



Sweet/Danish Pastry Plaits



# Fully Baked Maple Pecan Plait with Icing

Product code: 219704

Schulstad European Fully-Baked Maple Pecan Plait Danish is made with 24 delicate sheets of pastry dough, layered with sweet maple, folded in a unique braid shape, and topped with buttery pecans from our farm partners in Arizona. The addition of light and creamy icing adds a sweet, light texture making the maple pecan plait our best-selling pastry item. Fully-baked Danish allows for the same recipe and authentic quality as our Ready-to-Bake Danish, in a more convenient format. Non-GMO and DATEM-free. Each case contains 8 individually wrapped trays with 8 pieces.

## Thaw & Serve

Ready to serve after thawing. Thaw for 90 minutes. To warm, place the thawed product in **350°F oven for one minute. Products to be consumed within 24 hours of thawing.**

## Ingredients

Margarine (Palm-, Canola- and Coconut Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Beta Carotene), Wheat Flour (Wheat Flour, Malted Wheat Flour), Icing (Sugar, Water, Dried Glucose Syrup), Water, Sugar, Pecan Nuts, 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), Eggs (Eggs, Salt), Yeast, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid), Maple Syrup, Modified Potato Starch, Tara Gum, Cane Sugar Syrup, Natural Flavor, Ascorbic Acid, Enzymes.

<b>GTIN</b>	00700998000296
<b>Weight / piece</b>	2.8 oz
<b>Pieces / case</b>	64
<b>Cases / pallet</b>	84
<b>Shelf life:</b>	10 months
<b>Storage:</b>	<b>At 0° or colder. Do not re-freeze after defrosting.</b>
<b>Country of origin:</b>	DK
<b>Customs clearance code</b>	19059070