BLUEBERRY CHEESECAKE-STYLE DANISH RTB

WEIGHT : 100 g / 3.5 oz

BAKING : READY TO BAKE

REVISION 04 (21-11-2023)

UNIT/CASE: 84

US

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CREAM CHEESE FILLING [WATER, CREAM CHEESE (SKIM MILK, CREAM, SALT, GUAR GUM, XANTHAN GUM, LOCUST BEAN GUM, BACTERIAL CULTURES), SUGAR, MODIFIED CORN STARCH, LACTIC ACID, XANTHAN GUM, SALT, SODIUM CITRATE, LOCUST BEAN GUM, NATURAL FLAVOR], BLUEBERRY FILLING [BLUEBERRIES, WATER, SUGAR, MODIFIED CORN STARCH, NATURAL FLAVOR], BUTTER (CREAM), WATER, YEAST, SUGAR, EGGS, LESS THAN 2% OF: PARTIALLY SKIMMEDMILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

ALLERGENS

CONTAINS: WHEAT, MILK, EGGS, SOY,

GMO

Contains a Bioengineered Food Ingredient

PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH		HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT		
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	4.17	4.49	4.72	0.94	1.22	1.34	2.83	3.09	3.35	3.5 oz	3.1 oz
CM	10.6	11.4	12	2.4	3.1	3.4	7.2	7.85	8.5	100 g	88 g

SCARIFICATION SHAPE : BASKET

STORAGE

Shelf life cooked product : 48 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :270 day(s)

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations : Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :

Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

COOKING SPECIFICATIONS

BAKING INST	TRUCTIONS	PRODUCT DESCRIPTION		
THAWING	WHERE	ROOM TEMPERATURE		
	TIME	30 MIN		
	TEMPERATURE	20°C (68°F)		
PROOFING	HUMIDITY	NOT REQUIRED		
	TIME	NOT REQUIRED		
	TEMPERATURE			
BAKING	OVEN TYPE	CONVECTION		
	TIME	18-22 MIN		
	TEMPERATURE	180°C (356°F)		
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL		
		Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.		

DELIVERED PRODUCT

BAKED PRODUCT







8.5	100 g	88 g
5.55	5.5 02	0.1 02

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Nutrition Facts

1 servings per container Serving size 1 unit (88g)

Amount per serving Calories

% D	aily Value*
Total Fat 14g	18%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 300mg	13%
Total Carbohydrate 34g	12%
Dietary Fiber 1g	4%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 1mg	6%
Potassium 58mg	2%
*The % Daily Value tells you how much a n serving of food contributes to a daily diet. 2 day is used for general nutrition advice.	