



Mini Apple Coronet

Product code: 80334

A bite-sized Danish pastry with a fruity, apple filling in a bear claw shape. Supplied ReadyGlazed.

Bake frozen

Bake from frozen in pre-heated oven for 13 - 15 minutes at 410°F rack/deck oven, 360°F convection oven until golden brown. Do not proof. Allow to cool - apply icing in a thin zig zag pattern. Recommended shelf life after baking is 24 hours.

Ingredients

Apple Filling (Apples, Sugar, Corn Flour, Water, Natural Flavor, Potassium Sorbate (preservative)), Wheat Flour, Margarine (Palm Oil, Canola Oil, Water, Mono & Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Water, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate (preservative), Citric Acid), Yeast, Egg Yolk, Sugar, Baking Agent (Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid), Salt, Pectin. Icing: Powdered Sugar, Corn Syrup, Water, Titanium Dioxide, Tapioca Starch.

Contains: Egg and Wheat. May contains nuts and milk.

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Weight pr. piece 43 g
Pieces pr. bag 24
Pieces pr. carton 120
Bags pr. carton 5
Cartons pr. pallet 130
Shelf life: 11 months
Storage: Keep frozen at -18°C. Do not refreeze after defrosting.
Country of origin: DK

Nutritional information pr. 100 g.