

Vegan Crown "Sunny Orange"

Pre-proofed, unbaked Danish Pastry with orange filling 22% and sweet remonce filling 8%. Quick-frozen.

Item no.: 10000691



Our vegan "Sunny Orange" is a new interpretation of the classic Danish Pastry Crown. It's many thin layers contain sourdough and even rye flour, but taste surprisingly mild and are slightly crispy, as you would expect from Danish Pastry. The Pastry Crown is filled with a typically Danish, so-called remonce filling and sun-ripened oranges. Sprinkled with hazelnuts, this fine piece of Danish Pastry is irresistible.

Preparation:

Preparation: Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.

Allergens:

Contains Wheat, Hazelnut, Cereals containing gluten, Rye and Barley. May contain traces of Pecan nut, Almond and Tree nuts.

Ingredients:

Ingredients: **Wheat flour**, water, rapeseed oil, sugar, orange, coconut oil, fully hydrogenated rapeseed oil, brown sugar (sugar, canesugar molasses), chopped **hazelnuts**, glucose-fructose syrup, yeast, modified starch, salt, vegetable emulsifiers (E471, E472e), acidity regulators (E330, E500, 507), gelling agent (E440, E406), thickeners (E460), glucose syrup, stabilizers (E440, E412, E404, E339, E450), **rye sour** (vinegar, water, **barley malt extract**, **rye flour**, acid (E270)), invert syrup, natural flavouring, glucose, colours (E160a, E170), coconut oil, preservative (E202), flour treatment agents (amylase (**wheat**), xylanase (**wheat**), E300), dried glucose syrup, beetroot juice concentrate, radish juice concentrate, molasses, vegetable pea protein. Topping: Chopped **hazelnuts**.

Nutrients per 100 g

Energy:	Energy:1419 kJ/339 kcal
Fat:	20 g
- hereof saturated fat:	8.6 g
Carbohydrates:	34 g
- hereof sugars:	15 g
Dietary fibers:	1.7 g
Protein:	4.2 g
Salt:	0.37 g

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