

**Article-No.: 010**  
**French Roll (Baguettebrötchen)**

Weight: 2.5 oz (65 grams)

Ingredients: Wheat Flour, Water, Yeast, Salt, Wheat Malt Flour, Emulsifier, Lecithin

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake the roll for 8-10 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 022**  
**Pretzel Roll (Laugenbrötchen)**

Weight: 2.6 oz (75 grams)

Ingredients: Wheat Flour, Rye Flour, Water, Canola Oil, Yeast, Salt, Sugar, Enzymes, Barley Malt Extract, Pretzel Lye

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost for 15 minutes before baking.
2. Preheat oven.
3. Bake for 12-14 minutes at 410-420° Fahrenheit (210-215° Celsius) on the middle rack.

**Article-No.: 045**  
**Multigrain Roll (Körner-Quarkstange)**

Weight: 4 oz (115 grams)

Ingredients: Wheat Flour, Water, Farmer's Cheese, Rye Groats, Oat Flakes, Sunflower Seeds, Flax Seeds, Soy Groats, Roasted Malt, Durum Semolina, Yeast, Salt, Rye Flour

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake for 9-12 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 013**  
**French Baguette**  
Weight: 15 oz (430 grams)

Ingredients: Wheat Flour, Water, Yeast, Salt, Wheat Malt Flour, Emulsifier, Lecithin

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake for 14-16 minutes at 380-390° Fahrenheit (195-200° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 041**  
**Triangle Roll (Körner-Dreieck)**

Weight: 3.5 oz (100 grams)

Ingredients: Wheat Flour, Water, Bakery Improver, Sunflower Seeds, Wheat Sourdough, Sesame, Flax Seed, Yeast, Pumpkin Seeds, Salt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake the roll for 9-12 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 046**  
**German Nut Bread Twist (Nussstriezel)**

Weight: 17.5 oz (500 grams)

Ingredients: Wheat Flour, Water, Sugar, Sunflower Oil, Yeast, Eggs, Powdered Milk, Bakery Improver  
Filling Compound: Nuts, Finely Ground Sugar, Water, Soy Flour, Glucose, Whole Egg, Rum, Cacao, Cinnamon, Flavors

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

Baking Instructions:

Defrost at room temperature for 2.5 hours.

**Article-No.: 063****Butter Croissant (Buttercroissant)**

Weight: 2.8 oz (80 grams)

Ingredients: Wheat Flour, Butter, Water, Yeast, Bakery Improver, Sugar, Malt, Liquid Egg  
Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

**Baking Instructions:**

1. Defrost for 30 minutes before baking.
2. Preheat oven.
3. Bake for 18-22 minutes at 320-360° Fahrenheit (160-180° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 066****Pumpkin Seed Roll (Kürbiskernbrötchen)**

Weight: 2.5 oz (70 grams)

Ingredients: Wheat Flour, Water, Rye Whole Meal Groats, Pumpkin Seeds, Yeast, Oat Flakes, Sunflower Seeds, Flax Seeds, Rye Flour, Salt, Soya, Roasted Malt, Barley Malt  
Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

**Baking Instructions:**

1. Preheat oven.
2. Bake the roll for 9-12 minutes at 370-400° Fahrenheit (195-200° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 070****Four Grain Roll (Saatenbrötchen)**

Weight: 2.5 oz (70 grams)

Ingredients: Wheat Flour, Water, Yeast, Rye Whole Meal Groats, Oat Flakes, Flax Seeds, Soy Groats, Rye Flour, Salt, Roasted Malt, Barley Malt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

**Baking Instructions:**

1. Preheat oven.
2. Bake the roll for 9-12 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 064****Pretzel Croissant (Laugencroissant)**

Weight: 2.8 oz (80 grams)

Ingredients: Wheat Flour, Butter, Water, Yeast, Bakery Improver, Sugar, Malt, Liquid Egg, Pretzel Lye  
Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

