

80242 - Maple Pecan Plait Mini



Schulstad's Mini Maple Pecan Plait Danish is the smaller version of our best-selling pastry. The popular Danish is made with 24 delicate sheets of buttery pastry dough, layered with sweet maple, folded in a unique braid and topped with buttery pecans. Top with maple glaze to create the perfect combination of flavor and texture. Its smaller portion works perfectly as an indulgen...



MARKETING

Mini Maple Pecan Plait Danish is made with buttery pastry dough, layered with sweet maple, folded in a unique braid and topped with buttery pecans. Top with maple glaze

Nutrition Facts

120 Servings per container

Serving Size 1 piece / 1.3 OZ Fully Baked with Decor

Amount Per Serving

Calories 180

% Daily Value*

Total Fat 11 g **14%**

Saturated Fat 3.5 g **18%**

Trans Fat 0 g

Cholesterol 5 mg **2%**

Sodium 50 mg **2%**

Total Carbohydrates 17 g **6%**

Dietary Fiber 1 g **4%**

Total Sugars 8 g

Includes 7 g Added Sugars **14%**

Protein 2 g

Vitamin D 0 mcg 0%

Calcium 5 mg 0%

Iron 0 mg 0%

Potassium 26 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		
80242		00700998802425		120/1.5 OZ		
Brand		Brand Owner		GPC Description		
Schulstad		Lantmannen Unibake		Pies/Pastries - Sweet (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12.55 LBR	11.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.5 INH	15 INH	5.5 INH	0.55 FTQ	10x13	237 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

Store at 0°F (-18°C) or below. ---UNIT UPC: 700998802425---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

INGREDIENTS

Wheat Flour (Wheat Flour, Malted Wheat Flour), Margarine (Palm-, Canola- and Coconut Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Beta Carotene), Water, Sugar, Pecan Nuts, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate [Preservative], Citric Acid), Eggs (Eggs, Salt), Yeast, Maple Syrup, Custard Powder (Sugar, Modified Potato Starch, Whey Powder, Non Fat Dry Milk, Coconut Oil, Calcium Alginate, Sodium Phosphate, Glucose Syrup, Natural Vanilla Flavor, Beta Carotene [Color], Salt, Milk Protein), Cane Sugar Syrup, Pectin, Sodium Alginate, Pectin, Natural Flavor, Improver (Ascorbic Acid, Enzymes). Glaze: Cane Sugar Syrup, Natural Flavor

80242 - Maple Pecan Plait Mini

Schulstad's Mini Maple Pecan Plait Danish is the smaller version of our best-selling pastry. The popular Danish is made with 24 delicate sheets of buttery pastry dough, layered with sweet maple, folded in a unique braid and topped with buttery pecans. Top with maple glaze to create the perfect combination of flavor and texture. Its smaller portion works perfectly as an indulgen...



PREPARATION & COOKING SUGGESTIONS

Pan frozen in 6 x 4 configuration, 1.5" apart. Bake from frozen state in pre-heated oven 13-15 minutes at 410°F rack/deck oven, 360°F convection oven until golden brown - Do not proof

SERVING SUGGESTIONS

Bake and apply syrup in a thin zig zag pattern while still warm. Allow to cool. Baked products to be consumed within 24 hours.

MORE INFORMATION