



Pastry & Sweet treats/Speciality Product



Danish Pastry

Product code: 59937

Deepfrozen, raw pastry. Here in traditional way with custard and raspberry jam, topped with frosting and almonds.

Raw dough

Thaw the products on baking tray with baking paper over plastic in the refrigerator overnight or about 60 minutes at room temperature. Ferment the products for about 45 min. Brush with egg. Piquancy of vanilla cream and / or raspberry jam **and sprinkle the sliced almonds. Bake off at 220 ° C in 12 minutes**

Ingredients

Ingredients: WHEAT flour, vegetable fat and oil (palm, rapeseed), water, yeast, sugar, EGG, WHEAT GLUTEN, malt flour of WHEAT, salt, vegetable emulsifier (E471, E472e), dextrose, flour treatment agent (E300), enzyme (amylase and xylanase)

aroma, acidity regulator (E330), vitamin A. May contain traces of milk, almonds and pecans.

EAN	07315060599375
Weight pr. piece	60 g
Pieces pr. carton	108
Cartons pr. pallet	45
Shelf life:	150 days in unbroken freezchain
Storage:	Store at -18 ° C or colder.
Country of origin:	SE

Nutritional information pr. 100 g.

Energy	1605kJ
Kcal	385kcal
Fat	26g
- of which saturates	10g
Carbohydrate	31g
- of which sugars	2.9g
Fibre	1.7g
Protein	6.9g
Salt	0.36g
Sodium	0.16g