



# Custard pastry bun

Item no.: 608008

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**PRODUCT DESCRIPTION:** Light and flaky pastry bun, with custard remonce filling.

**NET WEIGHT:** 48 pcs. of approx. 97 g - 4656 g

**STORAGE:** Keep frozen at -18°C or colder. Do not refreeze after defrosting.

**SHELF LIFE:** 12 months from production date.

**BAKING GUIDE:** Preheat oven to 180-190°C. Bake directly from frozen for 18 minutes. Bake without using steam. Recommended shelf life after baking is 24 hours.



Serving suggestion

**Ready to bake Danish pastry with 25% custard remonce filling. Deepfrozen.**

**Ingredients:**

**Wheat** flour, vegetable margarine [palm oil\*, rapeseed oil, water, salt, emulsifier (mono- and diglycerides of fatty acids), acidity regulator (citric acid), natural flavouring], water, sugar, custard powder [sugar, modified potato starch, whey powder (from **milk**), skimmed **milk** powder, coconut oil, stabilisers (sodium alginate, calcium sulphate, diphosphates), glucose syrup, **milk** protein, coloring (carotenes)], **egg** yolk\*\*, yeast, whey powder (from **milk**), modified potato starch, glazing agent (isomalt), stabilisers (sodium alginate, pectins, agar), emulsifier (mono- and diacetyl tartaric acid ester of mono- and diglycerides of fatty acids), salt, dextrose, **almond** flour, flour treatment agents [ascorbic acid, amylase (from **wheat**), xylanase (from **wheat**)].

\* SG certified palm oil: Certificate number: BVC-RSPO-1-2706606519

\*\* Free-range

May contain traces of pecan nuts and hazelnuts.

<b>Nutritional information per 100 g (unbaked)</b>	
Energy	1517 kJ/363 kcal
Fat	24 g
-of which saturates	9,8 g
Carbohydrates	33 g
-of which sugars	10 g
Protein	4,0 g
Salt	0,29 g