

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, Margarine (Palm Oil, Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A) Water, Sugar, Margarine (Palm Oil, Canola Oil, Water, Coconut Oil, Salt, Mono and Diglycerides, Citric Acid, Natural Flavor, Vitamin A), Yeast, Egg Yolk, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate (preservative), Citric Acid), Custard Powder (Sugar, Modified Food Starch, Whey Powder, Skimmed Milk Powder, Coconut Oil, Corn Syrup, Calcium Alginate, Natural Flavor, Tetrasodium Diphosphate, Disodium Phosphate, Salt, Milk Protein, Beta Carotene (color)), Corn Syrup, Spice, Baking Agent (Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid), Cane Sugar Syrup, Salt.

Icing: Powdered Sugar, Corn Syrup, Water, Titanium Dioxide, Tapioca Starch.

Contains: Milk, egg and wheat.

May contain: Tree nuts (hazelnuts, pistachios, pecan nuts) 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: DK

Nutritional information pr. 100 g.