Salted Caramel Plait

Unbaked, pre-proved pastry. Frozen.

Item no.: 10000571



Indulge with our Salted Caramel Plait - a crisp and delicious piece of Danish pastry. It is sprinkled with sugar and hazelnuts and filled with soft, salty caramel which gives it an amazing flavour. We bake our Danish pastries with wheat flour and margarine containing RSPO-certified palm oil.

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, Eggs, Hazelnut, Cereals containing gluten and Tree nuts. May contain traces of Pecan nut and Almond.

Ingredients:
Ingredients: Water, **Wheat flour**, palm oil, sugar, rapeseed oil, skimmed **milk powder**, coarse grain sugar, yeast, coconut oil, pasteurized **egg yolk**, modified starch, **hazelnut flakes**, vegetable emulsifiers (E471, E472e), sea salt, salt, stabilizers (E440, E412), thickener (E460), caramelized sugar, natural flavouring, flour treatment agents (xylanase (**wheat**), amylase (**wheat**), E300), acidity regulator (E330). Topping: **hazelnut** and coarse grain sugar.

Details

Items per package:
48

Storage:
-18°C do not freeze after thawing

Weight:
95 grams

NetWeight per package:
4560 grams

Baking temperature:
190 °C

Baking time:
18-20 min.

Qty. per pallet:
104

Shelf life:
450 days

Nutrients per 100 g

Energy:	Energy:1543 kJ/369 kcal
Fat:	23 g
- hereof saturated fat:	10 g
Carbohydrates:	34 g
- hereof sugars:	16 g
Dietary fibers:	1.4 g
Protein:	4.9 g
Salt:	0.53 g