

Medium Vol-au-Vents (Jus-Rol)

Pack Size: 12 X 18

Product Description:

Frozen uncooked unfilled pastry cases, ready to bake.

Brand: Jus-Rol



Ingredient Declaration: WHEAT flour, water, vegetable oils and fats (palm, rape), salt, emulsifier (mono- and diglycerides of fatty acids), flour treatment agents (ascorbic acid, L-cysteine).

Allergens:

| | |
|----------------|----------------------|
| NOT APPLICABLE | N/A |
| CONTAINS | Cereal, Gluten |
| MAY CONTAIN | Lupin, Mustard, Soya |

Additional Allergen Information:

| | | | |
|---|-----|------------------------------------|----|
| Barley | No | Almond nuts | No |
| Oats | No | Brazil nuts | No |
| Rye | No | Cashew nuts | No |
| Wheat (including Spelt and Khorasan) | Yes | Hazelnuts | No |
| | | Macadamia (Queensland) nuts | No |
| | | Pecan nuts | No |
| | | Pistachio nuts | No |
| | | Walnuts | No |

Diet Suitability:

| | |
|----------------|--------------------|
| NOT APPLICABLE | N/A |
| SUITABLE FOR | Vegetarians, Vegan |

Nutritional Information:

| Nutrient | per 100g/ml |
|---------------------------|--------------------|
| Energy (kJ/kcal) | 392 kcal / 1634 kJ |
| Fat | 25.1 g |
| of which Saturates | 13.3 g |
| Carbohydrate | 36 g |
| of which Sugars | 0.5 g |
| Fibre | 1.1 g |
| Protein | 5 g |
| Salt | 0.59 g |

Directions For Use:

Oven cook from frozen for 13 - 15 minutes at 220°C (200°C for fan assisted ovens)/Gas 7. 1. Preheat oven. 2. Place the vol-au-vent onto a baking tray at least 2.5 cm apart. Brush the rim with milk or beaten egg (optional). 3. Place the tray in the top half of oven turning halfway through cooking. 4. Bake until golden.

Storage Instructions: STORE AT -18°C. KEEP FROZEN UNTIL REQUIRED FOR USE. DO NOT REFREEZE ONCE DEFROSTED. ONCE DEFROSTED USE WITHIN 24 HOURS

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.