



Cinnamon Swirl

Product code: 5748

A Danish classic, with a filling of real cinnamon in a premium quality, crisp Danish pastry swirl. Supplied ReadyGlazed.

Bake frozen

Bake from frozen in pre-heated oven for 17 - 19 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

Wheat Flour (Wheat Flour, Malted Wheat Flour), Margarine (Palm-, Canola- and Coconut Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Water, Sugar, Eggs (Eggs, Salt), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate [Preservative], Citric Acid), Wheat Gluten, Yeast, Custard Powder (Sugar, Modified Potato Starch, Whey Powder, Non Fat Dry Milk, Coconut Oil, Calcium Alginate, Sodium Phosphate, Glucose Syrup, Natural Vanilla Flavor, Beta Carotene [Color], Salt, Milk Protein), Bitter Paste (Apricot Seeds, Sugar, Water, Glucose Syrup, Corn Starch, Dried Egg White, Potassium Sorbate [Preservative]), Cinnamon, Sucrose Syrup, Cane Syrup, Improver (Ascorbic Acid, Enzymes).

ICING: Sugar, Water, Dried Glucose Syrup.

Contains: Wheat, Milk, Eggs.

May contain: Tree Nuts (pistachio-, pecans and hazelnuts) and Sesame Seeds.

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Bags pr. carton 48
Cartons pr. pallet 130
Shelf life: 11 months
Storage: At 18°C or less. Do not refreeze after defrosting.
Country of origin: GB

Nutritional information pr. 100 g.