



Sweet/Danish Mini

# Mini Raspberry Crown

Product code: 80244



A bite-sized crown of 24-layer Danish dough filled with raspberry puree.

## 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.

<b>GTIN</b>	007 00998 802449
<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>	418212
<b>CheneyBrothers (US)</b>	320041
<b>GFS number (US)</b>	156150
<b>Reinhart (US)</b>	55726
<b>Sysco SUPC (US)</b>	4104394
<b>USFoods APN (US)</b>	7281736
<b>Patagonia Distribution (US)</b>	LAN80244
<b>Shamrock Foods (US)</b>	1876871

## Ingredients

Raspberry Filling (Raspberries, Sugar, Water, Corn Starch, Gellan Gum, Potassium Sorbate, Sodium Citrate, Elderberry Concentrate), 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), Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric acid), Egg Yolk (Egg Yolk, Salt), Yeast, Baking Agent (Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid), Almond Powder, Natural Flavor.

ICING: Powdered Sugar, Corn Syrup, Water, Tapioca Starch, Titanium Dioxide.