



Pastry & Sweet treats/Soft Dough



Bonjour Saffron Swirl Shaped Soft Dough Bun 100x100g SG

Product code: 773229

Tasty saffron shell with saffron, rasins and sweet almond icing.

Raw dough

Defrost overnight in refrigerating room (+2°C) or for 60 minutes in room temperature. Place the bread in proofing cabin for 60 minutes (+35-37°C, appr. 70% moisture). Bake at the temperature of 180°C for 8-12 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weights about 90 g.

Ingredients

WHEAT flour, water, sugar, vegetable fats and oils (palm, rape), raisin, yeast, glucose-fructose syrup (WHEAT), modified potato starch, apricot kernel, syrup, WHEAT gluten, EGG powder, salt, ALMOND 0,2%, potato fiber, flavourings, saffron, emulsifier (E472), bitter almond oil, flour treatment agent (E300). May contain traces of milk, pistachio, pecan nut.

EAN	17391288322909
Weight pr. piece	100 g
Pieces pr. carton	100
Cartons pr. pallet	45
Shelf life:	365 days
Storage:	Storage at -18°C or colder.
Country of origin:	EE

Nutritional information pr. 100 g.

Energy	1308kJ
Kcal	308kcal
Fat	7.9g
- of which saturates	3.2g
Carbohydrate	51g
- of which sugars	15g
Fibre	3.2g
Protein	6.9g
Salt	0.52g
Sodium	0.208g
Lactose	0%