BOLA DE BERLIM COCOA HAZELNUT



WEIGHT: 120 g / 4.2 oz BAKING: FULLY BAKED UNIT/CASE: 20

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, FERROUS SULFATE, NICOTINAMIDE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HAZELNUT FILLING (SUGAR, SUNFLOWER OIL, HAZELNUTS, LOWFAT COCOA, MILK, POWDER, COCOA BUTTER, SUNFLOWER LECITHIN, NATURAL FLAVOR). WATER, SUGAR. SUNFLOWER OIL, EGGS, COCONUT OIL, BUTTER (CREAM), NONFAT DRY MLK, SALT, YEAST, MONO-AND DIGLYCERIDES, GUAR GUM, TURMERIC, PAPRIKA, NATURAL FLAVOR, FOOD ENZYMES (AMYLASE, XYLANASE, OXIDASE), CITRIC ACID.

ALLERGENS

CONTAINS: WHEAT, MILK, EGGS, HAZELNUTS. MAY CONTAIN: SOY, SESAME, MOLLUSCS, OTHER TREE NUTS.

DELIVERED PRODUCT



BAKED PRODUCT



GMO

Not bioengineered.

PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH		HEIGHT			WIDTH/DIAMETER			
	min	target	max	min	target	max	min	target	max
IN	3.15	3.54	3.94	2.17	2.36	2.56	3.15	3.54	3.94
СМ	8	9	10	5.5	6	6.5	8	9	10

UNIT W	UNIT WEIGHT					
frozen	baked					
4.2 oz	4.2 oz					
120 g	120 g					

SCARIFICATION SHAPE:

STORAGE

Shelf life baked product : 24 hours Location shelf life baked product : AMBIENT AIR

Freezer shelf life :270 day(s)

Recommended shelf conditions baked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations:

Store in original packaging at stable recommended storage conditions.

Storage temperature:

Maintained freezer temperature between 0°F to -12°F (-18 °C à -24 °C)

BAKING SPECIFICATIONS

BAKING INS	TRUCTIONS	PRODUCT DESCRIPTION			
THAWING	WHERE	ROOM TEMPERATURE			
	TIME	2 HR 30 MIN			
	TEMPERATURE	20°C (68°F)			
PROOFING	HUMIDITY	NOT REQUIRED			
	TIME	NOT REQUIRED			
	TEMPERATURE				
BAKING	OVEN TYPE	NOT REQUIRED			
	TIME	NOT REQUIRED			
	TEMPERATURE				
PRECAL	JTIONS	BAKING MAY VARY ACCORDING TO OVEN MODEL			
		Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.			

Nutrition Facts

2 servings per container Serving size 1/2 unit (60g) 240 480 **Calories** % Daily Value* % Daily Value* Total Fat 11g 14% 23g Saturated Fat 3.5g 18% 35% Trans Fat 0g 10mg Cholesterol 5% Sodium 125mg 5% 11% 250mg 11% Total Carbohydrate 30g 60g 22% Dietary Fiber 2g 7% 11% 3g Total Sugars 15g 29g

Includes Added Sugars 28% 14g 29q 58% Vitamin D 0mcg 0mcg 23mg Calcium 2% 46mg 4% 15% 5mg 3mg 30% 103mg 206mg 4% *The % Daily Value tells you h 2,000 calories a day is used for