

# Doughballs 270g

**UNIT:** 40x270g



### Description

Introducing the new CHEF Assured Dough Balls, a product designed to leverage the efficiency and creativity of professional chefs. Available in three practical sizes - 180g, 270g, and 340g - they provide consistency and versatility and are perfect for a variety of dishes, from pizzas to bread rolls. An ideal solution for busy kitchens.



## Allergen Information















Celery











## Specifications

Nutrition	
Typical Values	Per 100g/m
Energy	897 kJ
	212 kcal
Fat	1.8 g
- of which saturates	0.2 g
Carbohydrates	38.8 g
- of which sugars	1.4 g
Fibre	3.6 g
Protein	8.4 g

0.6 g

Allergens	
Contains Cereal	Yes
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No

Contains Crustaceans	No	Approved for a Kosher Die
Contains Mustard	No	
Contains Fish	No	
Contains Lupin	No	
Contains Sesame	No	
Contains Celery	No	
Contains Soya	No	
Contains Molluscs	No	
Contains Sulphur Dioxide	No	

### Ingredients

Salt

<b>WHEAT</b> Flour ( <b>WHEAT</b> Flour, Salt, Sugar, Rapeseed Oil, Yeast.

#### Directions for Use

To defrost: Take the required amount of doughballs from the freezer and Calcium Carbonate, Niacin, Iron, Thiamin), Water, place 2" apart on a tray. To avoid skinning cover with slightly greased film and Instructions put in refrigeration overnight. Maximum Storage time in refrigerator (5  $\,$ degrees C) is 2 days. Best used within 24 hours

#### Storage

**Dietary Information** 

Suitable for Sufferers of Lactose

Yes

Yes

No No

Suitable for Vegetarians

Suitable for Vegans

Suitable for Coeliacs Approved for a Halal Diet

Intolerance

Keep frozen, store frozen at -18°C or below. Once defrosted do not refreeze.

#### Packaging

GTIN: Inner GTIN: Weight/Volume Packaging Type: Polythene Bag

#### Country of Origin

United Kingdom (N/A)

All Allergen and Nutrition information drawn from www.erudus.com on 26/07/2025