Danish Pastry Bar

Unbaked, pre-proved pastry with 8% custard. Quick-frozen.

Item no.: 10000116



Traditional Danish Pastry Bar – serves 4-6. We bake all our Danish pastries with wheat flour and margarine containing RSPO-certified palm oil. The Danish Pastry Bar is drizzled with sugar crystals and flaked hazelnuts. Filled with a sweet Lord Mayor Filling.

Preparation:
Preparation: Baking time straight from the freezer: Pre-heat convection oven to 190 °C and bake for 23-25 minutes. Preferably with spigot open.

Allergens:
Contains Wheat, Milk, Hazelnut, Almond, Eggs, Cereals containing gluten and Tree nuts. May contain traces of Pecan nut.

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

Details

Items per package:
15

Storage:
-18°C do not freeze after thawing

Weight:
375 grams

NetWeight per package:
5625 grams

Baking temperature:
190 °C

Baking time:
23-25 min.

Qty. per pallet:
72

Shelf life:
450 days

Nutrients per 100 g

Energy:	Energy:1654 kJ/395 kcal
Fat:	27 g
- hereof saturated fat:	10 g
Carbohydrates:	33 g
- hereof sugars:	14 g
Dietary fibers:	1.4 g
Protein:	4.6 g
Salt:	0.25 g