

Doughballs 340g

UNIT: 30x340g



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/ml |
| Energy | 901 kJ |
| | 213 kcal |
| Fat | 2.5 g |
| - of which saturates | 0.3 g |
| Carbohydrates | 38 g |
| - of which sugars | 0.6 g |
| Eibro | 3/1 a |

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| Fat | 2.5 g |
| of which saturates | 0.3 g |
| Carbohydrates | 38 g |
| - of which sugars | 0.6 g |
| Fibre | 3.4 g |
| Protein | 8.1 g |
| Salt | 0.6 g |
| | |

| Yes |
|-----|
| - |
| No |
| |

Directions for Use Ingredients

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Rapeseed Oil, Salt, Yeast.

Keep frozen. Store at -18°C or below.

To defrost take the required amount of doughballs from the freezer and place Instructions $2"\ apart\ on\ a\ tray.\ To\ avoid\ skinning\ cover\ with\ lightly\ greased\ film\ and\ put\ in \\$ Keep frozen, store frozen at -18°C or refrigerator overnight. Maximum storage time in refrigerator (5°C) is 2 days after defrost. Best used within 24 hours.

Once defrosted do not refreeze.

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

Approved for a Kosher Diet

Intolerance

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 25/05/2025