

# 227289 - Almond Filled Danish Doughnut



This Danish "Doughnut" consists of classic Viennese dough with a delicious filling of cream and almond remonce. Indulge in our Almond Danish Doughnut, crafted from classic Viennese-style dough and filled with a decadent almond remonce and creamy blend. A delicate glaze enhances its shine, helping each pastry stay fresh and delicious longer. Once baked and cooled, finish these l...



## MARKETING



## PRODUCT SPECIFICATIONS



Code		GTIN		Pack Description		
227289		00700998000340		48/3.2 OZ		
Brand		Brand Owner		GPC Description		
Schulstad		Lantmannen Unibake		Pies/Pastries - Sweet (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.2 LBR	10.4 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.4 INH	11.5 INH	5.3 INH	0.54 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. -----

## ALLERGENS



**C** = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = 'Intentionally not 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 - MC
- Tree - C
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

48 Servings per container

**Serving Size** 1 piece

**Amount Per Serving**  
**Calories** 360

% Daily Value\*

**Total Fat** 22 g 28%

Saturated Fat 8 g 40%

Trans Fat 0 g

**Cholesterol** 10 mg 3%

**Sodium** 110 mg 5%

**Total Carbohydrates** 35 g 13%

Dietary Fiber 1 g 4%

Total Sugars 11 g

Includes 11 g Added Sugars 22%

**Protein** 4 g

Vitamin D 0 mcg 0%

Calcium 10 mg 0%

Iron 0.4 mg 2%

Potassium 60 mg 2%

\* 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.

## 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 [Color]), Water, Sugar, Custard Powder (Sugar, Modified Potato Starch, Whey Powder, Non Fat Dry Milk, Coconut Oil, Glucose Syrup, Pentasodium Triphosphate, Tetrasodium Pyrophosphate, Disodium Phosphate, Calcium Alginate, Natural Vanilla Flavor, Beta Carotene [Color], Salt, Milk Protein), Eggs (Eggs, Salt), Yeast, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate [Preservative], Citric Acid), Canola Oil, Almond Paste (Almond Powder, Sugar, Water, Potassium Sorbate [Preservative]), Modified Potato Starch, Pectin, Improver (Ascorbic Acid, Enzymes), Natural Flavor. Icing: Sugar, Water, Dried Glucose Syrup, Cocoa Powder.

## 227289 - Almond Filled Danish Doughnut

This Danish "Doughnut" consists of classic Viennese dough with a delicious filling of cream and almond remonce. Indulge in our Almond Danish Doughnut, crafted from classic Viennese-style dough and filled with a decadent almond remonce and creamy blend. A delicate glaze enhances its shine, helping each pastry stay fresh and delicious longer. Once baked and cooled, finish these i...



### PREPARATION & COOKING SUGGESTIONS

Take directly from the freezer and bake in a preheated oven at 375°F. Bake for 18 minutes. Let products cool for 15 minutes before decoration.

### SERVING SUGGESTIONS

Breakfast, Snack, Donut Case

### MORE INFORMATION