

# CINNAMON SWIRL

Product code: 18080000



This premium cinnamon swirl is the perfect sweet treat for breakfast, brunch or later in the day and is part of our easy-to-use product range that combines convenience with the tempting aroma of fresh baking. Waste is minimised as you only bake what you need.

## Thaw & Bake

Bake from frozen - baking time 21 min - baking temp 170°-190°C

<b>EAN</b>	05701536264892
<b>Weight pr. piece</b>	86.8 g
<b>Pieces pr. bag</b>	12
<b>Pieces pr. carton</b>	48
<b>Bags pr. carton</b>	4
<b>Cartons pr. pallet</b>	56
<b>Shelf life:</b>	11 Months
<b>Storage:</b>	Storage at -18°C or colder. Do not refreeze after defrosting.
<b>Country of origin:</b>	BE

## Nutritional information pr. 100 g.

Energy	1817kJ
Kcal	435kcal
Fat	26g
- of which saturates	11g
Carbohydrate	44g
- of which sugars	21g
Fibre	1.3g
Protein	5.7g
Salt	0.41g

## Ingredients

Ingredients: Dough: **wheat** flour, margarine (palm- and rapeseed oil, water, emulsifier (vegetable E471), salt, acidity regulator (E330), natural flavouring substance, vitamin A, natural flavouring), water, pasteurized **egg** yolks, **wheat** gluten, sugar, yeast, baking agent (dextrose, emulsifier (vegetable E472e), flour treatment agent (E300, alpha-amylase, xylanase)), salt, **wheat** malt flour. Filling 29%: Margarine (palm-, rapeseed- and coconut oil, water, salt, emulsifier (vegetable E471), acidity regulator (E330), natural flavouring substance, natural flavouring, vitamin A), sugar, water, 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), bitter mass (apricot seeds, sugar, water, glucose syrup, starch, dried egg white), syrup, cinnamon, wheat flour, cane sugar syrup. Topping: Sugar glaze (water, glazing agent (E953), sugar, gelling agent (E406), acidity regulator (E330)). May contain traces of sesame seeds, almonds, pecan- and hazelnuts. Icing: Sugar, water, dried glucose syrup.