



Pastry & Sweet treats/Soft Dough



# Soffran Braid

Product code: 773545

Soffran braid with sweet Danish pastry filling.  
Decorated with pearl sugar and braided by hand.

## Thaw & Bake

Thaw in roomtemperature for 20-30 minutes.

**Bake at 180 °C for 8-10 minutes. NOTE!** Baking times and temperatures are guidelines depending on the oven.

## Ingredients

WHEAT flour, water, filling with almond taste 13% [sugar, water, vegetable fat [vegetable oil (rapeseed, coconut), water, fully hardened rapeseed oil, salt, emulsifier (E471), acidity regulator (E330), flavour], modified potato starch, glucose syrup, WHEAT flour, salt, preservative (E202), flavours], sugar, rapeseed oil, yeast, EGG MASS, glucose syrup, MILK powder, WHEAT GLUTEN, dextrose, salt (iodine), saffron, emulsifier (E472e), flour treatment agent (E300), enzymes. May contain traces of soy, almond, hazel nuts, sesame seeds.

<b>EAN</b>	17391288354504
<b>Weight pr. piece</b>	75 g
<b>Pieces pr. carton</b>	50
<b>Cartons pr. pallet</b>	60
<b>Shelf life:</b>	365 days
<b>Storage:</b>	Storage at -18°C or colder
<b>Country of origin:</b>	LT

## Nutritional information pr. 100 g.

Energy	1563kJ
Kcal	371kcal
Fat	10g
- of which saturates	1.8g
Carbohydrate	62g
- of which sugars	24g
Fibre	1.4g
Protein	7.5g
Salt	0.65g
Sodium	0.26g



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