

PACKING AND PACKAGING

BULK

Format: 4 bags x1 Kg

Trade unit: Box of 4 Kg (net weight).
Cardboard box (Length: 38,5 cm; Width: 25,5 cm; Height: 17 cm). Box gross weight: 4,32 Kg.

1 Kg plastic bags (Height: 40 cm; width: 25 cm).

Euro-pallet palletised product (120x80x15), composed of 10 units in height (189 cm) and 9 base units (total 90 units).

Bar code of little shrimp fritters 1 Kg bulk bags: 8436017988550.

Bar code of little shrimp fritters 4 x 1 Kg bulk box: 8436017988543.

EMFACAR BRAND 350 G BAGS

Format: 12 bags x 350 g

Trade unit: Box of 4,2 Kg (net weight).
Cardboard box (Length: 38,5 cm; Width: 25,5 cm; Height: 17 cm). Box gross weight: 4,52 Kg

350 g plastic bags (Height: 26 cm; width: 25,5 cm).

Euro-pallet palletised product (120x80x15), composed of 10 units in height (189 cm) and 9 base units (total 90 units).

Bar code of little shrimp fritters 350 g bags: 8436017988680.

Bar code of little shrimp fritters 4,2 Kg box containing 12 units x 350 g: 8436017988697.

-18°C IN STORAGE



-15°C DURING TRANSPORT

RECOMMENDATIONS FOR USE



Deep-fryer

Do not defrost. Fry in abundant, very hot oil (180°C) for 2 to 3 minutes until golden brown. In order to maintain the frying temperature, do not fry too many units at once.



Grilled

Defrost, add a teaspoon of oil to the grill surface and cook to taste.



Oven

Preheat the oven to 180°C, defrost the fritters and bake in the oven for 15-20 minutes. It is advisable to flip the fritters while baking.