Maple Pecan Plait

Unbaked, pre-proved pastry. Frozen.

Item no.: 10000086



Maple Pecan Plait is a modern uncompromising Danish pastry. Decorated with pecan nuts, it looks good and has a crunchy bite. We bake our Danish pastries with wheat flour and margarine containing RSPO-certified palm oil. Supplied with syrup.

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

Ingredients:
Ingredients: **Wheat flour**, water, palm oil, sugar, rapeseed oil, brown sugar (sugar, canesugar molasses), **pecan nuts** 3%, modified starch, yeast, pasteurized **egg yolk**, maple syrup 1%, vegetable emulsifiers (E471, E472e), whey powder (**milk**), salt, stabilizers (E440, E412, E401, E516, E450), natural flavouring, glucose, colours (E170, E160a), coconut oil, gelling agent (E406), flour treatment agents (amylase (**wheat**), xylanase (**wheat**), E300), **whole milk powder**, acidity regulators (E330), glucose syrup, **milk protein**.
Topping: **pecan nuts** and dark syrup (glucose syrup (**sulphur dioxide**), sugar, water, maple syrup, molasses, natural flavouring (**barley**), acidity regulators (E500, E507)).

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:1787 kJ/427 kcal
Fat:	29 g
- hereof saturated fat:	11 g
Carbohydrates:	38 g
- hereof sugars:	19 g
Dietary fibers:	1.3 g
Protein:	4.1 g
Salt:	0.24 g