

Sweet Puff Pastry Roll with Remonce, approx. 85 g

Item no.: 10000126

Pre rested



We fill our Sweet Puff Pastry Rolls with Lord Mayor filling and top them with a sprinkling of blue poppy seeds. We bake all our Danish pastries with wheat flour, barn eggs and segregated margarine.

Baking instructions:

Defrost for about 30 minutes before baking. Baking time: 17-18 minutes at 190 °C (convection oven).

Allergens:

Contains **wheat, milk, eggs and almond and almond products** May contain traces of **pecan nut and pecan nut products and hazelnut and hazelnut products**

Ingredients:

Ingredients: **Wheat flour**, water, palm oil, sugar, canola oil, blue poppy seeds 3.5%, pasteurized **egg**, yeast, **almonds**, coconut oil, salt, modified starch, **whey protein (milk)**, **whey powder (milk)**, vegetable emulsifiers (E472e, E471), stabilisers (E440, E412, E401, E516, E450), citrus fibers, colours (E170, E160a), **whole milk powder**, natural flavour, glucose syrup, flour treatment agents (amylase (**wheat**), xylanase (**wheat**), E300), acidity regulator (E330), **milk protein**, vitamin A. Topping: blue poppy seeds.



Details



Items per package:
80



Storage
-18°, do not freeze after
thawing



Weight:
85 grams



NetWeight per package:
6800 grams



Thawing time:
30 min.



Bakingtemperature:
190 °C



Baking time:
17-18 min.



Qty. per Pallet:
72



Shelf life:
450 days

Nutrients per 100 g

Energy:	1469 kJ/352 kcal
Fat:	21 g
- hereof saturated fat:	8.4 g
Carbohydrates:	33 g
- hereof sugars:	11 g
Dietary fibers:	2.4 g
Protein:	6.3 g
Salt:	0.81 g