Item data sheet





Party Mix-Box, 5-different sorts

Item no.Designation of the food item

EAN

Convenience level

This item is vegetarian.

1747

wheat roll

4009837017478

parbaked

Units					
Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	30	150	900	5.400
Gross weight ¹	0,04358	1,3074	6,537	39,222	235,332
Net weight	0,04	1,20	6,00	36,00	216,00
L x W x H (mm)	-	400 x 380 x 0	592 x 262 x 322	-	1.200 x 800 x 2.082
Diameter (mm)	-	-	-	-	-
Cartons/pallets	-	-	-	-	36

^{*} Base unit of the item

Measurements

Measurements:

Mini-Vital roll: I 12.0 x w 5.5 x h 3.5 cm FF-Mini lye roll: Ø 7.5 cm, h 4.5 cm Mini Maltcorn roll: Ø 6.0 cm, h 3.5 cm Mini Wheat roll: I 6.0 x w 5.5 x h 3.0 cm Mini grain farmer roll: I 14.0 x w 7.0 x h 4.5 cm

Nutritional valu	es	Ingredients	Allergens
mini fitness rol	I		
energy	1488 kJ / 355 kcal	WHEAT FLOUR, SESAME (10,8%), water, OAT flakes, sunflower seeds,	Contains: GLUTEN AND - PRODUCTS, MILK AND -
fat	11,5 g	linseed, maize semolina, yeast, salt, WHOLE MILK POWDER, rapeseed	PRODUCTS, SESAME AND - PRODUCTS
thereof saturated fatty acids	1,7 g	oil, WHEAT SEMOLINA, MALTED BARLEY extract, MALTET BARLEY, RYE SOUR DOUGH, MALTED	

 $^{^{\}mathrm{1}}$ Weight in frozen state incl. Packaging

carbohydrates	47,0 g
thereof sugar	1,4 g
protein	12,7 g
salt	1,5 g

WHEAT FLOUR, WHEAT GERM, WHEAT GLUTEN, MALTED BARLEY FLOUR, acerola juice concentrate May contain: SOYA, EGG AND -PRODUCTS

All data refer to 100 g

Nutritional values		Ingredients	Allergens		
Pretzel Roll, ful	Pretzel Roll, fully baked				
energy	1161 kJ / 274 kcal	WHEAT FLOUR, water, yeast, BUTTER, salt, WHEAT GLUTEN,	Contains: GLUTEN AND - PRODUCTS, MILK AND -		
fat	2,7 g	MALTED BARLEY extract, MALTED BARLEY FLOUR, acerola juice	PRODUCTS		
thereof saturated fatty acids	1,1 g	concentrate, full of cane sugar, coconut oil, pretzel lye (acidity regulator sodium)			
carbohydrates	54,0 g	May contain: EGG AND -			
thereof sugar	1,1 g	PRODUCTS, SOYA, NUT PRODUCTS, SESAME			
protein	8,5 g				
salt	1,4 g				

All data refer to 100 g

Nutritional values		Ingredients	Allergens
Malt Grain Roll			
energy	1144 kJ / 271 kcal	WHEAT FLOUR, water, linseed, STONE GROUND WHOLE WHEAT	Contains: GLUTEN AND - PRODUCTS, SOYA AND -
fat	6,1 g	FLOUR, SESAME, sunflower seeds, SOYA BRUISED GRAIN, yeast,	PRODUCTS, MILK AND - PRODUCTS, SESAME AND -
thereof saturated fatty acids	0,9 g	buckwheat, RYE flakes, salt, roasted malt flour(BARLEY, WHEAT), WHEAT GLUTEN,	PRODUCTS
carbohydrates	41,6 g	rapeseed oil, sugar, dextrose, caramel, WHEYPOWDER	
thereof sugar	2,5 g		
protein	10,8 g		
salt	1,6 g		

All data refer to 100 g

Nutritional values		Ingredients	Allergens	
Mini Crusty Roll				
energy	1251 kJ / 297 kcal	WHEAT FLOUR, water, salt, yeast, rapeseed oil, WHEAT SEMOLINA,	Contains: GLUTEN AND - PRODUCTS	
fat	2,1 g	MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, WHEAT		
thereof satura	ited	GERM, WHEAT GLUTEN, acerola juice concentrate		

fatty acids	0,2 g	May contain: EGG AND -	
carbohydrates	56,8 g	PRODUCTS, SOYA, MILK, SESAME	
thereof sugar	0,4 g		
protein	10,8 g		
salt	1,9 g		

All data refer to 100 g

Nutritional values		Ingredients	Allergens		
Farmer`s Roll w	Farmer`s Roll with grains				
energy	1427 kJ / 340 kcal	WHEAT FLOUR (56%), water, SESAME, blue poppy, OAT flakes	Contains: GLUTEN AND - PRODUCTS, SESAME AND -		
fat	9,4 g	(4,3%), SOUR MALTED BARLEY BRUISED GRAIN, sunflower seeds,	PRODUCTS		
thereof saturated fatty acids	1,3 g	linseed, RYE FLOUR, yeast, salt, WHEAT GLUTEN, WHEAT SEMOLINA, MALTED RYE FLOUR,			
carbohydrates	47,5 g	WHEAT roasted MALT FLOUR, MALTED BARLEY extract, MALTED			
thereof sugar	0,9 g	BARLEY FLOUR, MALTED WHEAT FLOUR, WHEAT GERM, acerola juice concentrate			
protein	13,0 g				
salt	1,6 g	May contain: SOYA, MILK			

All data refer to 100 g

Baking instructions

Pretzel Roll: Moisten the pastry, sprinkle with salt and warm up at 100 °C for approx. 10 minutes or let thaw 60 minutes at room temperature.

rolls: fanassisted oven/multiple hearth furnace: preheat the oven and bake at 200°C for approx. 12-15 min. with steam.

combi steam oven: only at the beginning little steam, open the flue for the last third of the baking time

Best before date (from date of production)

9 months

Transport and storage conditions

This product must be transported and stored at a temperature of at least -18°C.

Gene Ordinance

This product does not contain any genetically modified raw materials

Status: 17/05/2024