



Pastry & Sweet treats/Speciality Product

Brown Sugar Swirl

Product code: 52200039



Pre-proved deep frozen Danish pastry. One carton contains 3 bags with 12 pieces in each bag.

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.

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%, rapeseed oil, pasteurized **eggs**, custard powder (sugar, modified starch, whey powder (**milk**), skimmed **milk** powder, coconut oil, stabilizer (E339(ii), E404, E450(iii), E451(i)), glucose syrup, natural vanilla flavouring, colour (E160a(iii)), salt, **milk** protein), **wheat** gluten, sugar, yeast, modified starch, salt, **wheat** malt flour, flour treatment agent (E300, alpha-amylase, xylanase, transglutaminase).

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

BROWN SUGAR MASS: Brown sugar 70%, water, custard powder (sugar, modified starch, whey powder (**milk**), skimmed **milk** powder, coconut oil, stabilizer (E339(ii), E404, E450(iii), E451(i)), glucose syrup, natural vanilla flavouring, colour (E160a(iii)), salt, **milk** protein).

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	0.28g

