

Midi Maple Pecan Plait

Product code: 80951



Pre-proved deep frozen Danish pastry. One carton contains 4 bags with 16 pieces in each bag.

Bake frozen

Directly from frozen into pre-heated oven at 190°C (convection oven). Bake for 18 minutes. Ovens vary, so adjust temperature, not time. Apply syrup right after baking. Baked products to be consumed within 24 hours.

EAN	5701014059712
Weight pr. piece	75.7 g
Pieces pr. carton	64
Cartons pr. pallet	56
Shelf life:	PASTRY: Frozen: 15 months. Baked: 24 hours. SYRUP: Frozen: 24 months. Thawed unopened: 2 weeks in the fridge. Thawed opened: 1 week in the fridge.
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	DK

Nutritional information pr. 100 g.

Energy	1852kJ
Kcal	445kcal
Fat	29g
- of which saturates	11g
Carbohydrate	40g
- of which sugars	17g
Protein	5g
Salt	0.38g

Ingredients

Wheat flour (wheat flour, wheat malt flour), margarine (palm-, rapeseed- and coconut oil, water, emulsifier (E471), salt, acidity regulator (E330), flavourings, vitamin A), water, sugar, pecan nuts, eggs (eggs, salt), yeast, maple syrup, custard powder (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), cane sugar syrup, thickener (E401, E440(i)), stabiliser (E417), natural flavouring, flour treatment agents (E300, alpha-amylase, xylanase, transglutaminase).

May contain traces of sesame seeds, pistachios and hazelnuts.

SYRUP: Invert sugar syrup, flavouring.