



Pastry & Sweet treats/Soft Dough



# Morning Bun

Product code: 219592

Bun with croissant dough, filled with cinnamon filling and brown sugar, topped with a mixture of cinnamon and brown sugar.

## Thaw & Bake

Take the bun out of the freezer and let it thaw for 20 minutes in room temperature. Then place **the bun in the attached form and bake at 180 ° C** for about 16-18 minutes. When the bun has cooled, then take the bun out of the form and turn the bun into sugar. Baking times and temperature are guide values depending on the oven.

## Ingredients

WHEAT flour, margarine [vegetable oil (palm, rapeseed), water, salt, emulsifier (E471, E475, E322), acidity regulator (E330), flavour, colour (E160a)], brown sugar, water, sugar, WHEAT sourdough [water, WHEAT flour], yeast, EGG, cinnamon, MILK powder, salt (iodine), WHEAT GLUTEN, modified potato starch, emulsifier (E322, E472e), LACTOSE (MILK), flavours, flour treatment agent (E300), enzymes, whey powder (MILK), palm oil, glucose syrup, coconut oil, thickener (E401), MILK PROTEIN, stabilizer (E450), colour (E160a).

May contain traces of soy, almond, hazelnuts, pecan nuts, sesame seeds.

<b>EAN</b>	17315062195923
<b>Weight pr. piece</b>	70 g
<b>Pieces pr. carton</b>	75
<b>Cartons pr. pallet</b>	48
<b>Shelf life:</b>	365/1
<b>Storage:</b>	<b>Frozen. Store at -18 ° C or colder.</b> Do not freeze after thawing.
<b>Country of origin:</b>	LT

## Nutritional information pr. 100 g.

Energy	1911kJ
Kcal	457kcal
Fat	24g
- of which saturates	10g
Carbohydrate	53g
- of which sugars	22g
Fibre	2.1g
Protein	6.2g
Salt	0.83g