



Shelf life and storage:

Storage	-18 °C
Shelf life	360 days
Shelf life, refrigerated unopened	
Shelf life, refrigerated opened	
Shelf life, 20°C unopened	
Shelf life, 20°C opened	

Ingredients:

Water, WHEAT FLOUR, gouda CHEESE 10% (pasteurized MILK, salt, starter culture, rennet), ham added water, formed meat 7% (pork (85%), water (10%), salt, glucose syrup, spices, spice extract, antioxidant (E301) stabilizers (E450, E451i), preservative (E250)), glucose syrup, tomato sauce (tomato, modified corn starch, salt, paprika, dextrose, onions, yeast extract, sugar, mushroom powder, maltodextrin, herbs (oregano, basil), rapeseed oil, natural flavor), yeast, chicory, margarine (palm oil, rapeseed oil, water, coconut oil, salt, emulsifier (E471), acidity regulator (E330), natural flavoring, vitamin A), emulsifiers (E472e, E471), stabilizer (E412), dextrose, flour treatment agent (E300), enzymes, iodized salt, sunflower oil, pea protein, potato protein, bean protein, maltodextrines, corn starch, emulsifier (E440).

May contain traces of:

Pizza Whirl with Ham and Cheese

Deep-frozen, do not refreeze after defrosting.

Product data:

Article number	1300.2627E
Weight per pc approx.	115 g
Pieces per carton	2 x 13 pcs.
Category	Bake off

Description:

Pizza Whirl rolls are an easy snack or light lunch on the go. Pizza Whirls are the perfect combination of soft bread swirled around tasty tomato sauce with herbs and spices, ham and cheese. Ready to bake and serve.

Preparation:

Defrosting time	15-20 minutes
Baking temperature	170 °C
Baking time	18-20 minutes

Take the deep-frozen pizza whirls out of the packaging and place them on a baking sheet lined with greaseproof paper and leave them to defrost for 15-20 minutes. Bake in a preheated oven at 170°C for 18-20 minutes.

Technologies:

Heated cabinet	Yes
Merrychef	No
TurboChef	No
Sandwich grill	No

Nutritional content per 100 g:

Energy	855 KJ/204 kcal
Fat	5,2 g
-of which are saturated fat	2,9 g
Carbohydrate	29 g
-of which are sugars	4,6 g
Dietary fiber	3,3 g
Protein	8,3 g
Salt	1,3 g