



BANNETON
BAKERY INC.

All Butter Mini Caramel Apple Danish Pocket 1.5 oz

SPECIFICATION SHEET

ITEM: 240
UPC: 89916900240 2
COUNTRY OF ORIGIN: USA



DESCRIPTION: A flakey caramel apple filled dessert pastry

PACKAGING: A1
U/M: Case
Case Pack: 200 Pieces
Net Case Weight (lbs): 18.75
Gross Case Weight (lbs): 19.85
Case Size: 17.25" x 12.88" x 8.75"
Case Cube: 0.97
Tie Tier: 8 x 10
Pallet: 80
Shelf Life: 180 days (frozen) from day of production
Baked Shelf Life: 1 day or 3-4 days packaged
Storage: Store at 0°F or below

INGREDIENTS:

Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Butter, Water, Fresh Whole Milk, Sugar, Eggs, Yeast, Salt, Vital Wheat Gluten Enzymes, Ascorbic Acid.

FILLINGS:

Apples, Water, Modified Food Starch, Sugar, Malic Acid, Cinnamon, Salt, Guar Gum, Locust Bean Gum, Xanthan Gum, Natural Flavor & Ascorbic Acid.

Caramel Filling (Corn Syrup, Sugar, Water, Sweetened Condensed Skim Milk, Butter, Salt, Soy Lecithin, Gum Arabic, Baking Soda, Citric Acid, Xanthan Gum, Caramel Color.

ALLERGENS:

CONTAINS: Wheat, Dairy, Eggs, and Soy

May contain trace amounts of Almond, Pecan, and Sesame Seed



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Nutrition Facts	
1 serving per container	
Serving size	1 1/2 oz (43g)
Amount per serving	
Calories	130
% Daily Value *	
Total Fat 6g	8%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 20mg	6%
Sodium 140mg	6%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	2%
Total Sugars 3g	
Includes 1g Added Sugars	3%
Protein 2g	
Vitamin D 0.3mcg	2%
Calcium 10mg	0%
Iron 0.6mg	4%
Potassium 40mg	0%
Folate 60mcg DFE (15mcg Folic Acid)	15%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

BAKING INSTRUCTIONS:

- 1) Store in freezer at 0°F or less
 - 2) Spread pieces on parchment paper
 - 3) **DO NOT PROOF**
 - 4) Bake at 350°F until **DARK** golden brown
 - 5) Adjust baking times to account for your specific oven
- Allow product to cool completely