



80382 Blackberry & Crème Fan

A unique fan-shaped Danish with 24 layers of Danish dough filled with blackberry jam and sweet crème.

DATEM-free. Non-GMO.

Frozen Unit Weight	3.2 oz	(92 g)
Baked Unit Weight	2.6 oz	(74 g)

Case GTIN	007 00998 80382 8
Case Pack	48 (4 bags x 12 pieces)
Net Case Weight	9.7 lbs (4.4 kg)
Gross Case Weight	10.3 lbs (4.7 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 (cooked)	2 days

Nutrition Facts	
48 Servings Per Container	
Serving size	1 danish (74g)
Amount per serving	
Calories	250
	% Daily Value*
Total Fat 15g	19%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 80mg	3%
Total Carbohydrate 25g	9%
Dietary Fiber 0g	0%
Total Sugars 7g	
Includes 7g Added Sugars	14%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.4mg	2%
Potassium 80mg	2%
*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.	



* fully baked nutrition facts

INGREDIENTS:

Wheat Flour (Wheat Flour, Malted Wheat Flour), Margarine (Palm- and Canola Oil, Water, Mono- and Diglycerides, Salt, Citric Acid, Natural Flavor, Beta Carotene [Color]), Water, Blackberry Filling (Blackberries, Sugar, Water, Corn Starch, Gellan Gum, Potassium Sorbate [Preservative], Trisodium Citrate, Natural Flavor), Cheese Type Flavor (Buttermilk, Cream, Salt, Lactic Acid Culture), Sugar, Eggs (Eggs, Salt), Icing Sugar, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate [Preservative], Citric Acid), Almonds, Yeast, Wheat- and Tapioca Starch, Lemon Juice (Lemon Juice, Potassium Metabisulphite [Preservative]), Tara Gum, Improver (Ascorbic Acid, Enzymes), Natural Flavor.

CONTAINS: MILK, EGG, WHEAT, ALMONDS.

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 to 1.5 inches between products. Return case to freezer. Do not thaw. Bake for 17 to 19 minutes until golden brown. Remove from oven and cool for 15 minutes.

Product of: Denmark
Updated: 10/19/2018