

Large Danish Selection (Chefs Selections)

Pack Size: 1 X 36

Product Description:

A mixed box of large Danish pastries consisting of 12 cinnamon whirls, 12 vanilla crowns, 12 apple crowns and 2 x 150g white icing.

Brand: Chefs Selections



Ingredient Declaration: CINNAMON SWIRL (Dough (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids), Salt, Acidity Regulator (Citric Acid), Flavouring, Vitamin A), Water, Yeast, Salted Pasteurised Egg (EGG, Salt), Sugar, Improver (WHEAT Flour)), Filling (Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (Mono- and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Flavouring, Vitamin A), Sugar, Water, Custard Powder (Sugar, Modified Potato Starch, Whey Powder (MILK), Skimmed MILK Powder, Coconut Oil, Stabilisers (Calcium Alginate, Diphosphates, Sodium Phosphates, Triphosphates), Glucose Syrup, Flavouring, Colour (Carotenes), Salt, MILK Protein), Cinnamon, Sugar Syrup, WHEAT Flour, Cane Sugar Syrup), Topping (Water, Glazing Agent (Isomalt), Sugar, Gelling Agent (Agar), Acidity Regulator (Citric Acid), Preservative (Potassium Sorbate)). VANILLA CROWN (Dough (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids), Salt, Acidity Regulator (Citric Acid), Flavouring, Vitamin A), Water, Yeast, Salted Pasteurised Egg (EGG, Salt), Sugar, WHEAT Gluten, Improver (WHEAT Flour), Stabiliser (Tara Gum)), Filling (Water, Custard Powder (Sugar, Modified Potato Starch, Whey Powder (MILK), Skimmed MILK Powder, Coconut Oil, Stabilisers (Calcium Alginate, Diphosphates, Sodium Phosphates, Triphosphates), Glucose Syrup, Flavouring, Salt, MILK Protein, Colour (Carotenes)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (Mono- and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Flavouring, Vitamin A), WHEAT Flour, ALMOND Powder, Flavouring), Topping (Water, Glazing Agent (Isomalt), Sugar, Gelling Agent (Agar), Acidity Regulator (Citric Acid), Preservative (Potassium Sorbate)), HAZELNUTS)). APRICOT CROWN (Dough (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (Mono- and Diglycerides of Fatty Acids), Salt, Acidity Regulator (Citric Acid), Flavouring, Vitamin A), Water, Yeast, Salted Pasteurised Egg (EGG, Salt), Sugar, WHEAT Gluten, Improver (WHEAT Flour), Stabiliser (Tara Gum)), Filling (Apricot Filling (Apricots (48%), Sugar, Apricot Puree (11%), Glucose Syrup, Water, Modified Maize Starch, Gelling Agent (Agar), Flavouring, Preservative

(Potassium Sorbate), Salt, Concentrated Elderberry Juice, Acidity Regulator (Citric Acid)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (Mono- and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Flavouring, Vitamin A), Water, WHEAT Flour, ALMOND Powder, Flavouring), Topping (Water, Glazing Agent (Isomalt), Sugar, Gelling Agent (Agar), Acidity Regulator (Citric Acid), Preservative (Potassium Sorbate))). ICING (Icing Sugar, Water, Glucose Syrup).

Allergens:

NOT APPLICABLE N/A

CONTAINS Cereal, Eggs, Gluten, Milk, Nuts

Additional Allergen Information:

Barley	No	Almond nuts	Yes
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	Yes
		Macadamia (Queensland) nuts	No
		Pecan nuts	May Contain
		Pistachio nuts	No
		Walnuts	May Contain

Diet Suitability:

NOT APPLICABLE N/A

SUITABLE FOR Halal, Vegetarians

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	397 kcal / 1656 kJ
Fat	22.6 g
of which Saturates	9.2 g
Carbohydrate	41.9 g
of which Sugars	13.2 g
Fibre	2.4 g
Protein	5.2 g
Salt	0.4 g

Directions For Use:

BAKING GUIDE: Bake directly from frozen. Pre-heat oven to 375F (190C). Place the products 2 inches apart on the baking paper. Bake for 18 minutes until golden brown. Allow to cool for 15 minutes before decorating. Ovens may vary in temperatures, these instructions are guidelines only. Defrost icing before applied at room temperature approximately for 30 minutes.

Storage Instructions:

Keep frozen at -18C or below. Do not refreeze a defrosted product

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or

Speak with our QA Department.