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52501006 Large Danish Selection

Schulstad's Large Danish Selection contains four different varieties of authentic European Danish. Each Danish is made with 24 delicate layers of buttery pastry dough and has its own unique shape and flavor including Cinnamon Swirl, Raspberry Crown, Maple Pecan Plait and Lemon Creme Fan. The Large Danish Selection contains the perfect combination of Danish varieties to accommodate all taste preferences.

Cinnamon Swirl	12 Each	GTIN (01) 007 0099	8 00002 9	Case Pack	48 (4 flat packs x 12 pieces)
Raspberry Crown	12 Each			Net Case Weight	10.9 lbs. 4.9 kg
Maple Pecan Plait	12 Each			Gross Case Weight	11.6 lbs. 5.3 kg
Lemon Crème Fan	12 Each			Case Dimensions (in.)	LxWxH: 15.5 x 11.5 x 5.4
		Avg. Frozen Weight 3.3 oz.	93 g	Case Cube	0.56
			•	Ti x Hi	10 x 13 130 Cases per Pallet

Baked Weight:

70 g 2.5 oz.

78 g 2.8 oz.

Maple Pecan Plait 78 g 2.8 oz.

Lemon Crème Fan 80 g 2.8 oz.







Nutrition Fa	acts
48 Servings Per Containe	
Serving size 1 pie	ce (78g
Amount per serving	
Calories	280
% D:	aily Value
Total Fat 17g	229
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 25mg	89
Sodium 80mg	39
Total Carbohydrate 29g	119
Dietary Fiber 2g	79
Total Sugars 12g	
Includes 11g Added Sugars	229
Protein 4g	
Vitamin D 0mcq	09
Calcium 60mg	49
Iron 6.4mg	359
Potassium 70mg	29
"The % Daily Value tells you how much a re serving of food contributes to a daily diet. 2, day is used for general nutrition advice.	



48 Servings Per Container Serving size 1 piece (78g					
Amount per serving Calories	360				
% D.	aily Value				
Total Fat 23g	29				
Saturated Fat 10g	509				
Trans Fat 0g					
Cholesterol 25mg	89				
Sodium 115mg	59				
Total Carbohydrate 34g	121				
Dietary Fiber 1g	49				
Total Sugars 11g					
Includes 11g Added Sugars	229				
Protein 4g					
Vitamin D 0mcg	09				
Calcium 70mg	69				
Iron 0.1mg	09				
Potassium 70mg	21				



Nutrition 48 Servings Per Cor Serving size	
Amount per serving Calories	280
	% Daily Value*
Total Fat 17g	22%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 90mg	4%
Total Carbohydrate 29g	11%
Dietary Fiber 0g	0%
Total Sugars 8g	
Includes 8g Added S	iugars 16%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.4mg	2%
Potassium 80mg	2%
*The % Daily Value tells you how serving of food contributes to a da day is used for general nutrition as	ily diet. 2.000 calories a

CINNAMON SWIRL: Wheat Flour, Margarine (Palm Oil, Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Water, Sugar, Margarine (Palm Oil, Canola Oil, Water, Coconut Oil, Salt, Mono and Diglycerides, Citric Acid, Natural Flavor, Vitamin A), Yeast, Egg Yolk (Egg Yolk, Salt), Glaze (Water, Isomalt, Sugar, Agar, Citric Acid, Potassium Sorbate), Custard Powder (Sugar, Modified Potato Starch, Whey Powder, Skim Milk Powder, Coconut Oil, Corn Syrup, Calcium Alginate, Tetrasodium Pyrophosphate, Disodium Phosphate, Natural Flavor, Beta Carotene, Salt, Caseinate, Penta Sodium Triphosphate), Spice, Sucrose Syrup, Baking Agent (Wheat Flour, Wheat Gluten, Yeast, Canola Oil, Ascorbic Acid), Cane Syrup. Icing: Powdered Sugar, Water, Corn Syrup.

