

RTB MAPLE PECAN BUTTER DANISH

REVISION 10 (12-10-2021) CODE: 52642 GTIN: 10057483526425

WEIGHT: 90 g / 3.2 oz **BAKING: READY TO BAKE**

INGREDIENTS LIST

MAPLE FILLING (MAPLE SYRUP, BROWN SUGAR, WATER, BUTTER (CREAM), MODIFIED CORN STARCH, NATURAL FLAVOR), ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, PECANS, YEAST, SUGAR, EGGS, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

Contains a Bioengineered Food Ingredient

DELIVERED PRODUCT



BAKED PRODUCT

UNIT/CASE: 40



SPECIAL MENTION

A 200g bag of pecans included in the product case. In order to improve the flavour of the pecans, we recommend to garnish the danish after thawing and before baking. Recommended quantity: 2 tsp (about 5g)

ALLERGENS

CONTAINS: WHEAT, MILK, EGG, SOY, PECANS. MAY CONTAIN: PEANUTS AND OTHER









PHYSICAL PRODUCT SPECIFICATIONS

		LENGTH HEIGHT WINTH/DIAMETER							
	LENGTH			HEIGHT			WIDTH/DIAMETER		
	min	target	max	min	target	max	min	target	max
IN	4.33	4.72	5.12	0.89	1.08	1.28	2.85	3.15	3.44
CM	11	12	13	2.25	2.75	3.25	7.25	8	8.75

UNIT W	/EIGHT
frozen	cooked
3.2 oz	2.9 oz
90 g	81 g

SCARIFICATION SHAPE: STRIPES

STORAGE

Shelf life cooked product: 2 day(s) Location shelf life cooked product : AMBIENT AIR

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations:

Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer:

Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

COOKING SPECIFICATIONS

BAKING INS	TRUCTIONS	PRODUCT DESCRIPTION		
THAWING	WHERE	ROOM TEMPERATURE		
	TIME	ATURE 20°C (68°F) DITY NOT REQUIRED IE NOT REQUIRED ATURE TYPE CONVECTION		
	TEMPERATURE	20°C (68°F)		
PROOFING	HUMIDITY	NOT REQUIRED		
	TIME	NOT REQUIRED		
	TEMPERATURE			
BAKING	OVEN TYPE	CONVECTION		
	TIME	17-21 MIN		
	TEMPERATURE	177°C (351°F)		
PRECA	UTIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL		
		Raw, Ready to bake and Parbaked products must be baked to		

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Nutrition Facts

1 servings per container

Serving size 1 unit (81g)

Amount per serving

Calories

	% Daily Value*
Total Fat 17g	22%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 250mg	11%
Total Carbohydrate 38g	14%
Dietary Fiber 1g	4%
Total Sugars 17g	
Includes 17g Added So	ugars 34%
Protein 5g	

Vitamin D 0mcg	0%
Calcium 23mg	2%
Iron 1mg	6%
Potassium 95mg	2%

*The % Daily Value 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.



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US

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ALLERGENS CHARTS

COLUMN I indicates the allergens that may be found in the product, from addition or cross-contamination.

COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.

COLUMN III indicates whether any allergens are present in our plant.

COMPONENT	COLUMN I present in the product	COLUMN II present in other products manufactured on the same production line	COLUMN III present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	YES	YES
Tree nuts (eg.,Almond, Brazil nut, Cashew, Filbert/hazelnut, Macadamia nut/Bush, Pine nut/ Pinon nut, Pistachio, Walnut, Beech nut, Butternut, Chestnut, Chinquapin, Pecan, Coconut, Ginko nut, Hickory, Lichee, Pili nut and Sheanut or their derivatives eg., nut butters and oils, etc.	YES	YES	YES
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	NO
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	YES	YES	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	YES	YES	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO	NO
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	YES	YES	YES
Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	YES	YES
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	NO	YES	YES

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