

Hakka Baoger Buns (pre-sliced)



Product Specifications

Product Code: 135398A

Packs per Carton: 4

Net Pack Weight: 0.96 kg

Net Carton Weight: 3.84 kg

GTIN Inner: 9313353053984

GTIN Outer: 19313353053981

Shelf Life: 2 years

Storage Requirements: Below -18°C Frozen

Carton Measurements: L370mm x W285mm x H205mm

Cartons per Pallet: 1.05m pallet – 48 ctns; 1.8m pallet - 96 ctns (12 ctns per layer)

Product Description & Usage

Bao meets burger.

Soft & fluffy Asian style burger buns, perfect for any savoury or sweet application. Steam, deep fry or toast for a crunchy outside and pillowy interior.

Match with an ingredient of your choice like our Japanese Chicken Karaage, braised pork belly, soft shell crab and coleslaw or even vanilla ice cream and nutella.

Ingredients & Allergen information

Wheat Flour (57%), Water, Sugar, Vegetable Shortening [Water, Palm Stearin, Hydrogenated Palm Stearine, Emulsifier (476, 471, 481), Sugar, Preservative (281, 202)], Yeast, Baking Powder [Raising Agents (450, 500, 341, 170), Acidity Regulator (330, 341)].

Contains: Wheat, Gluten.

May contain: crustacean, egg, fish, peanut, sesame, soy, milk, tree nuts, seafood, sulphites

Made in Malaysia

Nutritional Information

Servings per pack: 12 Serving Size: 80 g (1 piece)	Avg Qty Per Serving	Avg Qty Per 100g
Energy	1030 kJ (246 Cal)	1280 kJ (307 Cal)
Protein	5.4 g	6.8 g
Fat - Total	2.6 g	3.3 g
- Saturated Fat	1.8 g	2.2 g
Carbohydrates - Total	49.9 g	62.4 g
- Sugars	9.6 g	12.0 g
- Sodium	18 mg	22 mg

Note: Nutritional values are based on average figures and on standard production formulation. Actual portion size and nutritional values may vary. Ingredients are subject to seasonal variation

Features & Benefits

- * Asian hamburger-style bao bun, stand out of the crowd with a unique modern offering to your menu
- * Pre-sliced for convenience
- * High Quality dough formula for a soft & fluffy bun
- * Versatile on-trend product for entrees, snacks and meals on the go
- * Menu flexible, catering to many different business types
- * Suitable for Vegetarians & Halal Certified

Perfect for

- * QSRs
- * Fusion restaurants & cafes
- * Noodle bars
- * Race courses & Sporting venues
- * Entertainment venues (e.g bowling, cinemas, zoo)
- * Hotels & resorts
- * Burger stores
- * Food trucks
- * Bars & Pubs
- * Casino

Cooking Instructions

For the best results, cut in half from frozen or after defrosting for at least 1hr before following one of the below:

- 1. Steam:** Steam halved buns over rapidly boiling water for 6 mins (frozen), 4 mins (defrosted) or until soft.
- 2. Deep Fry:** Deep fry defrosted buns at 170-180C for approximately 2 mins or until golden brown.
- 3. Toast (for extra texture):** Toast the cut side of each halved bun for 2-3 mins to desired golden colour and texture.

Note: Cooking times and temperatures may vary according to appliance used and portion sizes.