

## Item data sheet



### Better Life, 4 sorts

**Item no.**
**2004**

Designation of the food item

Wheat and spelled roll with decor

EAN

4009837020041

Convenience level

parbaked

This item is vegetarian.

### Units

Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	20	80	320	3.520
Gross weight <sup>1</sup>	0,07061	1,4122	5,6488	22,5952	248,5472
Net weight	0,064	1,28	5,12	20,48	225,28
L x W x H (mm)	-	540 x 410 x 0	585 x 385 x 168	-	1.200 x 800 x 1.998
Diameter (mm)	-	-	-	-	-
Cartons/pallets	-	-	-	-	44

\* Base unit of the item

<sup>1</sup> Weight in frozen state incl. Packaging

### Measurements

Measurements:

2ab Primal Wheat Roll: Ø 9.0 cm, h 5.0 cm

Speltream: l 10.0 x w 7.0 x h 4.5 cm

Potato King: Ø 8.0 cm, h 4.0 cm

Less Salt - Big Taste: l 8.5 x w 7.0 x h 4.5 cm

### Nutritional values

### Ingredients

### Allergens

#### 2ab Rolls

energy	1162 kJ / 278 kcal	ancient GRAIN without D-GLUTEN, (ground), ferment sponge(ancient GRAIN without D-GLUTEN, (ground), yeast, salt), water, maize flour, yeast, salt, dextrose, rapeseed oil, flour treatment agent ascorbid acid	Contains: WHEAT
fat	2,1 g		
thereof saturated fatty acids	0,1 g		

carbohydrates	53,0 g	May contain: SOYA, MILK, NUT PRODUCTS, SESAME	
thereof sugar	0,7 g		
protein	9,3 g		
salt	1,7 g		
All data refer to 100 g			

Nutritional values	Ingredients	Allergens
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### Spelt Dream

energy	1245 kJ / 280 kcal	Spelt WHEAT Flour (55%), water, Spelt WHEATlet (8,5%), WHEAT FLOUR, FRESH CHEESE (2,5%), sunflower oil, salt, linseed, yeast, MALTED BARLEY extract, sunflower seeds, WHEAT BRAN, WHEAT GLUTEN, RYE FLOUR, SESAME, WHEAT SEMOLINA, HARD WHEAT FLOUR, (ferment), buckwheat, (roasted), roasted BARLEY MALT FLOUR, WHEAT roasted MALT FLOUR, fermented WHEAT GERM, pea thread, MALTED WHEAT FLOUR, MALTED BARLEY, RYE PRE-GELATINISED FLOUR, (roasted), DRIED RYE SOUR DOUGH, dextrose, sugar, WHEAT GERM, acerola juice concentrate, MALTED BARLEY FLOUR  May contain: SOYA, NUT PRODUCTS	Contains: GLUTEN AND - PRODUCTS, MILK AND - PRODUCTS, SESAME AND SESAMPRODUCTS
fat	4,4 g		
thereof saturated fatty acids	0,6 g		
carbohydrates	48,8 g		
thereof sugar	1,5 g		
protein	8,5 g		
salt	1,67 g		

Nutritional values	Ingredients	Allergens
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### Potato King

energy	1181 kJ / 281 kcal	WHEAT FLOUR, water, sunflower seeds (8,8%), potato flakes (4%), linseed (4%), MALTED BARLEY extract, yeast, buckwheat, SESAME, RYE flakes, salt, RYE WHOLEMEAL BRUISED GRAIN, WHEAT SEMOLINA, STONE GROUND WHOLE WHEAT FLOUR, SOYA BRUISED GRAIN, maize semolina, MALTET BARLEY, WHEAT roasted MALT FLOUR, bread spices(coriander, caraway, fennel), RYE SOUR DOUGH, MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, WHEAT GERM, acerola juice concentrate  May contain: MILK	Contains: GLUTEN AND - PRODUCTS, SOYA AND - PRODUCTS, SESAME AND SESAMPRODUCTS
fat	7,1 g		
thereof saturated fatty acids	0,9 g		
carbohydrates	41,7 g		
thereof sugar	1,2 g		
protein	10,9 g		
salt	1,3 g		

All data refer to 100 g

Nutritional values		Ingredients	Allergens
Less Salt - Big Taste			
energy	1145 kJ / 272 kcal	WHEAT FLOUR, water, linseed (8%), sunflower seeds (5%), DRIED RYE SOUR DOUGH, WHEAT GERM, WHEAT GLUTEN, salt, yeast, buckwheat, SESAME (1%), RYE flakes, acerola juice concentrate  May contain: SOYA, MILK, NUT PRODUCTS	Contains: GLUTEN AND - PRODUCTS, SESAME AND SESAMPRODUCTS
fat	7,5 g		
thereof saturated fatty acids	1,2 g		
carbohydrates	36,0 g		
thereof sugar	2,2 g		
protein	12,0 g		
salt	1,1 g		

All data refer to 100 g

Baking instructions
Without defrost. Bake for 8-10 minutes at 200°C with steam.
Remark for combi steamer: only at the beginning little steam, open the flue for the last third of the baking time
Best before date (from date of production)
12 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

EDNA International GmbH, Gollenhoferstraße 3, 86441 Zusmarshausen, Deutschland,  
Phone: +49 8291 84 390, Email: export@edna.de