

Apricot Crown

Product code: 6014



Pre-proved deep frozen Danish pastry

Bake frozen

Directly from frozen into pre-heated oven at **190°C. Bake for 18 minutes. Ovens vary, so adjust temperature, not time.** Allow to cool for 15 minutes before decorating. Baked products to be consumed within 24 hours.

EAN	5701536264878
Weight pr. piece	105.3 g
Pieces pr. carton	48
Cartons pr. pallet	56
Shelf life:	PASTRY: Frozen: 15 months. Baked: 24 hours. PASTRY: Frozen: 15 months. Baked: 24 hours. ICING: Frozen: 24 months. Thawed unopened: 2 weeks in the fridge. Thawed opened: 1 week in the fridge.
Storage:	At -18°C or colder.
Country of origin:	GB

Nutritional information pr. 100 g.

Energy	1394kJ
Kcal	334kcal
Fat	21g
- of which saturates	8.5g
Carbohydrate	31g
- of which sugars	13g
Protein	4.7g
Salt	0.22g
Sodium	0.088g

Ingredients

Wheat flour (**wheat** flour, **wheat** malt flour), margarine (palm-, rapeseed- and coconut oil, water, emulsifier (E471), salt, acidity regulator (E330), flavourings, vitamin A), apricot filling (apricots, sugar, apricot puree, glucose syrup, water, modified maize starch, gelling agent (E406), preservative (E202), flavouring, salt, elderberry concentrate, acidity regulator (E330)), water, sugar, **eggs** (**eggs**, salt), yeast, **wheat** gluten, sugar glaze (water, glazing agent (E953), sugar, gelling agent (E406), preservative (E202), acidity regulator (E330)), tapioca- and **wheat** starch, almond paste (**almonds**, sugar, water, preservative (E202)), stabiliser (E417), natural flavouring, flour treatment agents (E300, alpha-amylase, xylanase, transglutaminase).

May contain traces of sesame seeds, pistachios, pecan- and hazelnuts.

ICING: Sugar, water, dried glucose syrup.