

QUALITY FLAKES



PRODUCT DESCRIPTION

Offers an above average income from others potato flakes in the market, having a ratio of 15lbs puree for each 2lbs of Quality Flakes. It is a product with great culinary appeal and can be used in the preparation of purees, potato cakes, to thicken soups, gnocchi and any preparation using potato as a base.

- 2.0lbs

CONSERVATION:

- Storage conditions: In a dry place, preferably at a temperature between 10°C and 15°C.
- Transportation: In a dry place, preferably at a temperature between 10°C and 15°C.

CATEGORY:

Potatoes

DESCRIPTION:

Origin	Belgium
Package Weight	2.0lbs
Box of 12lbs	(6 x 2.0lbs)
Net Weight	13.2lbs
Gross Weight	14.3lbs
Box Dimensions	Height: 24.5cm Width: 25.5cm Length: 38cm

COMMERCIAL INFORMATION:

Official Name	Quality Flakes
Code EAN: Bag	7898945210584
Code DUN: Box	07898945210591

PREPARATION INSTRUCTION:

Boil 5 liters of water. Remove from heat and add 45g of salt, 80g of butter, and 1 liter of milk at room temperature (the ideal preparation temperature is 75°C - 80°C). Mix liquid (while stirring) and add 2.2lb of flakes (like rain) and let rehydrate for about 2 minutes. Stir with a spoon (without knocking) and serve.

“Do not refreeze once thawed”
