

983311 - White Pastel de Nata Salted Caramel



Invented by monks more than 300 years ago, the pastel de natal is the Portuguese pastry icon. All our nata brands combines tradition and innovation, respecting the original recipe and beginnings. Our nata is the most international awarded in the world.



MARKETING

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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
NW80ncMSC		05600241424471		80/2.1 OZ		
Brand	Brand Owner		GPC Description			
Nata Pura	BY FOODS		Pies/Pastries - Sweet (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.46 LBR	10.58 LBR	No	Portugal	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.6 INH	11.2 INH	4.6 INH	0.47 FTQ	10x15	454 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

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.-----

ALLERGENS

C = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

- Milk - C
- Eggs - C
- Soybean - MC
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

Nutrition Facts

4 Servings per container	
Serving Size	1.0 PC
Amount Per Serving	
Calories	199
% Daily Value*	
Total Fat 9 g	11%
Saturated Fat 4.6 g	23%
Trans Fat 0 g	
Cholesterol 54 mg	18%
Sodium 167 mg	7%
Total Carbohydrates 28 g	10%
Dietary Fiber 7 g	3%
Total Sugars 13 g	
Includes 9 g Added Sugars	%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 372 mg	372%
Iron 84 mg	%
Potassium 870 mg	25%

* The % Daily Values (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.

INGREDIENTS

Custard (64%): MILK (35%), sugar, EGG yolk (9%), WHEAT Flour (GLUTEN) and corn starch. Dough (36%): WHEAT flour (GLUTEN), margarine [(vegetable oil (sunflower) and vegetable fats (palm, coconut), water, emulsifiers (mono and diglycerides of fatty acids E471, sunflower lecithin E322), acidity regulator (citric acid E330), colour (carotenes E160ai)], water and salt. Salted Caramel Filling (14%): Condensed MILK (MILK, sugar), water, sugar, caramel (10% - sugar, water), butter with salt (pasteurized cream (MILK), Salt (0,1%), Lactic ferments (MILK)), modified maize starch E1442, food colorants (concentrate: apple, carrot, hibiscus, safflower, lemon, radish, blackcurrant), salt (0,45%), natural flavour, gelling agent (gellan gum), acidity regulators (lactic acid E270, sodium citrate E331).CONTAIN: MILK, EGG and GLUTEN.MAY CONTAIN: SOY and NUTS.

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PREPARATION & 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.

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.

MORE INFORMATION