

Roti Paratha Plain 400g



Product Specifications

- Product Code: 5211
- Packs per Carton: 24
- Net Pack Weight: 400 g
- Net Carton Weight: 9.6 kg
- GTIN Inner: 9556587988107
- GTIN Outer: 29556587988107
- Shelf Life: 2 years
- Storage Requirements: Below -18°C Frozen
- Carton Measurements: L400mm x W210mm x H230mm
- Cartons per Pallet: 1.2m pallet - 48 ctns; 1.8m pallet - 96 ctns (12 ctns per layer)

Product Description & Usage

Roti Paratha are uniquely prepared by flipping and folding the thin dough to create the layers. This delicious Indian staple is flakey in texture and golden in colour when fried.

For a more authentic experience, try serving with a vegetable or meat based curry. For something different, try using Roti Paratha as a pizza base, wrap or crust of a pie.

Ingredients & Allergen information

Wheat Flour (52%), Water, Margarine (Palm Fraction, Palm Oil, Hydrogenated Palm Oil, Water, Salt, Soy Lecithin (E322) and Flavour), Sugar, Salt and Baking Powder (Sodium Acid Pyrophosphate (E450), Sodium Bicarbonate(E500), Calcium Carbonate (E170) and Glucano Delta- Lactone (E575)).

Contains Soy and Wheat.
May contain traces of Milk, Sesame Seeds, Mustard Seeds, Egg, Fish, Crustaceans, Peanut, Tree Nuts, Molluscs and Celery.

Nutritional Information

Servings per pack: 5 Serving Size: 80 g (1 piece)	Avg Qty Per Serving	Avg Qty Per 100g
Energy	1166 kJ (279 Cal)	1459 kJ (349 Cal)
Protein	4.9 g	6.1 g
Fat - Total	12.1 g	15.1 g
- Saturated Fat	7.4 g	9.3 g
Carbohydrates - Total	32.9 g	41.1 g
- Sugars	3.0 g	3.7 g
- Sodium	297 mg	371 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

- * Authentic recipe
- * Halal certified
- * Vegan Friendly
- * Highly Versatile product with endless applications!
- * Available in Onion & Plain family pack
- * Cholesterol & trans fat Free
- * Long 2 year shelf life

Perfect for

- * Hotels & Motels
- * Functions & Event Catering
- * Takeaway & Lunch Bars
- * Noodle Bars & Food courts
- * Fingerfood
- * Entrees or Side Dishes
- * Clubs & Pubs
- * Restaurants & Cafes
- * Casinos
- * Airlines & Cruise ships
- * Main Courses

Made in Malaysia

Cooking Instructions

1. Remove a packet of Paratha from freezer. (Do not defrost as this may make dough too sticky)
2. Peel one side of the plastic layering from the Paratha and place the uncovered side on a preheated pan, remove the second piece of plastic layering and pan fry for 1-1½ minutes.
3. Press the Paratha gently and turn it over. Pan fry for 1-1½ minutes again, until both sides are golden brown.
4. When both sides are ready, remove the Paratha from the pan. Using both hands or two spatulas, clap the paratha to make it fluffy before serving.

Also suitable for oven bake and air fry