Custard Crown

Unbaked, pre-proved pastry with 20% custard. Quick-frozen.

Item no.: 10000090

Custard Crown with Lord Mayor filling and delicious smooth-tasting vanilla-flavored cream. We bake our traditional Danish pastries with wheat flour and margarine containing RSPO-certified palm oil. Supplied with white icing.

Preparation:
Preparation: Bake straight from the freezer for approx. 18-20 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 and Pecan nut.

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

Details

Items per package:
48

Storage:
-18°C do not freeze after thawing

Weight:
90 grams

NetWeight per package:
4320 grams

Baking temperature:
190 °C

Baking time:
18-20 min.

Qty. per pallet:
104

Shelf life:
450 days

Nutrients per 100 g

Energy:	Energy:1431 kJ/342 kcal
Fat:	23 g
- hereof saturated fat:	9.3 g
Carbohydrates:	29 g
- hereof sugars:	9.5 g
Dietary fibers:	1.2 g
Protein:	4.3 g
Salt:	0.28 g