



Pastry & Sweet treats/Danish Pastry Plait

Maple Pecan Plait

Product code: 42008237D



Pre-proved danish pastry filled with maple syrup and sprinkled with pecan nuts, deep frozen

Bake frozen

Bake directly from deep frozen in the pre-heated oven at 190°C for 18 minutes. Apply maple syrup right after baking. Baked product to be consumed within 24 hours.

Ingredients

WHEAT flour, water, vegetable oil (rapeseed), sugar, pecan NUTS 4%, pasteurized EGG yolk, yeast, maple syrup, thickener: E401, E440; emulsifiers: E471, E472e; salt, syrup, modified starch, dextrose, WHEY powder, natural flavour, skimmed MILK powder, colourings: E160a, E170; stabilisers: E339, E404, E450; flour treatment agent: E300, vitamin A. Syrup: cane sugar syrup, natural flavour.

EAN	5701536801493
Weight pr. piece	101.2 g
Pieces pr. bag	12
Pieces pr. carton	48
Bags pr. carton	4
Shelf life:	11 months
Storage:	Deep frozen at -18°C or colder. Do not refreeze after defrosting!
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1868kJ
Kcal	449kcal
Fat	29.4g
- of which saturates	11.3g
Carbohydrate	40.2g
- of which sugars	18.5g
Fibre	2g
Protein	4.7g
Salt	0.57g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/Schulstad-Bakery-Solutions/Products/Pastry/Plait-Pecan-Lattice/maple-pecan-plait/>