



Schulstad Royal Danish Selection (1x36)

Additional Information

Product Code	997481
Product Description	A selection of 3 Danish pastries: Cinnamon Swirl, Vanilla Crown and Apricot Crown. Includes 2 x135g icing bags. 12 units per bag. 3 x bags per case. Additional: 2 bags of icing per case. Individual unit weight 94.8g. Bake from frozen.
Height (mm)	139.0000
Length (mm)	396.0000
Width (mm)	294.0000
Outer EAN 1	5701536805118
Storage Type	Frozen
Brand	Schulstad

Ingredients

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Cinnamon Swirl: Dough: Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (Egg, Salt), Sugar, Improver (Wheat Flour). Filling: Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Sugar, Water, Custard Powder (Sugar, Modified Potato Starch, Whey Powder (Milk), Skimmed Milk Powder, Coconut Oil, Stabilisers (E404, E450iii, E339ii, E451i), Glucose Syrup, Flavouring, Colour (E160aiii), Salt, Milk Protein), Sugar Syrup, Cinnamon (0.5%), Wheat Flour, Cane Sugar Syrup. Topping: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)). Icing: Sugar, Water, Glucose Syrup. Apricot Crown: Dough: Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (Egg, Salt), Sugar, Wheat Gluten, Improver (Wheat Flour), Stabiliser (E417). Filling: Apricot Filling (22.5%) (Dried Apricots, Sugar, Apricot Puree, Glucose Syrup, Water, Modified Maize Starch, Gelling Agent (E406), Flavouring, Preservative (E202), Salt, Elderberry Concentrate, Acidity Regulator (E330)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Water, Wheat Flour, Almond Powder, Flavouring. Topping: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)). Icing: Sugar, Water, Glucose Syrup. Vanilla Creme Crown: Dough: Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Emulsifier (E471), Salt, Acidity Regulator (E330), Flavouring), Water, Yeast, Egg (Egg, Salt), Sugar, Wheat Gluten, Improver (Wheat Flour), Stabiliser (E417). Filling: Water, Custard Powder (4.5%) (Sugar, Modified Potato Starch, Whey Powder (Milk), Skimmed Milk Powder, Coconut Oil, Stabilisers (E404, E450iii, E339ii, E451i), Glucose Syrup, Flavouring, Salt, Milk Protein, Colour (E160aiii)), Sugar, Vegetable Margarine (Palm Oil, Rapeseed Oil, Water, Coconut Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Flavouring), Wheat Flour, Almond Powder, Flavouring. Topping: Glaze (Water, Glazing Agent (E953), Sugar, Gelling Agent (E406), Acidity Regulator (E330), Preservative (E202)), Hazelnuts. Icing: Sugar, Water, Glucose Syrup

Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	No
Suitable for Coeliacs	No
Suitable for Lactose-Free Diet	No
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	No

Allergens

Celery	No
Gluten	Yes
Crustacea	No
Egg	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No
Mustard	No
Nuts	Yes
Peanuts	No
Sesame	No
SOYA	No
Sulphites	<10mg

Nutritional Information

Carbohydrate Per 100g (g)	46.5 g
Carbohydrate of which Sugars per 100g (g)	18.1 g
Fat per 100g (g)	26 g
Fat of which Saturates per 100g (g)	11.1 g
Fibre per 100g	0.8 g
Energy per 100g (kcal)	444 kcal
Energy per 100g (kj)	1856 kj
Protein per 100g (g)	5.7 g
Salt per 100g (g)	0.34 g

Disclaimer:

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