



Pastry & Sweet treats/Soft Dough



Cinnamon Cofeeloaf

Product code: 3251

Classic cinnamon coffeloaf with generous cinnamon filling.

Raw dough

Defrost overnight in the fridge (2-4°C) or in room temperature for 1 hour. Place the products in proofing cabin for 45- 60 min. Bake at 175-190 °C for 15-20 min.NOTE! Baking times and temperatures are guidelines depending on the oven. Baked product weighs about 325 g.

Ingredients

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

EAN 17391288325108
Weight pr. piece 360 g
Pieces pr. carton 28
Cartons pr. pallet 45
Shelf life: 365 days
Storage: Temperature max C°-18,
Temperature min C°-25
Country of origin: EE

Nutritional information pr. 100 g.

Energy	1260kJ
Kcal	299kcal
Fat	7.3g
- of which saturates	3g
Carbohydrate	50g
- of which sugars	15g
Fibre	2.5g
Protein	7g
Salt	0.42g
Sodium	0.168g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Products/pastry/soft-dough-products/kanellangd2/>