



Vanilla Crème Crown

Product code: 80514

A light, flaky Danish pastry crown, filled with creme pâtissière and topped with hazelnut slices. Supplied ReadyGlazed.

Bake frozen

Bake for 18 mins at 190°C. Recommended shelf life after baking is 24 hours

EAN	05701536805149
Weight pr. piece	98.8 g
Pieces pr. bag	12
Pieces pr. carton	48
Bags pr. carton	4
Cartons pr. pallet	110
Shelf life:	11 months
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	GB

Nutritional information pr. 100 g.

Energy	1660kJ
Kcal	397kcal
Fat	24.8g
- of which saturates	11.26g
Carbohydrate	36.8g
- of which sugars	12.7g
Fibre	1.4g
Protein	6g
Salt	0.29g
Sodium	0.116g

Ingredients

DOUGH: **Wheat** Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm and Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, **Egg** Yolk (contains Salt), Sugar, Stabiliser (E440), Baking Agent (Dextrose, Emulsifier (E472e), Flour Treatment Agent (E300)).

FILLING: Water, Custard Powder (5%) (Sugar, Modified Potato Starch, Whey Powder (**Milk**), Skimmed **Milk** Powder, Coconut Fat Powder, Glucose Syrup, Stabilisers (E404, E450, E339), Flavouring, Salt, **Milk** Protein, Colour (E160a)), Sugar, Vegetable Margarine (Palm, Rapeseed and Coconut/Palm Kernel Oil, Water, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), **Wheat** Flour, **Almond** Powder, Flavouring.

TOPPING: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Preservative (E202), Acidity Regulator (E330), **Hazelnuts** (2%).

ICING: Icing Sugar, Glucose Syrup, Water, Colour (E170), Tapioca Starch.

For allergens, including cereals containing gluten, see ingredients in **bold**.

May also contain traces of other nuts.