RASPBERRY CROWN: Wheat Flour, Raspberry Filling (Raspberry (12%), Sugar, Water, Corn Starch, Gellan Gum, Elderberry Concentrate, Potassium Sorbate, Trisodium Citrate), Margarine (Palm Oil, Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Water, Sugar, Margarine (Palm Oil, Canola Oil, Water, Coconut Oil, Salt, Mono and Diglycerides, Citric Acid, Natural Flavor, Vitamin A), Yeast, Egg Yolk (Egg Yolk, Salt), Glaze (Water, Isomalt, Sugar, Agar, Citric Acid, Potassium Sorbate), Pectin, Baking Agent (Wheat Flour, Wheat Gluten, Yeast, Canola Oil, Ascorbic Acid), Almond Powder, Natural Flavor, ICING: Powdered Sugar, Water, Corn Syrup,

MAPLE PECAN PLAIT: Wheat Flour, Margarine (Palm Oil, Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Water, Sugar, Margarine (Palm Oil, Canola Oil, Water, Coconut Oil, Salt, Mono and Diglycerides, Citric Acid, Natural Flavor, Vitamin A), Pecans, Glaze (Water, Isomalt, Sugar, Agar, Citric Acid, Potassium Sorbate), Egg Yolk (Egg Yolk, Salt), Yeast, Maple Syrup, Custard Powder (Sugar, Modified Potato Starch, Whey Powder, Skim Milk Powder, Coconut Oil, Corn Syrup, Calcium Alginate, Tetrasodium Pyrophosphate, Disodium Phosphate, Natural Flavor, Beta Carotene, Salt, Caseinate, Penta Sodium Triphosphate), Pectin, Baking Agent (Wheat Flour, Wheat Gluten, Yeast, Canola Oil, Ascorbic Acid), Cane Sugar Syrup, Sodium Alginate, Natural Flavor. Syrup: Cane Sugar Syrup, Natural Flavor.

LEMON CRÈME FAN: Wheat Flour, Margarine (Vegetable Oil [Palm Oil, Canola Oil, Water, Mono and Diglycerides, Salt, Citric Acid, Natural Flavor, Vitamin A), Water, Cheese (Buttermilk, Cream, Salt, Culture), Powdered Sugar, Sugar Topping (Sugar, Palm Oil), Egg Yolk (Egg Yolk, Salt), Sugar, Glaze (Water, Isomalt, Sugar, Agar, Potassium Sorbate, Citric Acid), Custard Powder (Sugar, Modified Potato Starch, Whey Powder, Skim Milk Powder, Coconut Oil, Corn Syrup, Calcium Alginate, Tetrasodium Pyrophosphate, Disodium Phosphate, Natural Flavor, Beta Carotene, Salt, Caseinate, Penta Sodium Triphosphate), Yeast, Lemon Juice (Potassium Disulphite), Baking Agent (Dextrose, DATEM, Calcium Carbonate, Enzymes, Ascorbic Acid), Pectin, Wheat Starch, Tapioca Starch, Lemon Oil (Lemon Oil, Natural Flavor, Rosemary Extract). Icing: High-Fructose Corn Syrup, Lemon Flavor.

Topping Décor incl. in Case: White Icing, Maple Syrup, Lemon Syrup

Allergen Statement: Milk, Egg, Tree Nuts (Pecans, Almonds), Wheat

United Kingdom and Denmark

May Contain Statement: Sesame Seeds and Other Tree Nuts

HANDLING INSTRUCTIONS

Country of Origin:

Store at 0°F (-18°C) or below

Pan frozen 3 x 4 configuration, 1.5" apart. Bake from frozen state in a pre-heated oven 17-19 minutes at 410°F rack/deck oven, 360°F convection oven until golden brown - Do not proof. Allow to cool - Apply icing in a thin zig zag pattern / Apply Syrup in a thin zig zag pattern while still warm. Allow to cool. Recommended shelf life

after baking is 24 hours.

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02/04/22