



# APPLE-LINGONBERRY PASTRY 65G

Net weight: 65g

Yeast-puff pastry with apple-lingonberry filling, sprinkled with sugar.  
Pre-proofed, deep frozen.

100 units/box 64 boxes/pallet

## Ingredients

WHEAT flour, apple filling 25% (apple 60%, glucose-fructose syrup, thickeners: E1442, E418, apple flavouring; preservatives: potassium sorbate, sodium benzoate; antioxidant: ascorbic acid), margarine (vegetable fats and oils (palm, rapeseed), BUTTER, emulsifiers: mono- and diglycerides of fatty acids, lecithin (rapeseed); acidity regulator: citric acid; flavourings, food colour: beta-carotene), water, sugar, lingonberries 11%, whole EGG liquid, yeast, BUTTER, salt, WHEAT gluten, dextrose, emulsifier E472e; stabilisers: xanthan gum, pectine, E466; antioxidant: ascorbic acid, sunflower seed oil, MILK protein, WHEY powder, maize starch.

*May contain traces of sesame seeds, soy, mustard, lupine.*

## Nutritional value per 100g

Energy value	1764 kJ/392 kcal
Fats	17,4 g
of which saturated fatty acids	9,6 g
Carbohydrates	55,8 g
of which sugars	24,6 g
Fibres	1,5 g
Proteins	5,8 g
Salt	0,4 g

## Transport and storage conditions

At  $-18\text{ }^{\circ}\text{C}$ .

*Do not refreeze defrosted products.*

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## Preparation instructions

1. Place frozen products onto a baking tray covered with baking paper.
2. Thaw products at room temperature for 20 minutes.
3. Bake in a pre-heated oven at  $185\text{-}190^{\circ}\text{C}$  for approx. 12-14 minutes\*.

*\* Baking time depends on the favorite browning of the product and the oven properties.*

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## Best Before

at  $-18\text{ }^{\circ}\text{C}$

365 days

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