

525610 - Salted Caramel Danish Mini RTB



This mini Danish provides maximum indulgence with every bite. Flaky pure butter pastry wrapped around a classic salted caramel filling to fulfill every consumer's desire for a nostalgic sweet treat. Being part of our clean label program, our mini salted caramel danish is produced without preservatives and artificial flavors. . Enjoy a moment of pleasure tasting our French herit...



MARKETING

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Nutrition Facts

1 Servings per container	
Serving Size	40 grams
Amount Per Serving	
Calories	160
% Daily Value*	
Total Fat 8 g	10%
Saturated Fat 4.5 g	23%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 210 mg	9%
Total Carbohydrates 20 g	7%
Dietary Fiber 1 g	4%
Total Sugars 10 g	
Includes 9 g Added Sugars	18%

Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 12 mg	0%
Iron 1 mg	6%
Potassium 33 mg	0%

* The % Daily Values (DV) 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
52561	10057483525619	80/1.6 OZ				
Brand	Brand Owner	GPC Description				
Bridor	Bridor USA Inc.	Pies/Pastries - Sweet (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
8.62 LBR	7.94 LBR	No	Canada	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.4 INH	9.9 INH	9.4 INH	0.67 FTQ	15x07	176 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Ambient temperature shelf life of the product is 2 days. Keep Frozen-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; SO = 'Derived from Ingredients'; BO = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - MC
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Caramel Cream [Brown Sugar, Cream (Milk, Cream, Mono And Diglycerides, Disodium Phosphate, Sodium Citrate, Carrageenan), Butter (Cream), Modified Corn Starch, Sodium Alginate, Sea Salt (Fleur De Sel), Natural Flavor], Unbleached Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Butter (Cream), Water, Yeast, Eggs, Sugar, Salt, Partially Skimmed Milk (Milk, Vit. A Palmitate, Vit. D3), Wheat Gluten, Food Enzymes (Xylanase, Amylase), Ascorbic Acid, Dried Eggs, Skim Milk, Soy Flour. Contains: Wheat, Milk, Eggs, Soy.

Bridor

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PREPARATION & COOKING SUGGESTIONS

Thaw 40-50 min at ambient temperature. Then bake at 350° for 14-18 min, in a convection oven.

SERVING SUGGESTIONS

snack, dessert, breakfast table,

MORE INFORMATION