



Sweet/Danish Large

Cinnamon Swirl

Product code: 5748



One of the best known Danish pastries worldwide, the Cinnamon Swirl is based on authentic Danish pastry dough, which gives the product its unique light and crispy texture.

Bake frozen

Remove desired product from case and place on paper-lined sheet pan. Leave 1 - 1.5" between products. Return case to freezer. Bake from frozen in pre-heated oven for 18 - 20 minutes at 390°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.

GTIN	007 00998 05748 1
Weight / piece	3.1 oz
Pieces / bag	12
Pieces / case	48
Bags / case	4
Cases / pallet	130
Shelf life:	11 months
Storage:	At 18°C or less. Do not refreeze after defrosting.
Country of origin:	DK
GFS number (US)	156080
PFG (US)	42861
Reinhart (US)	58634
Sysco SUPC (US)	7767817
USFoods APN (US)	7205073
Shamrock Foods (US)	2350821

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 (Egg Yolk, Salt), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid), Custard Powder (Sugar, Modified Food Starch, Whey, Skim Milk Powder, Coconut Oil Powder (Coconut Oil, Sodium Caseinate), Corn Syrup, Calcium Alginate, Natural Flavor, Tetrasodium Diphosphate, Disodium Phosphate, Salt, Caseinate, Beta Carotene), Corn Syrup, Spice, Baking Agent (Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid), Cane Sugar Syrup, Salt. Icing: Powdered Sugar, Corn Syrup, Water, Tapioca Starch, Titanium Dioxide.