

Maple Pecan

Product code: 52100012



The Maple Pecan Plait is baked from the crispest Danish pastry with a delicate filling containing maple syrup. The Maple Pecan is topped with crisp pecan nuts which gives the product its unique taste. Our unique ReadyGlaze also gives **the pastry a delicate and shiny look – and helps to keep the product fresh and moist for longer.**

Bake frozen

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

EAN	5701014045852
Weight pr. piece	97.5 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.

Energy	1892kJ
Kcal	454kcal
Fat	31g
- of which saturates	12g
Carbohydrate	38g
- of which sugars	15g
Protein	4.9g
Salt	0.44g

Ingredients

Margarine (palm-, rapeseed- and coconut oil, water, emulsifier (vegetable E471), salt, acidity regulator (E330), natural flavouring substance and natural flavouring, vitamin A), **wheat** flour, water, sugar, **pecan nuts** 4%, sugar glaze (water, glazing agent (E953), sugar, gelling agent (E406), acidity regulator (E330)), pasteurized **egg**, yeast, maple syrup 1%, 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), cane sugar syrup, thickener (E401, E440(i)), stabiliser (E417), salt, natural flavouring, **wheat** malt flour, flour treatment agent (E300, alpha-amylase, xylanase, transglutaminase). May contain traces of sesame seeds, almonds and hazelnuts.