



WT Heritage Mini Danish Selection 5/24pc

Mini danoises assorties

PRODUCT OF DENMARK

58180



FROZEN SAVORY

BAKERY

READY TO BAKE CROISSANT AND DANISH

Product Description

True authentic danishes imported from the Denmark, ready to bake. 24 pieces each of Apple Crown, Maple Pecan, Vanilla Crown, Raspberry Crown, Cinnamon Whirl.

Pack and Case Specifications

Pack Net Weight	Packs per Case	Units per Pack
11.11lb	5	24
Case Size (LxWxH)	Case Gross Weight	Cases per Pallet
15.35"x 11.61"x 5.59"	12.26lb	140 (10/14)
Master Case GTIN	Case Cube	Expiration date codification
00825414581804	0.58ft3	DD.MM.YYYY

Ingredients

MINI MAPLE PECAN: WHEAT FLOUR, VEGETABLE MARGARINE (PALM OIL, RAPESEED OIL, WATER, COCONUT OIL, SALT, EMULSIFIER (MONO- AND DIGLYCERIDES OF FATTY ACIDS), ACIDITY REGULATOR (CITRIC ACID), NATURAL FLAVORING), WATER, SUGAR, 4% PECAN NUTS, EGG YOLK, YEAST, 1% MAPLE SYRUP, SUGAR CANE SYRUP, GLUCOSE POWDER, CHOCOLY FIBRE, STABILIZERS (SODIUM ALGINATE, PECTINS), EMULSIFIER (MONO- AND DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS), DEXTROSE, RAPESEED OIL, NATURAL FLAVORING, WHEY POWDER, SALT, FLOUR TREATMENT AGENT (ASCORBIC ACID).

MINI CINNAMON WHIRL: WHEAT FLOUR, VEGETABLE MARGARINE (PALM OIL, RAPESEED OIL, WATER, COCONUT OIL, SALT, EMULSIFIER (MONO- AND DIGLYCERIDES OF FATTY ACIDS), ACIDITY REGULATOR (CITRIC ACID), NATURAL FLAVORING), WATER, SUGAR, EGG YOLK, CANE SUGAR SYRUP, YEAST, MODIFIED POTATO STARCH, 1% CINNAMON, WHOLE MILK POWDER, SALT, ALMOND FLOUR, DEXTROSE, STABILIZERS (SODIUM ALGINATE, PECTINS), EMULSIFIER (MONO- AND DIACETYL TARTARIC ACID ESTER OF MONO- AND DIGLYCERIDES OF FATTY ACIDS), FLOUR TREATMENT AGENT (ASCORBIC ACID).

MINI VANILLA CROWN: WATER, WHEAT FLOUR, VEGETABLE MARGARINE (PALM OIL, RAPESEED OIL, WATER, COCONUT OIL, SALT, EMULSIFIER (MONO- AND DIGLYCERIDES OF FATTY ACIDS), ACIDITY REGULATOR (CITRIC ACID), NATURAL FLAVORING), CUSTARD POWDER (SUGAR, MODIFIED POTATO STARCH, WHEY POWDER, SKIM MILK POWDER, COCONUT OIL, STABILIZERS (SODIUM ALGINATE, CALCIUM SULPHATE, DIPHOSPHATES), GLUCOSE SYRUP, MILK PROTEIN, COLORING (CAROTENES)), SUGAR, EGG YOLK, YEAST, STABILIZERS (SODIUM ALGINATE, PECTINS), EMULSIFIER (MONO- AND DIACETYL TARTARIC ACID ESTER OF MONO- AND DIGLYCERIDES OF FATTY ACIDS), DEXTROSE, NATURAL VANILLA EXTRACT, ALMOND FLOUR, SALT, FLOUR TREATMENT AGENT (ASCORBIC ACID).

MINI RASPBERRY CROWN: WHEAT FLOUR, VEGETABLE MARGARINE (PALM OIL, RAPESEED OIL, WATER, COCONUT OIL, SALT, EMULSIFIER (MONO- AND DIGLYCERIDES OF FATTY ACIDS), ACIDITY REGULATOR (CITRIC ACID), NATURAL FLAVORING), WATER, SUGAR, 9% RASPBERRY, EGG YOLK, YEAST, CUSTARD POWDER (SUGAR, MODIFIED POTATO STARCH, WHEY POWDER, SKIM MILK POWDER, COCONUT OIL, STABILIZERS (SODIUM ALGINATE, CALCIUM SULPHATE, DIPHOSPHATES), GLUCOSE SYRUP, MILK PROTEIN, COLORING (CAROTENES)), STABILIZERS (SODIUM ALGINATE, PECTINS), EMULSIFIER (MONO- AND DIACETYL TARTARIC ACID ESTER OF MONO- AND DIGLYCERIDES OF FATTY ACIDS), DEXTROSE, ACIDITY REGULATORS (CITRIC ACID, CALCIUM LACTATE), ALMOND FLOUR, SALT, FLOUR TREATMENT AGENT (ASCORBIC ACID).

MINI APPLE CROWN: WHEAT FLOUR, VEGETABLE MARGARINE (PALM OIL, RAPESEED OIL, WATER, COCONUT OIL, SALT, EMULSIFIER (MONO- AND DIGLYCERIDES OF FATTY ACIDS), ACIDITY REGULATOR (CITRIC ACID), NATURAL FLAVORING), WATER, 15% APPLE, SUGAR, EGG YOLK, YEAST, CUSTARD POWDER (SUGAR, MODIFIED POTATO STARCH, WHEY POWDER, SKIM MILK POWDER, COCONUT OIL, STABILIZERS (SODIUM ALGINATE, CALCIUM SULPHATE, DIPHOSPHATES), GLUCOSE SYRUP, MILK PROTEIN, COLORING (CAROTENES)), STABILIZERS (SODIUM ALGINATE, PECTINS), EMULSIFIER (MONO- AND DIACETYL TARTARIC ACID ESTER OF MONO- AND DIGLYCERIDES OF FATTY ACIDS), DEXTROSE, ACIDITY REGULATORS (CITRIC ACID, CALCIUM LACTATE), ALMOND FLOUR, SALT, FLOUR TREATMENT AGENT (ASCORBIC ACID).

Allergens

CONTAIN: EGGS, WHEAT, MILK, TREE NUTS (ALMONDS, PECANS & COCONUTS).
MADE IN A FACILITY THAT ALSO PROCESSES OTHER TREE NUTS.

Directions

Bake

- 1) Place FROZEN pastries on lined baking tray, 2 inches apart.
- 2) Bake in preheated 425°F conventional oven, or 375°F convection oven 15 minutes or until golden brown.
- 3) Allow pastries to cool for at least 15 minutes.

Microbiological

Physical

Unit weight: 1.48oz (42g)

Organoleptic

Certificates and Claims

Storage and Shelf Life

Keep frozen between 0°F (-18°C)
Shelf life baked: 2 days at ambient temperature.

Do not thaw and refreeze.

Nutrition

Nutrition Facts

24 servings per container
Serving size 1 piece (42g)

Amount per serving
Calories 150

% Daily Value*

Total Fat 10g 13%

Saturated Fat 3.5g 18%

Trans Fat 0g

Cholesterol 10mg 3%

Sodium 55mg 2%

Total Carbohydrate 14g 5%

Dietary Fiber 1g 4%

Total Sugars 5g

Includes 5g Added Sugars 10%

Protein 2g

Vitamin D 0mcg 0%

Calcium 5mg 0%

Iron 0mg 0%

Potassium 26mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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By KN

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