



Pastry & Sweet treats/Soft Dough

Caramel shell

Product code: 773205



Delicious shell with taste of cardamom and wonderful butter-carmel filling.

Raw dough

Defrost overnight in refrigerating room (ca 2 °C) or for 60 min 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.

Ingredients

WHEAT flour, water, sugar, BUTTER, vegetable fat and oil (palm, rapeseed, coconut), yeast, salt, modified potato starch, emulsifiers (vegetable E471, E472e), cardamom, skimmed MILK powder, WHEAT GLUTEN, CREAM powder, thickener (E401), enzymes, flavours (vanilla, vanillin), flour treatment agent (E300), colour (beta-carotene). Product contains 12% toffee filling. May contain traces of egg, almond.

EAN	17391288320509
Weight pr. piece	65 g
Pieces pr. carton	160
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	1275kJ
Kcal	303kcal
Fat	9.6g
- of which saturates	4.6g
Carbohydrate	46g
- of which sugars	12g
Fibre	2.5g
Protein	6.9g
Salt	0.4g
Lactose	0.12%