

MINI DANISH SELECTION

Product Information



Article Number
Sales description

45680

CINNAMON WHIRL: Deep-frozen Danish dough, round pastry with a cinnamon (0,5%) filling (18%), ready-to-bake. RASPBERRY CROWN: Deepfrozen Danish dough, square pastry with a raspberry (15%) filling (26%), ready-to-bake. CUSTARD CROWN: Deep-frozen Danish dough, square pastry with a custard filling (26%), decorated with sliced hazelnuts (2%), ready-to-bake. MAPLE PECAN: Deep-frozen Danish dough, pastry plait with a maple filling (20%), decorated with chopped pecans (3%), ready-to-bake. APPLE CROWN: Deep-frozen Danish dough, square pastry with an apple (16%) filling(26%), ready-to-bake.

List of ingredients

CINNAMON WHIRL (flour (WHEAT); vegetable oils and fats (palm; rapeseed coconut); water; sugar; EGG; yeast; iodized salt (salt; potassium iodate); modified starch; cinnamon (0.5%); sweet whey powder (MILK); glucose syrup; WHEAT gluten; whole MILK powder; brown sugar syrup; MILK proteins; stabilizer (E516; E953); emulsifier (E450; E471); thickener (E401; E406); acidity regulator (citric acid); flour treatment agent (ascorbic acid); colour (E160a(iii); E150c); vitamins (vitamin A)); flavouring; enzymes);

CUSTARD CROWN (water; flour (WHEAT); vegetable oils and fats (palm; rapeseed; coconut); sugar; EGG; HAZELNUTS; yeast; modified starch; dextrose; WHEAT gluten; iodized salt (salt; potassium iodate); AMONDS; SOY beans; white beans; sweet whey powder (MILK); whole MILK powder; grounded apricot kernels; MILK proteins; stabilizer (E404; E516); emulsifier (E471; E450); thickener (E401); acidity regulator (citric acid; E339); flour treatment agent (ascorbic acid); colour (E160a(iii)); vitamins (vitamin A)); natural flavour; flavouring; enzymes);

MAPLE PECAN (flour (WHEAT); vegetable oils and fats (palm; rapeseed); water; sugar; EGG; PECAN NUTS (3.0%); yeast; brown sugar; invert sugar syrup; WHEAT gluten; iodized salt (salt; potassium iodate); starch; sweet whey powder (MILK); glucose syrup; maple syrup (0.1%); stabilizer (E953); maize flour; emulsifier (E471); thickener (E406); acidity regulator (citric acid); flour treatment agent (ascorbic acid); colour (E150a); vitamins (vitamin A); enzymes; natural flavour; natural maple flavour; antioxidant (E223); enzymes);

RASPBERRY CROWN (flour (WHEAT); vegetable oils and fats (palm; rapeseed; coconut); raspberries (15%); water; sugar; EGG; yeast; starch; iodized salt (salt; potassium iodate); ALMONDS; SOY beans; white beans; sweet whey powder (MILK); apricot kernels; modified starch; whole MILK powder; MILK proteins; stabilizer (E516); emulsifier (E450; E471); thickener (E401; E418); acidity regulator (citric acid; E331); flour treatment agent (ascorbic acid); preservative (E202); colour (E160a(iii)); vitamins (vitamin A); natural flavour; flavouring; enzymes);

APPLE CROWN (flour (WHEAT); vegetable oils and fats (palm; rapeseed; coconut); water; apples (16%); sugar; EGG; yeast; invert sugar syrup; WHEAT gluten; modified starch; iodized salt (salt; potassium iodate); ALMONDS; SOY beans; white beans; glucose syrup; sweet whey powder (MILK); apricot kernel; whole MILK powder; MILK proteins; stabilizer (E516); emulsifier (E450; E471); thickener (E401; E406); acidity regulator (citric acid); flour treatment agent (ascorbic acid); preservative (E202); antioxidant (E223); colour (E160a(iii); lemon oil; vitamins (vitamin A); flavouring; enzymes);

WHITE ICING (sugar; glucose syrup; water; modified starch);

MAPLE FLAVOURED SYRUP (glucose-fructose syrup; sugar; glucose syrup; brown sugar syrup; water; flavouring).

This product may contain fruit stones

This product may contain hard parts.

May contain traces of rye; oat; barley; spelt.

General information

Customs Code	1901200000
Vegan	no
Vegetarian	yes

Product dimensions

Weight	42 g
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Additives

E330 - citric acid
 E471 - mono- and diglycerides of fatty acids
 E300 - ascorbic acid
 E160a(iii) - beta-carotene
 E953 - isomalt
 E516 - calcium sulphate
 E450 - diphosphates
 E401 - sodium alginate
 E406 - agar-agar
 E331 - sodium citrates
 E202 - potassium sorbate
 E418 - gellan gum
 E339 - sodium phosphates
 E404 - calcium alginate
 E150a - plain caramel

Sustainability

RSPO palm	Segregated
Eggs	with barn eggs

Nutritional information

Parameter	Per 100 g	RI (1)	per portion*	RI (2)
energy	1469 kJ		617 kJ	7
Energy	353 kcal		148 kcal	7
fat	23 g		9,7 g	14
saturates	9,4 g		3,9 g	20
carbohydrate	31 g		13 g	5
sugars	11 g		4,5 g	5
fibre	0,7 g		< 0,5 g	
protein	4,7 g		2,0 g	4
salt	0,55 g		0,23 g	4

* 1 portion = 42 g

Allergen information

Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Groundnuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	Yes
Nuts and products thereof *	Yes
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No

May contain traces of rye; oat; barley; spelt.

(*) For type of nuts and gluten-containing cereals see ingredient list.

Packaging information

Packaging Details

Inner Packaging	bag plastic (Plastic PE)
Outer Packaging	american box (corrugated board PAP20) label (paper PAP22) tape (plastic PP 05)
Pieces	Pieces / american box 120
box	
EAN	5413476958785
Net Weight	5,04 kg
Length x Width x Height (m)	0,396 x 0,296 x 0,135
CU	
EAN	5413476985347
Net Weight	0,042 kg

Palletisation

Palletisation Packaging	
(PALLET US-4WAY 1200X1000X150MM TRG)	
Number american box / layer 10	
Number layer / pallet 12	
Number american box / pallet 120	
Total net weight pallet	605 kg
Total gross weight pallet	743 kg
Length x Width x Height (m)	1,200 x 1,000 x 1,770

Handling information

Storage Conditions

Shelflife after production	360 days
Storage Temperature	max. -18°C

Instructions for use

Place de deep-frozen products on a baking tray provided with baking paper. Preheat the oven. Convection oven: 190°C. All other ovens: 210°C. Inject a small amount of steam in the beginning. Baking time: 15 minutes. Baking time and baking temperature can vary according to the type of oven.

Maple flavoured syrup can be added on Maple Pecan right after taking them out of the oven. White icing can be added on Raspberry Crown, Apple Crown, Custard Crown or Cinnamon Whirl once the products are cooled.

DO NOT REFREEZE AFTER DEFROSTING.

General information

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.

All values mentioned in this document, are average values, based on calculated data.

Pictures are indicative of the products but may be subject to slight deviations from the actual products.

Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

- (1) Daily reference intakes Vitamins
- (2) Reference intake of an average adult (8400 kJ/2000 kcal)