

Mini Cinnamon Whirl, approx. 40 g.

Item no.: 10000113



Small-scale traditional Danish pastries. We bake Cinnamon Whirls with wheat flour and segregated margarine. We add a scrumptious Lord Mayor filling made of white sugar, cinnamon and brown sugar. Supplied with white icing.

Baking instructions:

Baking time from frozen: 14-15 minutes at 190 °C (convection oven). Preferably with spigot open

Allergens:

Contains **wheat, milk, eggs, cereals containing gluten and barley** May contain traces of **tree nuts, pecan nut and pecan nut products, hazelnut and hazelnut products and almond and almond products**

Ingredients:

Ingredients: **Wheat flour**, water, palm oil, brown sugar, rapeseed oil, sugar, pasteurized **egg**, coconut oil, yeast, modified starch, cinnamon, **wheat gluten**, firming agent (E953), **whey powder (milk)**, salt, vegetable emulsifiers (E471, E472e), stabilizers (E440, E412, E401, E516, E450), **barley malt flour**, colours (E170, E160a), **whole milk powder, barley malt extract**, natural flavour, acidity regulator (E330), glucose syrup, flour treatment agents (amylase (**wheat**), xylanase (**wheat**), E300), gelling agent (E406), **milk protein**, vitamin A. **topping**: White icing (sugar, water, glucose syrup, coconut oil, acidity regulator (E260)).



Nutrients per 100 g

Energy:	413 kJ/1715 kcal
Fat:	29 g
- hereof saturated fat:	13 g
Carbohydrates:	32 g
- hereof sugars:	13 g
Dietary fibers:	1.5 g
Protein:	4.5 g
Salt:	0.44 g

Details



Items per package:
90



Storage
-18°, do not freeze after
thawing



Weight:
40 grams



NetWeight per package:
3600 grams



Bakingtemperature:
190 °C



Baking time:
14-15 min.



Qty. per Pallet:
104



Shelf life:
450 days