



Pastry & Sweet treats/Crown

Apple Crown

Product code: 6098



With this premium Apple Crown you can offer your customers a tasty sweet treat any time of the day. A delicious filling made of only high-quality ingredients makes this product really stand out. The Apple Crown is part of our easy-to-use product range that combines convenience with the tempting aroma of fresh baking. Ready-to-bake products are ideal for customers who need to fill up their shelves quickly during busy periods.

Bake frozen

Directly from frozen into pre-heated oven at **190°C (convection oven). Bake for 18 minutes.** Ovens vary, so adjust temperature, not time. Allow to cool for 15 minutes before decorating. Baked products to be consumed within 24 hours.

Ingredients

Wheat flour (**wheat** flour, **wheat** malt flour), margarine (palm-, rapeseed- and coconut oil, water, emulsifier (E471), salt, acidity regulator (E330), flavourings, vitamin A), apple filling (apples, sugar, water, glucose syrup, modified maize starch, lemon juice concentrate, preservative (E202)), water, sugar, **eggs** (**eggs**, salt), yeast, **wheat** gluten, sugar glaze (water, glazing agent (E953), sugar, gelling agent (E406), preservative (E202), acidity regulator (E330)), tapioca- and **wheat** starch, almond paste (**almonds**, sugar, water, preservative (E202)), stabiliser (E417), natural flavouring, flour treatment agents (E300, alpha-amylase, xylanase, transglutaminase).

May contain traces of sesame seeds, pistachios, pecan- and hazelnuts.

ICING: Sugar, water, dried glucose syrup.

EAN	5701014059453
Weight pr. piece	105.3 g
Pieces pr. carton	48
Cartons pr. pallet	56
Shelf life:	PASTRY: Frozen: 15 months. Baked: 24 hours. ICING: Frozen: 24 months. Thawed unopened: 2 weeks in the fridge. Thawed opened: 1 week in the fridge.
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1391kJ
Kcal	334kcal
Fat	21g
- of which saturates	8.5g
Carbohydrate	31g
- of which sugars	12g
Protein	4.6g
Salt	0.24g