



Tee buns - Dough

Product code: 6826

Tea Bun - raw dough are classic Danish baked goods. These buns are fully formed and can be used as they are - or they can be pressed flat and rolled around sausages as quick sausage rolls.

Raw dough

Ensure the products are covered with plastic. Defrost for approx. 75 minutes at room temperature or overnight in the fridge. Once defrosted, keep the products covered and let them rise for approx. 30 minutes at 35°C 75% RH or place in a warm area until tripled in size. Heat the oven to 190°C (air oven) and bake the products for 12 minutes.

Ingredients

Wheat flour, water, rapeseed oil, sugar, yeast, **wheat** gluten, iodised salt, stabiliser (E412), dextrose, emulsifier (vegetable E472e), **wheat malt flour**, flour treatment agent (E300, amylase, xylanase, glukose oxidase). May contain traces of walnuts.

EAN	5701536265196
Weight pr. piece	49 g
Pieces pr. carton	150
Cartons pr. pallet	40
Shelf life:	6 Months
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1198kJ
Kcal	284kcal
Fat	6.4g
- of which saturates	0.7g
Carbohydrate	47g
- of which sugars	5.8g
Fibre	3g
Protein	8.1g
Salt	0.56g