

# Cinnamon swirl 100g

Product code: 201633



Traditional cinnamon swirl.

## Raw dough

Defrost on tray covered with plastic overnight in the refrigerator. The buns are to be raised in a proofed at 37°C in 40–50 minutes. Sprinkle sugar on top before baking in the oven at 180–190° C for 7–8 minutes.

## Ingredients

**Wheat** flour, water, sugar, yeast, vegetable oil and fat (rapeseed oil, full-hardened canola and coconut), cardamom, cinnamon (0.6%), salt, vegetable emulsifiers (E472e, E471), stabilizer (E412), raising agent (E450), butter aroma, flour treatment agent (E300), enzymes. May contain traces of soy, milk, eggs, almonds, hazelnuts and sesame seeds.

**EAN** 7020712018103  
**Pieces pr. carton** 60  
**Cartons pr. pallet** 48  
**Shelf life:** 9 months  
**Storage:** Temperature min -18°C. Do not defreeze after thawing.  
**Country of origin:** NO

## Nutritional information pr. 100 g.

Energy	1328kJ
Kcal	317kcal
Fat	6.3g
- of which saturates	1.7g
Carbohydrate	55.1g
- of which sugars	14.8g
Fibre	2.8g
Protein	8g
Salt	0.3g
Sodium	0.12g