



Sweet/Danish Mini

# Mini Maple Pecan Plait

Product code: 80242



Maple filling woven between 24 layers of Danish dough.

## Bake frozen

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. Leave 1 to 1.5 inches between products. Return case to freezer. Do not thaw. Bake for 13 to 15 minutes until golden brown. Remove from oven. Dizzle with syrup supplied in the case. Let cool for 15 minutes.

<b>GTIN</b>	700998802425
<b>Weight / piece</b>	1.6 oz
<b>Pieces / case</b>	120
<b>Cases / pallet</b>	150
<b>Shelf life:</b>	11 months
<b>Storage:</b>	Keep Frozen
<b>Country of origin:</b>	DK
<b>BenEKeith (US)</b>	418017
<b>CheneyBrothers (US)</b>	320037
<b>GFS number (US)</b>	156160
<b>Maines (US)</b>	174115
<b>Reinhart (US)</b>	58608
<b>Sysco SUPC (US)</b>	4272043
<b>USFoods APN (US)</b>	1306240
<b>Patagonia Distribution (US)</b>	LAN80242
<b>Shamrock Foods (US)</b>	1876891

## Ingredients

Wheat Flour, Margarine (Palm Oil, Canola Oil, Water, Coconut Oil, Salt, Mono and Diglycerides, Citric Acid, Natural Flavor, Vitamin A), Water, Sugar, Pecans, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid), Egg Yolk (Egg Yolk, Salt), Yeast, 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), Baking Agent (Dextrose, DATEM, Wheat Starch, Wheat Flour, Calcium Carbonate, Enzymes, Ascorbic Acid), Pectin, Cane Sugar Syrup, Salt, Sodium Alginate, Natural Flavor, Malted Wheat Flour. Glaze: Cane Sugar Syrup, Natural Flavor.