**Baking Instructions:**

1. Defrost for 30 minutes before baking.
2. Preheat oven.
3. Bake for 18-22 minutes at 320-360° Fahrenheit (160-180° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 067****Ciabatta Country Roll (Vesperweck)**

Weight: 3.5 oz (100 grams)

Ingredients: Wheat Flour, Water, Yeast, Salt, Soy, Sugar

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

**Baking Instructions:**

1. Preheat oven.
2. Bake the roll for 9-12 minutes at 370-400° Fahrenheit (195-200° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 072****Seelen Roll (Seele)**

Weight: 5.5 oz (150 grams)

Ingredients: Wheat Flour, Water, Yeast, Salt, Soy, Sugar

Storage Temperature: About -4° Fahrenheit (-20° Celsius)  
Important: Do not refreeze after defrosting.

**Baking Instructions:**

1. Preheat oven.
2. Bake the roll for 9-12 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 076****Kaiser Roll (Kaiserbrötchen)**

Weight: 2.5 oz (75 grams)

Ingredients: Wheat Flour, Water, Wheat Sourdough, Rye Flour, Yeast, Salt, Bakery Improver, Whey, Canola Oil, Barley Malt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake the roll for 8-10 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 078****Rye Roll (Roggenbrötchen)**

Weight: 2.8 oz (80 grams)

Ingredients: Rye Wheat, Wheat Flour, Water, Yeast, Iod. Table Salt, Bakery Improver, Sourdough Rye

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake the roll for 8 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 131****Poppy Seed Roll (Mohnbrötchen)**

Weight: 2.5 oz (75g)

Ingredients: Wheat Flour, Water, Wheat Sourdough, Poppy Seeds, Rye Flour, Yeast, Salt, Bakery Improver, Vegetable Oil, Barley Malt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake the roll for 8-10 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 077****Stoneoven Roll (Schrippe)**

Weight: 2.5 oz (75 grams)

Ingredients: Wheat Flour, Water, Wheat Sourdough, Rye Flour, Baker's Yeast, Salt, Bakery Improver, Vegetable Oil, Barley Malt, Powdered Milk

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake the roll for 8 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 082****Hazelnut Cream (Nougat)-Croissant**

Weight: 3.5 oz (100 grams)

Ingredients: Wheat Flour, Water, Butter, Sugar, Yeast, Salt, Bakery Improver (Vegetable Fat, Emulsifier, Colorant Antioxidant, Flavor, Enzyme), Fructose-Glucose-Syrup.

Filling: Hazelnut cream (Sugar, Vegetable Fat, Hazelnuts, Cocoa, Milk Powder, Lactose, Emulsifier, Flavor)

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 1 hour.
2. Bake the croissant for 20 minutes at 345° Fahrenheit (175° Celsius) on the middle rack.

Note: You may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 132****Sesame Roll (Sesambrötchen)**

Weight: 2.5 oz (75g)

Ingredients: Wheat Flour, Water, Wheat Sourdough, Sesame 4%, Rye Flour, Yeast, Salt, Bakery Improver, Vegetable Oil, Barley Malt, Powdered Milk

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake the roll for 8-10 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 148****Spelt Roll (Dinkelbrötchen)**

Weight: 2.5 oz (70 grams)

Ingredients: Spelt Flour, Spelt Whole Meal Groats, Water, Whey, Yeast, Salt, Barley Malt, Glucose, Wheat Flour, Soy, Polenta, Bean Flour, Vegetable Oil.

