

86002 ~ NINA OVAL,  
100G



**Product name :** Nina Oval – 100g

**Item code :** 86003

**Unit weight :** 100g each

**Product size :** approx. 20X11cm

**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

86002 ~ NINA MEDIUM,  
80G



## 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 5 Nina Oval (100g) – 1 boxe with 12 bags.
- ▶ Pallet : 12 layers of 8 boxes, 96 boxes per pallet (makes 960 Nina).
- ▶ Box dimension (L x l x h) (mm) : 400 x 300 x 180

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