

# Softdough Cinnamon Bun

Unbaked, pre-proved soft dough. Quick-frozen.

Item no.: 10001046



Squidgy Cinnamon Whirls are made of a sticky cake dough. Like all our Danish pastries, we bake Squidgy Cinnamon Whirls with wheat flour and margarine containing RSPO-certified palm oil. The filling is made of white and brown sugars with cinnamon. White icing is enclosed.

## Preparation:

Preparation: Defrost at room temperature for 30 min. Bake for approx. 12-14 min. at 180°C (convection oven).


## Allergens:


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


## Ingredients:


Ingredients: **Wheat flour**, water, brown sugar (sugar, cane sugar molasses), palm oil, fructose-glucose syrup, rapeseed oil, yeast, sugar, glucose syrup, cinnamon, modified starch, whey powder (**milk**), raising agents (E450, E500), vegetable emulsifiers (E471, E472e), salt, invert syrup, corn starch, thickeners (E412), dextrose, colours (E170, E160a), coconut oil, stabilizers (E401, E516, E450), molasses, **whole milk powder**, flour treatment agents (E300, amylase (**wheat**), xylanase (**wheat**)), natural flavouring, acidity regulators (E330, E500, E507), **milk protein**. Enclosed: White icing (sugar, water, glucose syrup, coconut oil, acidity regulator (E260)).


## Details


 Items per package:  
48


 Storage:  
-18°C do not freeze  
after thawing


 Weight:  
100 grams


 NetWeight per  
package:  
4800 grams


 Thawing temperature:  
Room temperature

 Thawing time:  
30 min.

 Baking temperature:  
180 °C

 Baking time:  
12-14 min.

 Qty. per pallet:  
88

 Shelf life:  
365 days

## Nutrients per 100 g

|                         |                         |
|-------------------------|-------------------------|
| Energy:                 | Energy:1326 kJ/317 kcal |
| Fat:                    | 12 g                    |
| - hereof saturated fat: | 4.6 g                   |
| Carbohydrates:          | 45 g                    |
| - hereof sugars:        | 17 g                    |
| Dietary fibers:         | 2.1 g                   |
| Protein:                | 5.4 g                   |
| Salt:                   | 0.7 g                   |