



Pastry & Sweet treats/Speciality Product

Danish Bar

Product code: 52700042



The Danish Bar is a classic Danish pastry with a mixture of lots of filling and vanilla cream on which mini swirls are placed to achieve the familiar appearance. The small swirls are decorated with a brown and white glaze in turn to achieve an authentic look. One carton contains 6 bags with 3 pieces in each bag.

Bake frozen

Directly from frozen into pre-heated oven at **190°C (convection oven)**. Bake for approx. 20 minutes. Allow 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, almond mass (**almonds**, sugar, water), rapeseed oil, 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), yeast, salt, **wheat** malt flour, flour treatment agent (E300, alpha-amylase, xylanase, transglutaminase).

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

EAN	5701014049683
Weight pr. piece	360 g
Pieces pr. carton	18
Cartons pr. pallet	40
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	1750kJ
Kcal	420kcal
Fat	26g
- of which saturates	9.3g
Carbohydrate	41g
- of which sugars	19g
Protein	4.6g
Salt	0.27g