

# Custard Square

Product code: 52700025



Our Custard Squares are made from classic Danish pastry with cream and a delicious remonce. Our unique ReadyGlaze also gives the **pastry a delicate and shiny look – and helps to keep the product fresh and moist for longer.** Decorate with brown glaze.

## Bake frozen

Bake directly from frozen for 18 minutes at **190°C (air oven)**. Allow products to cool for 15 minutes before decorating. Baked products to be consumed within 24 hours.

## Ingredients

**Wheat** flour, margarine (palm-, rapeseed- and coconut oil, water, emulsifier (vegetable E471), salt, acidity regulator (E330), natural flavouring substance and natural flavouring, vitamin A), water, sugar, custard powder 3% (sugar, modified starch, whey powder (**milk**), fat powder (coconut fat, glucose syrup, **milk** protein), skimmed **milk** powder, stabiliser (E339(ii), E404, E450(iii)), natural vanilla flavouring, salt, colour (E160a(iii)), natural flavouring), pasteurized **eggs**, yeast, sugar glaze (water, glazing agent (E953), sugar, gelling agent (E406), acidity regulator (E330), rapeseed oil, almond paste (**almonds**, sugar, water), modified starch, stabiliser (E417), salt, **wheat** malt flour, flour treatment agent (E300, alpha-amylase, xylanase, transglutaminase), natural flavouring. May contain traces of sesame seeds, pecan- and hazel nuts. ICING: Sugar, water, dried glucose syrup, cocoa powder.

<b>EAN</b>	5701014048259
<b>Weight pr. piece</b>	98.3 g
<b>Pieces pr. carton</b>	48
<b>Cartons pr. pallet</b>	56
<b>Shelf life:</b>	15 months
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	DK

## Nutritional information pr. 100 g.

Energy	1605kJ
Kcal	385kcal
Fat	24g
- of which saturates	9.6g
Carbohydrate	37g
- of which sugars	13g
Protein	4.5g
Salt	0.27g