

# POTATO GRATIN WITH SUMMER TRUFFLE 1%, flavoured



Serving suggestion

Product code : 004353 (0826001) • 20 items of 100 g (2,000 kg) – Ø 7 cm

## Potato gratin with summer truffle 1%, flavoured - Frozen

### DESCRIPTION

#### Ingredients

Potato 58% (potato, salt), semi-skimmed **milk**, **milk** cream, emmental (**milk**), potato starch, white summer truffle preparation (*Tuber aestivum* white summer truffle 1%, cooking juice (water, salt), natural flavour), **egg** yolk, tapioca starch, corn starch, salt, garlic, pepper.

<b>Allergens</b>	Notifiable allergens are indicated in bold text in the list of ingredients. Produced in a facility also handling <b>gluten, soya, molluscs, shellfish, fish, sesame seeds, nuts, celery, mustard, lupin, peanuts and sulphites.</b>		
<b>GMF</b> • No	<b>Hydrogenated fats</b> • No	<b>Pork gelatine</b> • No	<b>Irradiated products</b> • No

### AVERAGE NUTRITIONAL VALUES (for 100g)

<b>Caloric value (kcal) :</b>	121 kcal				
<b>Energy value (kJ) :</b>	508 kJ				
<b>Protein :</b>	3,1 g	<b>Fat :</b>	5,8 g	<b>Carbohydrate :</b>	13,6 g
		<b>Of which saturates :</b>	3,6 g	<b>Of which sugars :</b>	1,9 g
<b>Dietary fiber :</b>	1,1 g	<b>Sodium :</b>	284 mg	<b>Salt :</b>	0,71 g

### PRATICAL INFORMATION

<b>EAN13</b>	03700478582608	<b>DUN14</b>	-
<b>Best before (days)</b>	730	<b>Sell by (days)</b>	180
<b>Storage instructions</b>	Store at -18°C. Do not re-freeze a defrosted product. After defrosting, store for 24 hours maximum at 0 to 4°C.		

### PACKAGING

	Cases*	Pallet (80x120)**	Pallet (100x120)**
<b>Dimension in mm (WxDxH)</b>	390 x 296 x 62	200 cases ( 25 layers of 8 cases)	250 cases ( 25 layers of 10 cases)
<b>Gross weight (kg)</b>	2,165 kg	Gross weight (kg) 433 kg	Gross weight (kg) 541,25 kg
<b>Net weight (kg)</b>	2,000 kg	<b>Pallet height (m)</b> 1,55 m	<b>Pallet height (m)</b> 1,55 m

\* External dimension - \*\* Without pallet (+0,15 m +30 kg)

### INSTRUCTIONS FOR USE

From frozen, in the traditional pre-heated oven: reheat 24 minutes at 180°C.

Version n°2 – Created on 15/10/2019 - Edited on 26/10/2020