

803341 - Apple Coronet Mini



A mini bear claw shape with Bramley apples wrapped in 24 layer Danish dough. Non-GMO Pre-heat a convention oven to 360 degrees F or a rack/deck oven to 410 degrees F. Remove desired product from case and place on paper-lined sheet pan. Leave 1 – 1.5” between products. Return case to freezer. Do not thaw. Bake for 18 – 20 minutes until golden brown. Remove from oven. Let cool fo...



MARKETING

A mini bear claw shape with Bramley apples wrapped in 24 layer Danish dough. Non-GMO Breakfast Pastry, Snack Pastry, Desert Item Keep Frozen until use.

Nutrition Facts

120 Servings per container

Serving Size 1.2 OZ Fully Baked

Amount Per Serving

Calories 150

% Daily Value*

Total Fat 8 g	10%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 45 mg	2%
Total Carbohydrates 17 g	6%
Dietary Fiber 0 g	0%
Total Sugars 7 g	
Includes 6 g Added Sugars	12%

Protein 2 g

Vitamin D 0 mcg	0%
Calcium 4 mg	0%
Iron 0 mg	0%
Potassium 29 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				
80334	00700998803347	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	
13 LBR	12.1 LBR	No	United Kingdom	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.5 INH	11.5 INH	5.3 INH	0.55 FTQ	10x13	293 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

Keep Frozen until use.-----

ALLERGENS

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

- (Milk) Milk - MC
- (Peanut) Peanuts - N
- (Egg) Eggs - C
- (Tree Nut) Tree - MC
- (Soybean) Soybean - MC
- (Fish) Fish - N
- (Wheat) Wheat - C
- (Shellfish) Shellfish - N
- (Sesame) Sesame - N
- (!) Crustaceans - N
- (!) Molluscs - N

INGREDIENTS

Wheat Flour (Wheat Flour, Malted Wheat Flour), Apple Filling (Apples, Sugar, Water, Corn Starch, Citric Acid, Potassium Sorbate [Preservative], Salt, Natural Apple Flavoring), Margarine (Palm- and Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavoring, Beta Carotene [Color]), Water, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate [Preservative], Citric Acid), Eggs (Eggs, Salt), Sugar, Yeast, Pectin, Improver (Ascorbic Acid, Enzymes). Icing: Sugar, Water.Corn Syrup.

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PREPARATION & COOKING SUGGESTIONS

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SERVING SUGGESTIONS

Breakfast Pastry, Snack Pastry, Desert Item

MORE INFORMATION