

# Custard Turnover, approx. 85 g

Item no.: 10000170



Custard Turnover is a traditional Danish pastry. We bake our Danish pastries with wheat flour and segregated margarine. We add Lord Mayor filling and drizzle with sugar crystals and tasty flaked hazelnuts

## Baking instructions:

Baking instructions: Baking time straight from the freezer: Pre-heat convection oven to 190 °C and bake for 18-20 minutes. Advisable keep the exhaust open.

## Allergens:

Contains **wheat, milk, eggs, cereals containing gluten, almond and almond products, hazelnut and hazelnut products and tree nuts** May contain traces of **sesame seeds**

## Ingredients:

Ingredients: **Wheat flour**, water, palm oil, sugar, coarse grain sugar, rapeseed oil, pasteurized **egg yolks, hazelnut flakes**, yeast, apricot kernels, modified starch, coconut oil, salt, **whey powder (milk)**, vegetable emulsifiers (E471, E472e), stabilisers (E440, E412, E401, E516, E450), **wheat gluten**, colours (E170, E160a), acidity regulator (E330), **almonds, whole milk powder**, flour treatment agents (amylase, xylanase, E 300), natural flavouring, glucose syrup, **milk protein**, vitamin A. Topping: **hazelnut flakes** and coarse grain sugar.



## Nutrients per 100 g

Energy:	1626 kJ/390 kcal
Fat:	25 g
- hereof saturated fat:	10 g
Carbohydrates:	36 g
- hereof sugars:	17 g
Dietary fibers:	1.3 g
Protein:	4.6 g
Salt:	0.41 g

## Details



Items per package:  
48



Storage  
-18°, do not freeze after  
thawing



Weight:  
85 grams



NetWeight per package:  
4080 grams



Bakingtemperature:  
190 °C



Baking time:  
18-20 min.



Qty. per Pallet:  
72



Shelf life:  
365 days