

# Maple Pecan Plait, approx. 95 g

Item no.: 10000086



Maple Pecan Plait is a modern uncompromising Danish pastry. Decorated with pecan nuts, it looks good and has a crunchy bite. We bake our Danish pastries with wheat flour and margarine containing RSPO-certified palm oil. Supplied with syrup

## Baking instructions:

Baking instructions: Bake directly from freezer for 18-20 min. at 190 °C (fan oven). Keep exhaust open.

## Allergens:

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

## Ingredients:

Ingredients: **Wheat flour**, water, palm oil, sugar, rapeseed oil, brown sugar, **pecan nuts** 3%, modified starch, yeast, pasteurized **egg yolk**, coconut oil, salt, vegetable emulsifiers (E471, E472e), **whhey powder (milk)**, natural flavouring, firming agent (E953), stabilisers (E440, E412, E401, E516, E450), colours (E170, E160a), **whole milk powder**, flour treatment agents (amylase (**wheat**), xylanase (**wheat**), E300), glucose syrup, acidity regulator (E330), gelling agent (E406), **milk protein**, vitamin A. Topping: **pecan nuts** and dark syrup (glucose syrup (contains **sulphur dioxide**), sugar, water, maple syrup, molasses, natural flavouring, acidity regulators (E500, E507)).



## Nutrients per 100 g

Energy:	1797 kJ/431 kcal
Fat:	29 g
- hereof saturated fat:	11 g
Carbohydrates:	37 g
- hereof sugars:	19 g
Dietary fibers:	1.3 g
Protein:	4.2 g
Salt:	0.41 g

## Details



Items per package:  
48



Storage  
-18°, do not freeze after  
thawing



Weight:  
95 grams



NetWeight per package:  
4560 grams



Bakingtemperature:  
190 °C



Baking time:  
18-20 min.



Qty. per Pallet:  
104



Shelf life:  
450 days