



Pastry & Sweet treats/Soft Dough

# Cinnamon coffeeloaf

Product code: 3782



Coffeeloaf with cinnamon filling, topped with pearl sugar.

## Thaw & Bake

Defrost in room temperature for 60 min. Bake at 170 °C for 15-18 min. NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weighs about 380 g.

## Ingredients

WHEAT flour, water, sugar, vegetable fat and oil (palm, rapeseed), yeast, modified starch, cinnamon, EGG, salt, apricot kernel, cardamom, stabilizers (E412), emulsifiers (E471, E472e), glucose, flavours (vanilla, vanillin), glucose syrup, flour treatment agent (E300). May contain traces of milk, almond, pistachio, pecan nut.

**EAN** 17391288378203  
**Weight pr. piece** 420 g  
**Pieces pr. carton** 20  
**Cartons pr. pallet** 45  
**Shelf life:** 175 days  
**Storage:** Temperature max C°-18,  
Temperature min C°-25  
**Country of origin:** EE

## Nutritional information pr. 100 g.

Energy	1262kJ
Kcal	302kcal
Fat	7.5g
- of which saturates	3.1g
Carbohydrate	50g
- of which sugars	16g
Fibre	2.8g
Protein	6.6g
Salt	0.45g
Sodium	0.18g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/Products/pastry/soft-dough-products/kanellangd/>