

202039C Large Danish Selection (Chefs Selections)



Pack Size: 1 X 36

Details: A mixed box of large Danish pastries consisting of 12 cinnamon whirls, 12 vanilla crowns, 12 apple crowns and $2 \times 150g$ white icing.

Allergen Information

Contains:

Cereal, Eggs, Nuts, Milk

Celery, Crustaceans, Fish, Gluten, Lupin, Molluscs, Mustard, Peanuts, Sesame, Sulphur Dioxide, Soya

Suitable for:

Halal, Vegetarians

Handling Information

Directions For Use:

BAKING GUIDE: Bake directly from frozen. Pre-heat oven to 375F (190C). Place the products 2 inches apart on the baking paper. Bake for 18 minutes until golden brown. Allow to cool for 15 minutes before decorating. Ovens may vary in temperatures, these instructions are guidelines only. Defrost icing before applied at room temperature

Storage Instructions:

Keep frozen at -18C or below. Do not refreeze a defrosted product

Product Ingredients

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CINNAMON SWIRL (Dough (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids), Salt, Acidity Regulator (Citric Acid), Flavouring, Vitamin A), Water, Yeast, Salted Pasteurised Egg(EGG,

Nutritional Information Typical Values per 100g/ml:

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

Energy:

397 kcal / 1656 kJ

Fat:

22.6 g

of which saturates:

9.2 g

Carbohydrates:

41.9 g

of which sugars:

13.2 g

Fibre:

2.4 g

Protein:

5.2 g

Salt:

0.4 g



All product information is correct at time of upload. Information may change so please check the packaging before use.

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