

Komplet

6401601 - Hazelnut Filling Gluten Free Vegan



Produces authentic German filling from freshly roasted hazelnuts, which is perfect for yeast products and stable enough to withstand baking & freezing. Suggested Application: Use in all fine pastries, mousses and creams.



* Benefits

Produces authentic German filling from freshly roasted hazelnuts, which is perfect for yeast products and stable enough to withstand baking & freezing. Suggested Application: Use in all fine pastries, mousses and creams. Hazelnut Filling has a granulated coarse powder appearance with visible cracked hazelnut pieces, light brown in color, and has a sweet hazelnut aroma.

Ingredients

A Allergens

Sugar, Toasted Hazelnuts, Soy Flour, Brown Sugar, Food Starch-Modified, Lecithin, Malt Extract, Salt, Natural Vanilla Flavor, Cocoa (Processed with Alkali).

Contains:





Free From:







Nutrition Facts

Servings per Container 227 100.0g (100g) Serving size

Amount per serving **Calories**

460

% [Daily Value*
Total Fat 19g	24%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 210mg	9%
Total Carbohydrate 67g	24%
Dietary Fiber 2g	7%
Total Sugars 53g	
Includes 51g Added Sugar	- %
Protein 9g	-
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 0mg	0%
Potassium 19mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Manufacturer

Handling Suggestions

Store for up to 12 months in cool, dry environment at 20C/68F.

Serving Suggestions

Use in all fine pastries, mousses and creams.

Prep & Cooking Suggestions

Following Recipe according to bag label for desired hazelnut filling consistency.

Product Specifications

Brand

Komplet			Abel & Schafer Inc			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	64016.01	6401601	00715803028761		1/50 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
50.7lb	50lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
26in	16in	5in	1.2ft3	5x8	273days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	460	Total Fat	19g	Sodium	210mg
Protein	9	Trans Fats	0g	Calcium	14mg
Total Carbohydrates	67g	Saturated Fat	1.5g	Iron	0mg
Sugars	53g	Added Sugars	51g	Potassium	19mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images							

