



Sweet/Danish Large

Dulce de Leche Fan

Product code: 218350



Schulstad Dulce de Leche Fan Danish is made with 24 delicate layers of flaky pastry dough generously filled with luscious, creamy caramel. The carefully crafted shape allows for a peak of the filling, creating a visually-appealing and decadent delight. DATEM-free. Non-GMO.

Bake frozen

Freezer-to-Oven handling. Pre-heat a convention oven to 360 degrees F or a rack/deck oven to 410 degrees F. Remove desired product from case and place on paper-lined sheet pan. Do not thaw. Leave 1 to 1.5 inches between products. Return case to freezer. Bake for 17 to 19 minutes until golden brown. Remove from oven and let cool for 15 minutes. Ovens vary, so adjust temperature, not time.

Ingredients

Wheat Flour (Wheat Flour, Malted Wheat Flour), Margarine (Palm and Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Water, Caramel Filling (Sugar, Water, Palm Oil, Modified Food Starch, Glucose-delta-lacton, Gellan Gum, Sodium Alginate, Caramel Color, Natural Flavor, Titanium Dioxide [Color], Salt, Calcium Chloride, Polysorbate 80), Custard Powder (Sugar, Modified Potato Starch, Whey Powder, Non Fat Dry Milk, Coconut Oil, Calcium Alginate, Sodium Phosphate, Glucose Syrup, Natural Vanilla Flavor, Beta Carotene (Color), Salt, Milk Protein), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate [Preservative], Citric Acid), Eggs (Eggs, Salt), Sugar, Yeast, Tara Gum, Ascorbic Acid, Enzymes.

GTIN	5701014071899
Weight / piece	3 oz
Pieces / case	48
Cases / pallet	150
Shelf life:	15 months
Storage:	At 0°F or colder. Do not re-freeze after defrosting.
Country of origin:	DK
Customs clearance code	19012000