



Large cinnamon whirl

Item no.: 608009

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PRODUCT DESCRIPTION: Crispy, flaky pastry shaped as a whirl, with cinnamon remonce.

NET WEIGHT: 36 pcs. of approx. 112 g - 4032 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 21 minutes. Bake without using steam. The height of the whirl is created by baking in a baking ring (Ø 9-10 cm). Let cool for 30 minutes before decorating. Recommended shelf life after baking is 24 hours.



Serving suggestion

Danish pastry ready to bake. With 31% cinnamon 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, yeast, **egg**** yolk, cane sugar syrup, modified potato starch, 1% cinnamon, whole **milk** powder, glazing agent (isomalt), salt, **almond** flour, stabiliser (sodium alginate, pectins, agar), emulsifier (mono- and diacetyl tartaric acid ester of mono- and diglycerides of fatty acids), dextrose, 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 hazelnuts and pecan nuts.

Nutritional information per 100 g (unbaked)	
Energy	1591 kJ/380 kcal
Fat	23 g
-of which saturated	9,0 g
Carbohydrates	38 g
-of which sugars	16 g
Protein	4,0 g
Salt	0,33 g