



Pastry & Sweet treats/Speciality Product

Custard Bar

Product code: 80268



The Custard Bar is baked from classic Danish pastry with as many as 24 layers. This helps to make the product extra crisp. The Custard Bar has a tasty filling and lots of silky smooth vanilla cream. Our unique sugar glaze also gives any piece of pastry a delicate and shiny appearance. Decorate with white glaze before serving.

Bake frozen

Bake directly from frozen for approx 24 minutes at 190°C (air oven). Allow products to cool for 15 minutes before decorating. Bagte produkter bør spises indenfor 24 timer efter bagning.

Ingredients

Water, **wheat** flour, margarine (palm-, rapeseed- and coconut oil, water, emulsifier (vegetable E471), salt, acidity regulator (E330), natural flavouring substance and natural flavouring, vitamin A), custard powder 7% (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), sugar, pasteurized **eggs**, sugar glaze (water, glazing agent (E953), sugar, gelling agent (E406), acidity regulator (E330)), yeast, bitter mass (apricot seeds, sugar, water, glucose syrup, starch, dried **egg** white), stabiliser (E417), salt, **wheat** malt flour, flour treatment agent (E300, alpha-amylase, xylanase, transglutaminase).

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

EAN 5701536802681
Weight pr. piece 438 g
Pieces pr. carton 12
Cartons pr. pallet 56
Shelf life: 15 months
Storage: At -18°C or colder. Do not re-freeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.

Energy	1411kJ
Kcal	337kcal
Fat	18g
- of which saturates	7.5g
Carbohydrate	38g
- of which sugars	11g
Protein	5.1g
Salt	0.29g

