

## EC egg plant involtini 1 kg (Facino)

|                            |  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
|----------------------------|--|----------------------------|--|--------------|--------|--|----------|-----|------|-----------|-----|--------------|-----|--------|-------|---------|-------|------|-------|
| <b>Produktbild</b>         |    |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| <b>Article Number</b>      | 885021   |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| <b>Product Group</b>       | Garnishes / Antipasti  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| <b>Description</b>         | Edition Culinaire – authentically sophisticated. Antipasti with added value. The unique aroma of eggplant combined with a fresh, delicious flavorsome cream cheese and basil filling.  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| <b>Informationen</b>       | <input checked="" type="checkbox"/> Vegetarian   |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| <b>Ingredients</b>         | Eggplant 46.0%, rapeseed oil, <b>cheese</b> 20.0%, salt, basil 3.0%, garlic, <b>grated cheese</b> , parsley, extra virgin olive oil, mint, chili peppers, margarine, white pepper, wine vinegar, <b>pine nuts</b> , <b>cashew nuts</b> , preservative (sorbic acid), acid (citric acid), antioxidant (asorbic acid).   |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| <b>Nutritional Values</b>  | <table border="1"> <tr> <td colspan="2">100 g dry product contain:</td> </tr> <tr> <td>Energy value</td> <td>580 kJ</td> </tr> <tr> <td></td> <td>141 kcal</td> </tr> <tr> <td>Fat</td> <td>11 g</td> </tr> <tr> <td>Saturates</td> <td>6 g</td> </tr> <tr> <td>Carbohydrate</td> <td>7 g</td> </tr> <tr> <td>Sugars</td> <td>2.0 g</td> </tr> <tr> <td>Protein</td> <td>3.0 g</td> </tr> <tr> <td>Salt</td> <td>1.6 g</td> </tr> </table> | 100 g dry product contain: |  | Energy value | 580 kJ |  | 141 kcal | Fat | 11 g | Saturates | 6 g | Carbohydrate | 7 g | Sugars | 2.0 g | Protein | 3.0 g | Salt | 1.6 g |
| 100 g dry product contain: |  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| Energy value               | 580 kJ   |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
|                            | 141 kcal   |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| Fat                        | 11 g   |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| Saturates                  | 6 g  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| Carbohydrate               | 7 g  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| Sugars                     | 2.0 g  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| Protein                    | 3.0 g  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |
| Salt                       | 1.6 g  |                            |  |              |        |  |          |     |      |           |     |              |     |        |       |         |       |      |       |

|                                       |   |
|---------------------------------------|---|
| <b>Additives</b>                      | The recipe contains no<br>– flavour-enhancing additives<br>– artificial colorings   |
| <b>Allergens and gluten / lactose</b> | The recipe does not contain<br>– gluten-containing ingredients<br>– ingredients with allergenic potential; exception see list of ingredients  |
| <b>Dosage</b>                         | According to taste  |
| <b>Preparation</b>                    | Ready to use  |
| <b>Applications</b>                   | As a classic Italian appetizer, for buffets, as side dish for salads, for apéro riche and mediterranean sandwiches.   |
| <b>Yield</b>                          | Variable according to application. Pieces per bowl (average): 16  |
| <b>Shelf-life</b>                     | 9 months  |
| <b>Storage</b>                        | Keep packaging tightly closed in a cool place at a temperature of +4°C (+/-1°C).  |
| <b>Packing</b>                        | Plastic tray with reclosable lid.   |
| <b>Sales Unit</b>                     | 4 x 1 kg (drained weight 4 x 700 g)   |
| <b>Shipping Unit</b>                  | Per case 4 trays  |
|                                       | Layer per pallet 10   |
|                                       | Per pallet 130 cases  |
|                                       | Net weight p/case 4.000 kg  |
|                                       | Gross weight p/case 4.420 kg  |
|                                       | Measurements p/case 27.3 x 21.5 x 13.0 cm   |
| <b>EAN / UPC Code</b>                 | 7610121510406 (tray) / 07610121956389 (case)  |
| <b>Disclaimer</b>                     | The information on this data sheet and in HACO Foodservice pamphlets serves as an overview. Since HACO recipes are subject to continuous improvement, there may be differences to the information provided with the product. In such instances, the information given on the product packaging is definitive. |