Mini Custard Crown

Unbaked, pre-proved Danish pastry with 32% custard. Quick-frozen.

Item no.: 10000091



Mini Custard Crowns are traditional Danish pastries in miniature. We bake Custard Crowns with wheat flour and margarine containing RSPO-certified palm oil. Then, of course, we add scrumptious Lord Mayor filling and a vanilla-flavored cream. Supplied with white icing.

Preparation:
Preparation: Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.

Allergens:
Contains Wheat, Milk, Almond, Eggs and Cereals containing gluten. May contain traces of Hazelnut, Pecan nut and Tree nuts.

Ingredients:
Ingredients: Water, **Wheat flour**, palm oil, sugar, rapeseed oil, modified starch, whey powder (**milk**), yeast, pasteurized **egg yolk**, apricot kernels, vanilla sugar, vegetable emulsifiers (E471, E472e), stabilizers (E401, E440, E412, E516, E450), colours (E170, E160a), salt, coconut oil, **whole milk powder**, glucose, natural flavouring, glucose syrup, gelling agent (E406), **almonds**, flour treatment agents (xylanase (**wheat**), amylase (**wheat**), E300), acidity regulator (E330), **milk protein**. Enclosed: White icing (sugar, water, glucose syrup, coconut oil, acidity regulator (E260)).

Details

Items per package:
100

Storage:
-18°C do not freeze after thawing

Weight:
40 grams

NetWeight per package:
4000 grams

Baking temperature:
190 °C

Baking time:
14-15 min.

Qty. per pallet:
104

Shelf life:
450 days

Nutrients per 100 g

Energy:	Energy:1288 kJ/308 kcal
Fat:	19 g
- hereof saturated fat:	7.6 g
Carbohydrates:	30 g
- hereof sugars:	13 g
Dietary fibers:	1 g
Protein:	3.5 g
Salt:	0.26 g