



Danish Pastry with custard

Product code: 59401

Pre-proven, deepfroozen Danish Pastry with custard.

Bake frozen

Bake directly from freezer about 20 minutes at 180 ° C. Decorate with sliced almonds and granulated sugar before baking. Glaze after baking. För bästa bakresultat bör inte Danish Pastryen frysas efter upptining.

EAN 07315060594011

Weight pr. piece 85.8 g Pieces pr. carton 60 Cartons pr. pallet 56

Shelf life: 270 days in unbroken freezechain

Storage: Store at -18 ° C or colder.

Country of origin: SE

Nutritional information pr. 100 g.

Energy	1367kJ
Kcal	328kcal
Fat	20g
- of which saturates	8.5g
Carbohydrate	31g
- of which sugars	7.3g
Fibre	1.3g
Protein	5.1g
Salt	0.33g
Sodium	0.132g

Ingredients

Ingredients: Water, WHEAT flour, vegetable oil and fat (palm, rapeseed, coconut), sugar, EGG, modified potato starch, yeast, whey powder (MILK), WHEAT GLUTEN, salt, malt flour of WHEAT, vegetable emulsifier (E471, E472e), color (E170, E160a), stabilizers (E401, E450, E516), flavour, MILK protein, enzyme (amylase, xylanase), flour treatment agents (E300), acidity regulator (E330) vitamin A.

Glaze: Sugar, glucose syrup, water.

May contain traces of almonds and pecans.

