



Sweet/Danish Mini

# Mini Danish Selection

Product code: 80531



A variety case containing five different mini Danish pastries: Mini Cinnamon Swirl, Mini Vanilla Crown, Mini Raspberry Crown, Mini Maple Pecan, Mini Apple Coronet. 24 of each flavor per case.

Bake frozen

Pre-heat a convention oven to 360°F or a rack/deck oven to 410°F. Remove desired product from case and place on paper-lined sheet pan. Leave 1 - 1.5" between products. Return case to freezer. Do not thaw. Bake for 18 - 20 minutes until golden brown. Remove from oven. Drizzle the Maple Pecan with Syrup. Let cool for 15 minutes. Decorate Mini Cinnamon Swirl, Mini Vanilla Crown, Mini Raspberry Crown, and Mini Apple Coronet Danish with icing.

<b>GTIN</b>	007 00998 80531 0
<b>Weight / piece</b>	1.5 oz
<b>Pieces / bag</b>	24
<b>Pieces / case</b>	120
<b>Bags / case</b>	5
<b>Cases / pallet</b>	130
<b>Shelf life:</b>	11 months
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	GB
<b>BenEKeith (US)</b>	412482
<b>CheneyBrothers (US)</b>	320066
<b>Curtze (US)</b>	2641
<b>GFS number (US)</b>	434520
<b>Maines (US)</b>	174106
<b>Reinhart (US)</b>	87936
<b>Sysco SUPC (US)</b>	2437176
<b>USFoods APN (US)</b>	0004440
<b>Shamrock Foods (US)</b>	2433211

## Ingredients

MINI MAPLE PECAN PLAIT: 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), Pecans, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate [preservative], Citric Acid), Yeast, Egg Yolk, Sugar, Maple Syrup, Custard Powder (Sugar, Modified Potato Starch, Whey, Skim Milk Powder, Coconut Oil, Corn Syrup, Calcium Alginate, Natural Flavor, Tetrasodium Diphosphate, Disodium Phosphate, Salt, Casein, Beta Carotene [color]), Baking Agent (Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid), Cane Sugar Syrup, Pectin, Salt, Sodium Alginate, Maple Flavor. Icing: Cane Sugar Syrup, Natural Flavor.