



80334 Mini Apple Coronet

A mini bear claw shape with Bramley apples wrapped in 24 layer Danish dough.

Frozen Unit Weight	1.5 oz	(43 g)
Baked Unit Weight	1.2 oz	(34 g)

Case GTIN	007 00998 80334 7
Case Pack	120 (5 bags x 24 pieces)
Icing	2 packets (175 g) each
Net Case Weight	12.2 lbs (5.5 kg)
Gross Case Weight	13.0 lbs (5.8 kg)
Case Dimensions (in.)	15.5(L) x 11.5(W) x 5.4(H)
Case Cube	0.56
Ti x Hi	10 x 13 130 cases per pallet
Shelf Life (frozen)	11 months
Shelf Life (baked)	2 days

Nutrition Facts	
120 Servings Per Container	
Serving size	1 piece (34g)
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 75mg	3%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 4g Added Sugars	8%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.4mg	2%
Potassium 40mg	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.	



INGREDIENTS:

Wheat Flour (Wheat Flour, Malted Wheat Flour), Apple Filling (Apples, Sugar, Corn Starch, Water, Lemon Juice Concentrate, Natural Flavor, Salt, Potassium Sorbate), Margarine (Palm and Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Beta Carotene [Color]), Water, Glaze (Water, Isomalt, Sugar, Agar Gum, Potassium Sorbate, Citric Acid), Egg Yolks (Egg Yolks, Salt), Sugar, Yeast, Baking Agent (Dextrose, DATEM, Enzymes, Ascorbic Acid), Pectin. Icing: Powdered Sugar, Corn Syrup, Water, Tapioca Starch, Titanium Dioxide (Color).

CONTAINS: EGG, WHEAT.

HANDLING INSTRUCTIONS

Keep Frozen until use.

BAKING INSTRUCTIONS

Pre-heat a convention oven to 360 degrees F or a rack/deck oven to 410 degrees F. Remove desired product from case and place on paper-lined sheet pan. Leave 1 – 1.5" between products. Return case to freezer. Do not thaw. Bake for 18 – 20 minutes until golden brown. Remove from oven. Let cool for 15 minutes. Decorate with icing.

Product of:

Denmark

Updated:

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