



# Danish coffeeloaf

Product code: 3149

Crispy Danish coffeeloaf that can be filled with optional filling. (Here with raspberry jam and custard.)

## Bake frozen

Defrost overnight in the fridge (2-4°C) or in room temperature for 1-2 hours. Place the products in proofing cabin for 1½-2 hours. min (+33-36 °C, r.H. 70 %). Bake at 230 °C for 16 min. If loaf has not been spread with egg, steam can be used until surface is wet. Decorate the cooled products. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weighs about 250 g.

## Ingredients

WHEAT flour, vegetable oil and fat (palm, rapeseed), water, sugar, EGG, yeast, semolina (WHEAT), cornflour, salt, WHEAT GLUTEN, modified potato starch, emulsifier (E472e), flavours (vanillin, almond), flour treatment agent (E300). May contain traces of milk, almond, soy.

<b>EAN</b>	17391288314904
<b>Weight pr. piece</b>	275 g
<b>Pieces pr. carton</b>	45
<b>Cartons pr. pallet</b>	32
<b>Shelf life:</b>	240 days
<b>Storage:</b>	Storage at -18°C or colder
<b>Country of origin:</b>	FI

## Nutritional information pr. 100 g.

Energy	1895kJ
Kcal	454kcal
Fat	28g
- of which saturates	11g
Carbohydrate	43g
- of which sugars	9.1g
Fibre	1.9g
Protein	6.2g
Salt	0.9g
Sodium	0.36g
Lactose	0%