

86002 ~ NINA MEDIUM,
80G

 **CHEF**
Gourmet



Product name : Nina Medium – 80g
Item code : 86002
Unit weight : 80g each
Product size : approx. 14cm
Product category : baked and frozen

COMPOSITION AND CHARACTERISTICS

Product description: - Flat bread that splits into two layers with a space between them, this pocket is built during the baking process that does not take more than 1 minute.

- Baked from yeast fermented dough and processed, baked, packed and frozen as requested

Texture: Fluffy, fresh and flexible with artisan cracks caused by steam pressure during baking

Ingredients : Wheat flour (gluten), water, salt, yeast, dietary fiber (May contain soy)- possibility of cross contamination of soy in wheat flour because of wheat shipping to the flour mill cross and agriculture crops

Nutritional facts (for 100g) :

Energy (kJ / kcal)	935 / 221
Fat (g)	1.2
of which saturated (g)	0.3
Carbohydrates (g)	43
of which sugar (g)	1.9
Proteins (g)	7.5
Salt (g)	1.4

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STORAGE AND USE

Storage

- **Before thawing :**
 - Store at -18° C minimum, shelf life : 18 months
 - **After thawing* :**
 - Store 48 hours max. at room temperature
- *Frozen product. Do not refreeze after thawing.

Instructions for use

- **Warm preparation:**
 - Oven: sprinkle on both sides evenly with a little water and place in preheated oven (80-90)° C for 5-6 minutes or until soften.
 - Oven with water: preheat oven to (80-90)° C, spread the pita out on a network tray, steam for 20-30 seconds, heat for 5-6 minutes or until often.
 - Toaster: heat until soft or crusty
 - Contact grill: grill until outside is crispy and inside the pita is warm and soft

PACKAGING

- ▶ Presentation : a bag of 6 Nina medium (80g) – 1 boxe with 12 bags.
- ▶ Pallet : 12 layers of 8 boxes, 120 boxes per pallet (makes 8640 Nina).
- ▶ Box dimension (L x l x h) (mm) : 400 x 300 x 180

EAN NO : 7290002066378