

Danish Pastry Bar with Custard

Unbaked, pre-proved pastry with 17% custard. Quick-frozen.

Item no.: 10001398



A delicious Danish pastry bar filled with plenty of delicious, smooth vanilla-flavoured cream. The bar serves 4–6 people. Includes a brown glaze.

Preparation:

Preparation: Bake straight from the freezer for approx. 23-25 min., at 190°C (convection oven), preferably with vent open.

Allergens:

Contains Cereals containing gluten, Eggs, Milk, Tree nuts, Wheat, Pecan nut, Almond and Hazelnut.

Ingredients:

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









Nutrients per 100 g

Energy:	Energy:1512 kJ/361 kcal
Fat:	24 g
- hereof saturated fat:	9.3 g
Carbohydrates:	31 g
- hereof sugars:	14 g
Dietary fibers:	1.2 g
Protein:	4.1 g
Salt:	0.24 g



We're bakers

Details

-  Items per package: 20
-  Storage: -18°C do not freeze after thawing
-  Weight: 430 grams
-  NetWeight per package: 8600 grams
-  Baking temperature: 190 °C
-  Baking time: 23-25 min.
-  Qty. per pallet: 56
-  Shelf life: 450 days