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake the roll for 8-10 minutes at 370-400° Fahrenheit (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 182****Stoneoven Baguette (Steinofen-Baguette)**

Weight: 19.5 oz (550 grams)

Ingredients: Wheat Flour, Rye Flour, Water, Wheat Sourdough (Wheat Flour, Water, Yeast), Barley Malt Extract, Emulsifier-Lecithin, Yeast, Salt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Preheat oven.
3. Bake the bread for 20-22 minutes at 380-390° Fahrenheit (195-200° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 205****Crusty Twin Roll (Bergwurzelseck)**

Weight: 4.25 oz (120 grams)

Ingredients: Wheat Flour, Water, Yeast, Malt, Iod. Table Salt, Bakery Improver, Rye Powder

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven.
2. Bake for 8-10 minutes at 370-400° Fahrenheit (195-200° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 151****Sweet Raisin Bread (Rosinen-Hefezopf)**

Weight: 17.5 oz (500 grams)

Ingredients: Wheat Flour, Water, Canola Oil, Sugar, Eggs, Yeast, Raisins, Barley Malt Extract, Baking Soda, Emulsifier-Lecithin, Milk Powder, Enzymes, Salt, Lemon & Vanilla Flavorings

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

Defrost at room temperature for 2.5 hours. For added moisture, put two cups of water in a cookie sheet on the bottom rack of the oven. Preheat oven at 340 ° Fahrenheit. Bake for 2 to 4 minutes.

**Article-No.: 186****Stoneoven Onion Baguette (Steinofen-Zwiebel-Baguette)**

Weight: 19.5 oz (550 grams)

Ingredients: Rye Flour, Wheat Flour, Water, Sourdough (Wheat Flour, Water, Yeast, Salt), Roasted Onions 5%, Bakery Improver.

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Pre-heat oven.
3. Bake the bread for 12-14 minutes at 370-400 F (190-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 208****Farmers Bread (Bauernbrot)**

Weight: 26.5 oz (750 grams)

Ingredients: Rye Flour 54%, Wheat Flour, Water, Sourdough (Wheat Flour, Water, Yeast), Salt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Preheat oven.
3. Bake the bread for 15-16 minutes at 390-400° Fahrenheit (200-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 209****Ukrainian Bread (Ukrainisches Brot)**

Weight: 35 oz (1000 grams)

Ingredients: Rye Flour 70%, Wheat Flour, Water, Soya Flour, Yeast, Salt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2 hours before baking.
2. Preheat oven.
3. Bake the bread for 16-18 minutes at 390-400° Fahrenheit (200-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 344****Five Seeded Bread (Fünfkornbrot)**

Weight: 17.5 oz (500 grams)

Ingredients: Wheat Flour, Rye Flour, Water, Oat Flakes, Soy Flour, Sourdough, Yeast, Salt, Sesame, Flaxseeds, Sunflower Seeds, Wheat and Rye Bruised Grain, Farmers Cheese, Malt Flour

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost for two hours before baking.
2. Preheat oven.
3. Bake the bread for 14-17 minutes at 390-400° Fahrenheit (200-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 346****Spelt Bread (Dinkelbrot)**

Weight: 26.5 oz (750 grams)

Ingredients: Spelt Flour, Spelt Wholemeal, Water, Sourdough, Spelt Seedlings, Yeast, Salt, Soy Flour

Storage Temperature: About 0° Fahrenheit (-18° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost for 2.5 hours before baking
2. Preheat oven.
3. Bake for 15-16 minutes at 390-400° Fahrenheit (200-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 278****Tavrisheskiy Bread (Pflastersteinbrot)**

Weight: 35 oz (1000 grams)

Ingredients: Rye Flour, Wheat Flour, Natural Sourdough, Water, Soy Flour, Yeast, Salt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Preheat oven.
3. Bake the bread for 15-16 minutes at 390-400° Fahrenheit (200-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 345****Pumpkin Seed Bread (Kürbiskernbrot)**

Weight: 17.5 oz (500 grams)

Ingredients: Wheat Flour, Water, Rye Flour, Sourdough, Pumpkin Seed, Flaxseed, Sunflower Seed, Yeast, Salt, Rye Whole Grain Flour, Soya Wholemeal Flour, Barley Malt Flour

Storage Temperature: About 0° Fahrenheit (-18° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Preheat oven.
3. Bake the bread for 8 minutes at 355° Fahrenheit (180° Celsius) on the middle rack.

