

565095 - Chef Pierre Large Elite Danish Variety Pack 6 trays/8...

A delicious mix of our most popular Danish, including 2 trays each of apple and cheese, and 1 tray each of cherry cheese, and cinnamon almond bear claws.



MARKETING

Premium flavor and appearance

Nutrition Facts

8.0 Servings per container

Serving Size 1 Danish (113g)

Amount Per Serving
Calories **330**

% Daily Value*

Total Fat 14 **18%**

Saturated Fat 6 g **30%**

Trans Fat 0 g

Cholesterol 15 mg **5%**

Sodium 380 mg **17%**

Total Carbohydrates 47 g **17%**

Dietary Fiber 2 g **7%**

Total Sugars 24 g

Includes 21 g Added Sugars **42%**

Protein 4 g

Vitamin D 1 mcg 6%

Calcium 35 mg 2%

Iron 2 mg 10%

Potassium 140 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
08344	565095	00032100083447	6 x 8 CT

Brand	Brand Owner	GPC Description
Chef Pierre	SARA LEE FROZEN BAKERY	Sweet Bakery Products Variety Packs

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
16.29 LBR	11.75 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.06 INH	13.19 INH	11.88 INH	1.46 FTQ	8x7	365 Days	0.0 FAH / 27.0 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soy - C
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - MC
- Fish - N
- Shellfish - N

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

SERVING SUGGESTIONS

1 Danish

PREPARATION & COOKING SUGGESTIONS

Keep frozen until ready to use. Serve at room temperature or heat before serving. Thaw & Serve - Room Temperature: Thaw pastries in wrapped trays at room temperature: 1 1/2 - 2 hours. Serve. Heat & Serve - Conventional Oven: 1. Remove pastries from corrugated tray; place on baking tray. 2. HEAT in preheated 350°F conventional oven: If frozen: 8-10 minutes. If thawed: 5-6 minutes. Serve. Heat & Serve - Microwave Oven (1000 watt): Place one pastry on microwave-safe plate; heat on high power: If frozen: About 25-30 seconds. If thawed: About 15-20 seconds. Serve.

INGREDIENTS

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, APPLES, SUGAR, MARGARINE (PALM OIL, SOYBEAN OIL, WATER, SALT, CONTAINS LESS THAN 2% OF EACH OF VEGETABLE MONO & DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [A PRESERVATIVE], CITRIC ACID, NATURAL & ARTIFICIAL FLAVOR, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR], VITAMIN D3, WHEY), HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, WHOLE EGGS, CONTAINS 2% OR LESS OF: FOOD STARCH-MODIFIED, YEAST, BROWN SUGAR, SALT, TAPIOCA DEXTRIN, CINNAMON, MONOGLYCERIDES, PALM OIL, NATURAL BUTTER FLAVOR, MICROCRYSTALLINE CELLULOSE, CASEIN (MILK), CALCIUM PROPIONATE (PRESERVATIVE), LEMON JUICE CONCENTRATE, PROPYLENE GLYCOL ALGINATE, ARTIFICIAL FLAVOR, XANTHAN GUM, DEXTROSE, AGAR, LEAVENING (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SODIUM METABISULFITE, SOY LECITHIN, ENZYMES, ASCORBIC ACID, EGG WHITES, LOCUST BEAN GUM, CARRAGEENAN.

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NUTRITIONAL ANALYSIS



Calories	330
Protein	4 g
Total Carbohydrates	47 g
Sugars	24 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	14
Trans Fat	0 g
Saturated Fat	6 g
Added Sugars	21 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	15 mg
Vitamin D	1 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	380 mg
Calcium	35 mg
Iron	2 mg
Potassium	140 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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