

Mini Vanilla Crown

Product code: 80243



A bite-sized light and flaky Danish pastry crown with a creme patissiere filling. Supplied ReadyGlazed.

Bake frozen

Bake from frozen in pre-heated oven for 13 - 15 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.

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Weight pr. piece	43 g
Pieces pr. bag	24
Pieces pr. carton	120
Bags pr. carton	5
Cartons pr. pallet	110
Shelf life:	11 months
Storage:	Keep frozen at -18°C. Do not refreeze after defrosting.
Country of origin:	GB

Nutritional information pr. 100 g.

Ingredients

Water, Wheat Flour, Margarine (Palm Oil, Canola Oil, Water, Mono & Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Custard Powder (Sugar, Modified Potato Starch, Whey, Skim Milk Powder, Coconut Oil, Corn Syrup, Calcium Alginate, Natural Flavor, Tetrasodium Diphosphate, Disodium Phosphate, Salt, Casein, Beta Carotene (color)), Sugar, Margarine (Palm Oil, Canola Oil, Water, Coconut Oil, Salt, Mono & Diglycerides, Citric Acid, Natural Flavor, Vitamin A), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate [preservative], Citric Acid), Egg Yolk, Yeast, Baking Agent (Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid), Salt, Almond Powder, Natural Flavor. Icing: Powdered Sugar, Corn Syrup, Tapioca Starch, Titanium Dioxide (Color).

Contains: Milk, Egg, Tree Nuts (Almonds) and Wheat.

May contain traces of other tree nuts (pecan, hazelnut) and milk.