria monocytogenes	Absent in 25g

DIRECTIONS

Thaw the rustici for about an hour.

Place them in a baking pan, brush with a beaten egg.

Bake them in a preheated oven at 220°C for about 20 minutes.

SHELF LIFE: 365 DAYS

IMPORTANT Neither the product nor its ingredients have been subject to an irradiation procedure. Neither the product nor its ingredients contain GMOs.

LOGISTICAL INFORMATION

Package type	Heat-sealed laminated film bags (Cx20 + PESU 40)
Customs Name or Intrastat Code	19059080

500 g BAGS

Product code	FL17
Barcode (EAN13)	8018327000261
Net weight	500 g
Qty. rustici	19
Bag tare	7 g

1000 g BAGS

Product code	FL18
Barcode (EAN13)	8018327000278
Net weight	1000 g
Qty. rustici	38
Bag tare	11 g

CARTON CASE

Net weight	6 kg
Dimensions	38x25x16.5h cm
Tare	390 g
Qty. 500 g bags	12
Qty. 1000 g bags	6

PALLET

Type	EUROPAL
Net weight	540 kg
Gross weight	c. 600 kg
Total height	182 cm
No. of cases per pallet	90
No. of cases per layer	9

	Date	Created/updated by	Edits
Creation			
Revision 9			

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