**Article-No.: 348****Three Seeded Bread (Dreikornbrot)**

Weight: 17.5 oz (500 grams)

Ingredients: Wheat Flour, Water, Sourdough, Rye Flour, Flaxseed, Oats Flakes, Yeast, Salt, Soya, Wheat Malt Flour

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Preheat oven.  
Bake the bread for 8 minutes at 355° Fahrenheit (180° Celsius) on the middle rack.

**Article-No.: 349****Crusty Farmer Bread (Rustikales Bauernbrot)**

Weight: 35 oz (1000 grams)

Ingredients: Wheat Flour, Rye Flour, Water, Rye Sourdough (Rye Flour, Water), Yeast, Salt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Preheat oven.
3. Bake the bread for 15-16 minutes at 390-400° Fahrenheit (200-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 376****Vesper Wheat Mixed Bread (Weizenmischbrot)**

Weight: 35 oz (1000 grams)

Ingredients: Wheat Flour, Rye Flour, Water, Sourdough (Wheat Flour, Water, Yeast), Yeast, Salt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Preheat oven.
3. Bake the bread for 16-18 minutes at 390-400° Fahrenheit (200-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: DB001****Aviko Potato Croquettes (Kroketten)**Weight: 88 oz (2500 grams)/individual bag  
352 oz (10,000 grams)/case

Ingredients: Potatoes, Sunflower Oil, Whey Powder, Dextrose, Salt, Onion Powder, Spices, Emulsifier. May contain traces of gluten, egg and milk.

Storage Temperature: About -0° Fahrenheit (-18° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oven at 425° Fahrenheit (220° Celsius)
2. Bake for 10-15 minutes directly on the grill.

**Article-No.: 375****Crusty Rye Mixed Bread (Roggenmischbrot)**

Weight: 35 oz (1000 grams)

Ingredients: Rye Flour 54%, Wheat Flour, Water, Sourdough (Wheat Flour, Water, Yeast), Yeast, Salt

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Defrost at room temperature for 2.5 hours before baking.
2. Preheat oven.
3. Bake the bread for 15-16 minutes at 390-400° Fahrenheit (200-205° Celsius) on the middle rack.

Note: For extra inner moisture, you may put two cups of water in a cookie sheet on the bottom rack of the oven during the preheating and/or baking periods.

**Article-No.: 382****Swabian Lye Pretzel (Schwäbische Laugenbrezel)**

Weight: 3.6 oz (103 grams)

Ingredients: Wheat Flour, Water, Yeast, Salt, Vegetable Oil, Vegetable Fat, Sugar, Wheatmalt, Whole Oats Thickener, Flour, Milk Sugar, Wheat-Semolina, Sweet Whey Powder, Emulsifier, Wheat Gluten, Acidity Regulator.

Storage Temperature: About -4° Fahrenheit (-20° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions (for a crispier result):

1. Defrost at room temperature for 10 minutes.
2. Preheat oven at 320° Fahrenheit.
3. Bake for 2 to 4 minutes

**Article-No.: DB002****Annabell's Prefried Croquettes (Kroketten)**Weight: 88 oz (2500 grams)/individual bag (96 Croquettes)  
352 oz (10,000 grams)/case (384 Kroketten)

Ingredients: Potato Mash, Bread Crumbs (Wheat Flour, Salt, Yeast), Salt, Dextrose, Potato Starch, Methyl Cellulose (Emulsifier), Spices, Disodium Diphosphate (Stabilizer). May contain traces of gluten, egg and milk.

Storage Temperature: About -0° Fahrenheit (-18° Celsius)

Important: Do not refreeze after defrosting.

Baking Instructions:

1. Preheat oil at 347° Fahrenheit (175° Celsius)
2. Fry in small batches.