



Cinnamon Swirl

Product code: 80513

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

Bake frozen

Bake for 18 mins at 190°C. Recommended shelf life after baking is 24 hours.

EAN	05701536805132
Weight pr. piece	86.8 g
Pieces pr. bag	12
Pieces pr. carton	48
Bags pr. carton	4
Cartons pr. pallet	110
Shelf life:	12 months
Storage:	At -18°C or colder. Do not re-freeze after defrosting.
Country of origin:	GB

Nutritional information pr. 100 g.

Energy	1860kJ
Kcal	445kcal
Fat	26g
- of which saturates	12.07g
Carbohydrate	45.3g
- of which sugars	14.6g
Fibre	1.7g
Protein	6.6g
Salt	0.35g
Sodium	0.14g

Ingredients

DOUGH: **Wheat** Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg Yolk (**Egg** Yolk, Salt), Sugar, Improver (**Wheat** Flour (with Calcium, Iron, Niacin, Thiamin), **Wheat** Gluten, Yeast, Rapeseed Oil, Flour Treatment Agent (E300)).

FILLING: Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Sugar, Water, Custard Powder (Sugar, Modified Potato Starch, Whey Powder (**Milk**), Skimmed **Milk** Powder, Coconut Oil, Stabilisers (E404, E450iii, E339ii, E451i), Glucose Syrup, Flavouring, Colour (E160aiii), Salt, **Milk** Protein), Sugar Syrup, Cinnamon (0.5%), **Wheat** Flour, Cane Sugar Syrup.

TOPPING: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)).

ICING: Sugar, Water, Glucose Syrup.

For allergens, including cereals containing gluten, see ingredients in **bold**.