

Double Choco Danish

Product code: 80614



The Double Choco Danish is crisp Danish pastry filled with a luxurious chocolate paste containing both hazelnuts and almonds. The taste experience is finished with hazelnut flakes sprinkled on top. 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

Directly from frozen into pre-heated oven at 190°C (convection oven). Bake for 18 minutes. Allow to cool for 15 minutes before decorating. Baked products to be consumed within 24 hours.

Ingredients

Wheat flour, margarine (palm- and rapeseed oil, water, emulsifier (vegetable E471), salt, acidity regulator (E330), natural flavouring substance and natural flavouring, vitamin A), nutscream 19% (sugar, sunflower-, palm-, rapeseed- and sheafat, **almonds** 1.5%, skimmed **milk** powder, cocoa powder, **hazelnuts** 0.4%, emulsifier (E322), natural flavouring, natural vanilla flavouring), water, sugar glaze (water, glazing agent (E953), sugar, gelling agent (E406), acidity regulator (E330)), **hazelnuts** 2%, pasteurized **eggs**, sugar, yeast, stabiliser (E417), salt, **wheat** malt flour, flour treatment agent (E300, alpha-amylase, xylanase, transglutaminase). May contain traces of sesame seeds and pecan nuts. ICING: Sugar, water, dried glucose syrup, cocoa powder 3%.

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| EAN | 5701536806146 |
| Weight pr. piece | 96.8 g |
| Pieces pr. carton | 48 |
| 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.

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| Energy | 1925kJ |
| Kcal | 462kcal |
| Fat | 30g |
| - of which saturates | 9.8g |
| Carbohydrate | 41g |
| - of which sugars | 18g |
| Protein | 5.9g |
| Salt | 0.23g |