



**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 flavour, vitamin A), water, chocolate 6% (sugar, cocoa mass, cocoa butter, emulsifier (E322)(SOYA), natural vanilla flavour) sugar, yeast, bitter mass (apricot kernels, sugar, water, syrup, potato starch), BUTTERMILK POWDER, glaze (water, vegetable proteine, sunflower oil, dextrose, corn starch), WHEAT GLUTEN, baking improver( WHEAT GLUTEN, WHEAT FLOUR, emulsifier (E472e), sugar, antioxidant (E300)), modified potato starch (E1414).

May contain traces of:

**Danish Crescent with Chocolate**

Deep-frozen, do not refreeze after defrosting.

**Product data:**

Article number 4400.8820E  
 Weight per pc approx. 95 g  
 Pieces per carton 2 x 25 pcs.  
 Category Bake off

**Description:**

This Danish buttermilk crescent roll is made of soft yeast dough and filled with dark chocolate. No flaking, no mess. Perfect to eat on the go, or even when there is time to sit down and enjoy. Chocolate crescents create a delicious aroma of chocolate while baking.

**Preparation:**

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

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

**Technologies:**

Heated cabinet No  
 Merrychef No  
 TurboChef No  
 Sandwich grill No

**Nutritional content per 100 g:**

Energy	2055 kJ / 491 kcal
Fat	31 g
-of which are saturated fat	13 g
Carbohydrate	45 g
-of which are sugars	9,6 g
Dietary fiber	1,9 g
Protein	7,5 g
Salt	0,17 g