

Item data sheet



Danish Pastry with cheery and pudding



Item no.	1705
Designation of the food item	Danish Pastry with cheery and pudding cream
EAN	4009837017058
Convenience level	preproved
This item is vegetarian.	

Units

Unit	PIECE *	BAG	CARTON	LAYER	PALLET
Quantity per base unit	1	50	50	300	3.000
Gross weight ¹	0,14978	7,489	7,489	44,934	449,34
Net weight	0,14	7,00	7,00	42,00	420,00
L x W x H (mm)	145 x 55 x 30	870 x 750 x 0	590 x 260 x 170	-	1.200 x 800 x 1.850
Diameter (mm)	-	-	-	-	-
Cartons/pallets	-	-	-	-	60

* Base unit of the item

¹ Weight in frozen state incl. Packaging

Measurements

Measurements: l 14.5 x w 5.5 x h 3 cm

Nutritional values

Ingredients

Allergens

Danish Pastry with cheery and pudding

energy	1190 kJ / 287 kcal	WHEAT FLOUR, margarine(palm fat, (made of sustainable certified plantation), water, rapeseed oil, salt, lemon juice), cherry filling (14%) (morello cherry (11%), sugar, maize starch, WHEAT STARCH), pudding creme (14%)(water, sugar, WHOLE MILK POWDER, WHOLE EGG, maize starch, BUTTER, salt), water, WHOLE EGG, sugar, yeast, BUTTER, WHEAT GLUTEN, MALTED BARLEY FLOUR, WHOLE	Contains: GLUTEN AND - PRODUCTS, EGG AND - PRODUCTS, MILK AND - PRODUCTS
fat	14,2 g		
thereof saturated fatty acids	7,5 g		
carbohydrates	32,7 g		
thereof sugar	7,8 g		
protein	5,7 g		

salt	0,66 g	MILK POWDER, salt, acerola juice concentrate May contain: SESAME	
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All data refer to 100 g

Baking instructions

Let it thaw for ca. 30 minutes and bake for 18-20 minutes at 180°C with steam.

Best before date (from date of production)

9 months

Transport and storage conditions

This product must be transported and stored at a temperature of at least -18°C.

Gene Ordinance

This product does not contain any genetically modified raw materials

Status: 17/05/2024

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