



Sweet/Danish Mini

Mini Vanilla Crown

Product code: 80243



A bite-sized crown of 24-layer Danish dough filled with smooth vanilla cream.

Bake frozen

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 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 15 minutes- apply icing in a thin zig zag pattern. Recommended shelf life after baking is 24 hours.

GTIN	007 00998 80243 2
Weight / piece	1.5 oz
Pieces / bag	24
Pieces / case	120
Bags / case	5
Cases / pallet	110
Shelf life:	11 months
Storage:	Keep frozen at -18°C. Do not refreeze after defrosting.
Country of origin:	GB
BenEKeith (US)	418208
CheneyBrothers (US)	320027
GFS number (US)	938521
Reinhart (US)	55734
Sysco SUPC (US)	4375721
USFoods APN (US)	8281735
Patagonia Distribution (US)	LAN80243

Ingredients

Water, Wheat Flour, Margarine (Palm Oil, Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Custard Powder (Sugar, Modified Potato Starch, Whey, Skim Milk Powder, Coconut Oil Powder [Coconut Oil, Sodium Caseinate], Corn Syrup, Calcium Alginate, Natural Flavor, Tetrasodium Diphosphate, Disodium Phosphate, Salt, Caseinate, Beta Carotene), 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), Salt, Almond Powder, Natural Flavor. Icing: Powdered Sugar, Corn Syrup, Water, Tapioca Starch, Titanium Dioxide.