

Nata Pura 983721 - **Pastel De Nata White Chocolate**

Pastel de Nata, a tasty and iconic Portuguese pastry. Made with natural, familiar, simple ingredients that are easy to recognize, with no artificial ingredients or synthetic chemicals.



		Nutrition FactsServings per Container4Serving size1.0PC (1H87)		
		Amount per serving Calories	200	
			ily Value*	
		Total Fat 10g	13%	
		Saturated Fat 4.2g	21%	
		Trans Fat Og	19%	
		Cholesterol 58mg		
🗱 Benefits		Sodium 144mg Total Carbohydrate 24g	6% 9%	
Invented by monks more than 300	vears ago, the pastel de natal is		<u> </u>	
the Portuguese pastry icon. All our	Dietary Fiber 1g	5%		
and innovation, respecting the original recipe and beginnings. Our nata is the most international awarded in the world.		Total Sugars 14g		
		Includes 11g Added Sugar	%	
Ingredients	🛕 Allergens	Protein 3g		
		Vitamin D 0mcg	0%	
Custard (50%): MILK (35%), sugar, EGG yolk (9%), WHEAT flour (GLUTEN) and corn starch.	Contains:	Calcium 372mg	29%	
Dough (36%): WHEAT flour (GLUTEN), margarine [(vegetable oils (sunflower) and vegetable fats	🔘 eggs 🚯 milk 👒 soy 竷 wheat	Iron 8mg	47%	
(palm, coconut), water, emulsifier (mono and diglycerides of fatty acids E471, sunflower lecithin	Free From:	Potassium 870mg	25%	
E322), acidity regulator (citric acid E330), colour (carotenes E160ai)), water and salt. Chocolate Filling (14%): Sugar, vegetable oils (palm, sunflower), fat- reduced cocoa powder (9%), modified starch, corn starch, emulsifier (SOY lecithin E322), HAZELNUTS paste and natural flavor (vanilla)). CONTAIN: MILK, EGG, GLUTEN and HAZELNUTS. MAY CONTAIN: SOY and NUTS	() crustaceans () fish () peanuts () sesame	* 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.		

Handling Suggestions

It is a pre-baked product and should be kept at a frozen temperature (at 0 F) during storage and transportation until, preparation of it begins.

Serving Suggestions

Our nata goes well with a coffee or any other hot beverage. It is very versatile, it can be served as a pastry, a morning or afternoon snack or even as a dessert.

Prep & Cooking Suggestions

Pre heat the oven at 450 F, use ventilation if available; Take the natas out of the freezer, without defrosting; Set the timer for 10 min (it can go up to 12 min depending on the oven). When the filling starts to rise you will know they are ready; Take the natas out of the oven. Let them cool for 5 to 10 min before serving; Consume within 48 hours.

Product Specifications

Brand				Manufacturer					
Nata Pura				BY FOODS					
UPC	MFC	G #	SPC #		GTIN		Pac	k	Pack Desc.
	NW80n	cMCh	983721	05600	241424	464			80/2.1 OZ
Gross \	Gross Weight Net Weight Coun		ountry of	try of Origin Kosher Child Nu		nild Nutrition			
11.4	6lb	10.58	lb	Portug	al		No		
Shipping Information									
Length	Width	Height	Volume	TIxHI	Shelf L	.ife	Stora	ge Te	emp From/To
15.6in	11.2in	4.6in	0.47ft3	10x15	310da	iys	-5°F / -2°F		



Nata Pura 983721 - **Pastel De Nata White Chocolate**



Pastel de Nata, a tasty and iconic Portuguese pastry. Made with natural, familiar, simple ingredients that are easy to recognize, with no artificial ingredients or synthetic chemicals.

Nutrition Analysis - By Measure

Calories	200	Total Fat	10g	Sodium	144mg
Protein	3	Trans Fats	Og	Calcium	372mg
Total Carbohydrates…	24g	Saturated Fat	4.2g	Iron	8mg
Sugars	14g	Added Sugars	11g	Potassium	870mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	58mg		
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	

Additional Images



