



Sweet/Danish Mini

Mini Apple Coronet

Product code: 80334



A mini bear claw shape with Bramley apples wrapped in 24 layer Danish dough.

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 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.

GTIN	007 00998 80334 7
Weight / piece	1.5 oz
Pieces / bag	24
Pieces / case	120
Bags / case	5
Cases / pallet	130
Shelf life:	11 months
Storage:	Keep frozen at -18°C. Do not refreeze after defrosting.
Country of origin:	DK
BenEKeith (US)	418120
CheneyBrothers (US)	320021
GFS number (US)	156140
Maines (US)	174113
Reinhart (US)	15120
Sysco SUPC (US)	0673913
USFoods APN (US)	6284673
Patagonia Distribution (US)	LAN80334
Shamrock Foods (US)	1876861

Ingredients

Apple Filling (Apples [Apples, Water, Ascorbic Acid, Citric Acid, Salt], Sugar, Corn Starch, Water, Natural Flavor, Potassium Sorbate), Wheat Flour, Margarine (Palm Oil, Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Water, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid), Yeast, Egg Yolk (Egg Yolk, Salt), Sugar, Baking Agent (Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid), Pectin. Icing: Powdered Sugar, Corn Syrup, Water, Tapioca Starch, Titanium Dioxide.