

Product

Item number Panelux 215262

Item number client

Mini Cinnamon Roll

Rolled yeast dough pastry with a cinnamon filling.
Preproved, deep-frozen.



Packing Data carton with bags 4x(40x35g)

Net weight 5.600 g

Gross weight 5.963 g

EAN Code



External dimensions 398 x 266 x 179 mm

Cartons per pallet 90

Total height pallet (excl. pal.) 1,79

Codification expiry date DD/MM/YY

Codification Lot LY DDD

Delivery & Storage conditions

Shelf life / residual life at date of delivery (days) 275 / 183

Storage conditions -18 °C

Ingredient list

WHEAT flour, sugar, whole MILK, sunflower oil, EGGS, sunflower oil fully hydrogenated, BUTTER, water, yeast, cinnamon (1%), modified starch, rapeseed oil, WHEAT starch, EGG yolk, iodized salt (salt, potassium iodate), BUTTERMILK powder, coconut oil, raising agent (E 450, E 500, E 341), WHEAT GLUTEN, WHEAT malt flour, LACTOSE, emulsifier (E 472e), thickener (E 412), SOYA flour, dextrose, acidifier (E 330), salt, acidity regulator (E 341, E 262), flour treating agent (E 300, alpha-amylases, hemicellulase), flavouring. (Traces: NUTS, SESAME)

Directions for use

Preheat the stove at 200°C. Take the pastry out of the packing and let them thaw for about 5 minutes at room temperature. Bake the products 9-11 minutes with steam (when there is a stove without steam, the products can be sprayed with water before baking). Do not refreeze once thawed.

Nutritional values (per 100 g, calculated)

Energy value	365 kcal	Protein	5,4 g	Dietary fibre	2,1 g
	1529 kJ	Fat	16,4 g	Saturated fatty acids	7,2 g
Salt	0,8 g	Carbohydrates	47,9 g	Sugars	23,0 g

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