

Mini Vanilla Crown SG

Product code: 80216



Our Mini Vanilla Crowns are baked with the original, light and crisp Danish pastry with 24 layers. The cream adds a mild and rounded taste of vanilla. Decorated with white or brown icing. Our unique ReadyGlaze also gives a Vanilla Crown a delicate and shiny look – and helps to keep the product fresh and moist for longer.

Bake frozen

Directly from frozen into pre-heated oven at 190°C (convection oven). Bake for 15 minutes. Allow to cool for 15 minutes before decorating. Baked products to be consumed within 24 hours.

Ingredients

Water, **wheat** flour (with calcium, iron, niacin, thiamin), margarine (palm-, rapeseed- and coconut oil, water, emulsifier (vegetable E471), salt, acidity regulator (E330), natural flavouring substance and natural flavouring, vitamin A), custard powder 6,5% (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), sugar, sugar glaze 2,5% (water, glazing agent (E953), sugar, gelling agent (E406), acidity regulator (E330)), yeast, pasteurized **egg** yolks, baking agent (**wheat** flour (with calcium, iron, niacin, thiamin), **wheat** gluten, yeast, rapeseed oil, flour treatment agent (E300, xlynase, amylase)), salt, **almond** flour, natural almond flavouring.

For allergens, including cereals containing gluten, see ingredients in bold. May also contain traces of pecan-, hazelnuts and walnuts.

ICING: Sugar, water, dried glucose syrup.

EAN	5701536802162
Weight pr. piece	45.9 g
Pieces pr. carton	120
Cartons pr. pallet	56
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	1544kJ
Kcal	369kcal
Fat	20g
- of which saturates	8.5g
Carbohydrate	42g
- of which sugars	16g
Protein	4.7g
Salt	0.35g