

Brown Sugar Swirl

Product code: 52200039



Pre-proved deep frozen Danish pastry

Bake frozen

Bake directly from frozen in paper cases for 22-24 minutes at 190°C. Before baking - apply approx. 16 g brown sugar mass on the top (if the filling is placed in the center it will cover the middle until the last screw of the swirl). Baked products to be consumed within 24 hours.

EAN 5701014061142
Weight pr. piece 131.1 g
Pieces pr. carton 36
Cartons pr. pallet 56
Shelf life: 15 months. Brown sugar mass can be stored at <5°C for 5 days.
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.

Energy	1726kJ
Kcal	413kcal
Fat	23g
- of which saturates	9.2g
Carbohydrate	46g
- of which sugars	26g
Protein	4.9g
Salt	0.29g

Ingredients

Wheat flour, margarine (palm-, rapeseed- and coconut oil, water, emulsifier (E471), salt, acidity regulator (E330), natural flavouring substance and natural flavouring, vitamin A), water, brown sugar 14%, pasteurized **eggs**, custard powder (sugar, modified starch, whey powder (**milk**), fat powder (coconut fat, glucose syrup, **milk** protein), skimmed **milk** powder, stabilizer (E339(ii), E404, E450(iii)), natural vanilla flavouring, salt, colour (E160a(iii)), natural flavouring), **wheat** gluten, sugar, rapeseed oil, yeast, modified starch, salt, **wheat** malt flour, flour treatment agent (E300, alpha-amylase, xylanase, transglutaminase). May contain traces of sesame seeds, almonds, pecan- and hazelnuts. BROWN SUGAR MASS: Brown sugar 70%, water, custard powder (sugar, modified starch, whey powder (**milk**), fat powder (coconut fat, glucose syrup, **milk** protein), skimmed **milk** powder, stabilizer (E339(ii), E404, E450(iii)), natural vanilla flavouring, salt, colour (E160a(iii)), natural flavouring).