

# Triple Dream

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

Item no.: 10000473



We're bakers



Combo classic, distinctively delicious and satisfyingly scrumptious – a luxury treat of baked laminated soft dough that you can really sink your teeth into, yet with room for 45% of generous filling. The swirls have been rolled in a yummy remonce that partially caramelises and adds an extra crunchy touch to the pastry. Includes 300g white icing.

## Preparation:

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


## Allergens:


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


## Ingredients:


Ingredients: Water, **Wheat flour**, brown sugar (sugar, canesugar molasses), palm oil, rapeseed oil, fructose-glucose syrup, sugar, modified starch, yeast, whey powder (**milk**), vegetable emulsifiers (E471, E472e), raising agents (E450, E500), salt, corn starch, thickeners (E412), colours (E170, E160a), coconut oil, dextrose, stabilizers (E401, E516, E450), **whole milk powder**, natural flavouring, glucose syrup, flour treatment agents (E300, amylase (**wheat**), xylanase (**wheat**), E 300), acidity regulator (E330), **milk protein**. Enclosed: White icing (sugar, water, glucose syrup, coconut oil, acidity regulator (E260)).


## Details


 Items per package:  
30


 Storage:  
-18°C do not freeze  
after thawing


 Weight:  
320 grams


 NetWeight per  
package:  
9600 grams


 Thawing temperature:  
Room temperature

 Thawing time:  
20 min.

 Baking temperature:  
190 °C

 Baking time:  
20 min.

 Qty. per pallet:  
40

 Shelf life:  
365 days

## Nutrients per 100 g

Energy:	Energy:1518 kJ/363 kcal
Fat:	20 g
- hereof saturated fat:	8 g
Carbohydrates:	41 g
- hereof sugars:	23 g
Dietary fibers:	1 g
Protein:	3.3 g
Salt:	0.5 g