

Sweet Pastry Turnover

Unbaked, pre-proved pastry. Quick-frozen.

Item no.: 10000170



The Sweet Pastry Turnover is a traditional Danish pastry. We bake our Danish pastries with wheat flour and margarine containing RSPO-certified palm oil. We add Lord Mayor filling and drizzle with sugar crystals and tasty flaked hazelnuts.

Preparation:

Preparation: Defrost at room temperature for 30 min. Bake for approx. 18-20 min. at 190°C (convection oven)

Allergens:

Contains Wheat, Milk, Hazelnut, Almond, Eggs, Cereals containing gluten and Tree nuts. May contain traces of Sesame seeds and Walnut.











Ingredients:

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

Nutrients per 100 g

Energy:	Energy:1629 kJ/389 kcal
Fat:	25 g
- hereof saturated fat:	9.9 g
Carbohydrates:	35 g
- hereof sugars:	16 g
Dietary fibers:	1.4 g
Protein:	4.6 g
Salt:	0.27 g

Details

-  Items per package: 48
-  Storage: -18°C do not freeze after thawing
-  Weight: 85 grams
-  NetWeight per package: 4080 grams
-  Thawing temperature: Room temperature
-  Thawing time: 30 min.
-  Baking temperature: 190 °C
-  Baking time: 18-20 min.
-  Qty. per pallet: 72
-  Shelf life: 365 days