



Cinnamon roll

Item no.: 608060

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- PRODUCT DESCRIPTION:** Soft, sweet yeast dough shaped as a whirl, with cinnamon remonce. Paper baking cups included.
- NET WEIGHT:** 36 pcs. of approx. 106 g.+ 2 x 150 g white icing - 4.116 kg
- STORAGE:** Keep frozen at -18°C or colder. Do not refreeze after defrosting.
- SHELFLIFE:** 12 months from production date.
- BAKING GUIDE:** Bake directly from frozen in the supplied paper baking cups in preheated oven at 180-190°C (356-374°F) for 16 minutes. Let cool for about 30 minutes before decorating with enclosed icing.



Ready to bake sweet yeast dough with 33% cinnamon remonce filling. Deepfrozen.

Ingredients:

Wheat flour, vegetable margarine [palm oil*, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), salt, acidity regulator (citric acid), natural flavouring], water, sugar, **egg** yolk**, yeast, cane sugar syrup, modified potato starch, cinnamon, glucose powder, whole **milk** powder, emulsifier (mono- and diacetyl tartaric acid ester of mono- and diglycerides of fatty acids), stabilisers (guar gum, pectin, sodium alginate), dextrose, salt, sunflower oil, pea protein, flour treatment agents [amylase (from **wheat**), xylanase (from **wheat**), ascorbic acid], **almond** flour, maltodextrin, maize starch.

* SG Palm oil: Certificate number: BVC-RSPO-1-2706606519

** free-range

May contain traces of hazelnuts and pecan nuts.

White icing for decoration – Ingredients: Sugar, water, glucose syrup, cocoa butter.

May contain traces of cereals containing gluten, milk, egg, hazelnuts, pecan nuts and almonds.

Nutritional information per 100 g	Cinnamon roll (unbaked)	Icing
Energy	1561 kJ/373 kcal	1479 kJ/354 kcal
Fat	21 g	<0,5 g
-of which saturates	8,0 g	<0,1 g
Carbohydrates	41 g	87 g
-of which sugars	16 g	80 g
Protein	4,3 g	0 g
Salt	0,36 g	0 g