

Vanilla bun 120g

Product code: 201593



Traditional bun with vanilla cream. Raw dough.
Glaze and coconut must be bought separately.

Raw dough

Defrost on tray covered with plastic overnight in the fridge. The buns are to be proofed at 37°C in 40–50 minutes. Bake at approx. 180° C for 7–9 minutes. Let cool before decorating with icing and coconut.

Ingredients

Wheat flour, water, 17.9% vanilla cream (**milk**, sugar, modified corn starch, **milk** powder, whey powder (**milk**), stabilizer (E440, E401, E450), **milk** protein, gelatin (animal), aroma, dye (E160a)), sugar, rapeseed oil, yeast, **wheat** gluten, cardamom, salt, emulsifier (vegetable E472e, E471), flour treatment agent (E300), enzyme (amylase, xylanase, hemicellulase). May contain traces of soy, almond and sesame seed.

EAN 7020712020502
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	1058kJ
Kcal	289kcal
Fat	5.3g
- of which saturates	1g
Carbohydrate	42.3g
- of which sugars	12.4g
Fibre	2.4g
Protein	8.8g
Salt	0.4g

