



Shelf life and storage:

Storage	-18 °C
Shelf life	540 days
Shelf life, refrigerated unopened	
Shelf life, refrigerated opened	
Shelf life, 20°C unopened	
Shelf life, 20°C opened	

Ingredients:

WHEAT FLOUR, margarine (palm oil, rapeseed oil, water, coconut oil, salt, emulsifier (E471), acidity regulator (E330), natural flavoring, vitamin A), water, sugar, marzipan 3% (ALMONDS (49%), sugar, water, invert sugar syrup), yeast, ALMONDS 2%, BUTTERMILK POWDER, pea protein, potato protein, bean protein, sunflower oil, dextrose, maltodextrines, corn starch, WHEAT GLUTEN, emulsifier (E472e), flour treatment agent (E300), enzymes, modified potato starch.

May contain traces of:

Danish Crescent with Marzipan

Deep-frozen, do not refreeze after defrosting.

Product data:

Article number	4400.8822E
Weight per pc approx.	95 g
Pieces per carton	2 x 25 pcs.
Category	Bake off

Description:

A Danish classic - tender, soft and delicious. This buttermilk crescent is filled with marzipan made from sweet almonds and sprinkled with almond flakes. The crescents create a wonderful aroma while baking and turn a beautiful golden color.

Preparation:

Defrosting time	20	minutes
Baking temperature	180	°C
Baking time	18-20	minutes

Defrost the crescents at room temperature on a baking tray for about 20 minutes. Bake in a preheated oven at 180°C for 18-20 min until the crescents are golden. Times and temperatures are approximately and may vary from oven to oven.

Technologies:

Heated cabinet	No
Merrychef	No
TurboChef	No
Sandwich grill	No

Nutritional content per 100 g:

Energy	1754 kJ / 419 kcal
Fat	28 g
-of which are saturated fat	13 g
Carbohydrate	34 g
-of which are sugars	8,6 g
Dietary fiber	1,6 g
Protein	6,6 g
Salt	0,36 g