

# Apricot Crown

Product code: 5713



Pre-proved deep frozen Danish pastry

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.

**EAN** 5701536264878  
**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	1394kJ
Kcal	334kcal
Fat	21g
- of which saturates	8.5g
Carbohydrate	31g
- of which sugars	13g
Protein	4.7g
Salt	0.22g

## Ingredients

Wheat flour (wheat flour, wheat malt flour), margarine (palm-, rapeseed- and coconut oil, water, emulsifier (E471), salt, acidity regulator (E330), flavourings, vitamin A), apricot filling (apricots, sugar, apricot puree, glucose syrup, water, modified maize starch, gelling agent (E406), preservative (E202), flavouring, salt, elderberry concentrate, acidity regulator (E330)), 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, pecan- and hazelnuts. ICING: Sugar, water, dried glucose syrup.