

# PP 2 Apple Danish (Tray)

Pp 2 Apple Danish (tray) 1x180g

## PRODUCT DESCRIPTION

PP 2 Apple Danish (Tray)

<b>Brand</b>	The Artisan Bakery
<b>Manufacturer Product Code</b>	D6227A-PP2
<b>Product Type</b>	Food
<b>Product Category</b>	Croissants, Brioche & Pastries
<b>Storage Type</b>	Ambient
<b>Erudus ID</b>	f9c183ebd2ff41b4b7d57620e720e98c
<b>Specification Type</b>	Bakery Products
<b>Inner Component GTIN</b>	5060697742626



## INGREDIENTS

### Ingredient Declaration

Flour [**WHEAT** Flour, Calcium, Iron, Niacin, Thiamin], Apple Puree [Apple, Water, Apple Puree, Sugar, Modified Starch (E1442), Apple Juice Concentrate, Acidity Regulator (Citric Acid), Natural Apple Flavouring, Preservative (Potassium Sorbate)], Water, Pastry Margarine [Vegetable Oils and Fats (RSPO Palm, Rapeseed, Sunflower, in varying proportions), Water, Salt, Emulsifiers (Lecithins (E471)), Acid (Citric Acid), Flavouring, Colour (Carotenes)], Pasteurised Whole **MILK**, Sugar, Pastry Cream Mix [Sugar, Modified Starch, Skimmed **MILK** Powder, Lactose and **MILK** Proteins, Coconut Oil, Gelling Agent (Sodium Phosphates, Diphosphates, Sodium Alginate, Calcium Sulphate), Firming Agent (Calcium Sulphate, Flavouring (**MILK**), Colour (Carotenes)), Glaze [Water, Vegetable Proteins, Sunflower Oil, Dextrose, Maltodextrines, Starch], Fresh Yeast, Salt, Cinnamon, Improver [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Rapeseed Oil, Flour Treatment Agent (E300)]

## ALLERGENS

Product Contains:

<b>Celery/Celeriac</b>	No	<b>Mustard</b>	May Contain
<b>Cereals Containing Gluten</b>	Yes	<b>Nuts (Tree)</b>	May Contain
<b>Barley</b>	May Contain	<b>Almond nuts</b>	May Contain
<b>Oats</b>	May Contain	<b>Brazil nuts</b>	No
<b>Rye</b>	May Contain	<b>Cashew nuts</b>	No
<b>Wheat (including Spelt and Khorasan)</b>	Yes	<b>Hazelnuts</b>	May Contain
<b>Crustacea</b>	No	<b>Macadamia (Queensland) nuts</b>	No
<b>Eggs</b>	May Contain	<b>Pecan nuts</b>	May Contain
<b>Fish</b>	No	<b>Pistachio nuts</b>	May Contain
<b>Lupin</b>	No	<b>Walnuts</b>	May Contain
<b>Milk</b>	Yes	<b>Peanuts</b>	No
<b>Molluscs</b>	No	<b>Sesame Seeds</b>	May Contain
		<b>Soybeans</b>	May Contain
		<b>Sulphur Dioxide and Sulphites</b>	No

Risk Source:

<b>Barley (Risk Source)</b>	Factory	<b>Oats (Risk Source)</b>	Factory
<b>Rye (Risk Source)</b>	Factory	<b>Eggs (Risk Source)</b>	Factory
<b>Mustard (Risk Source)</b>	Factory	<b>Tree Nuts (Risk Source)</b>	Factory
<b>Almond nuts (Risk Source)</b>	Factory	<b>Hazelnuts (Risk Source)</b>	Factory
<b>Pecan nuts (Risk Source)</b>	Factory	<b>Pistachio nuts (Risk Source)</b>	Factory
<b>Walnuts (Risk Source)</b>	Factory	<b>Sesame Seeds (Risk Source)</b>	Factory
<b>Soybeans (Risk Source)</b>	Factory		

**Allergen Statement On Pack**

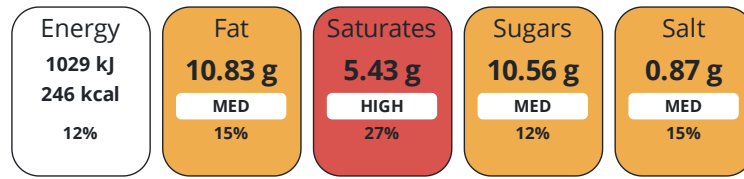
Manufactured in a factory that handles Almonds, Hazelnuts, Walnuts, Pecan Nuts, Pistachio Nuts, Sesame, Eggs, Rye, Barley, Oats, Spelt, Soya, Mustard.

DIET  
SUITABILITY

<b>Vegan Diet</b>	No	<b>Vegetarian Diet</b>	Suitable for
<b>Halal Diet</b>	No	<b>Kosher Diet</b>	No

NUTRITIONAL  
INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 246kcal / 1029kJ

Nutrient	per 100g	RI per 100g
<b>Energy (kJ)</b>	1029 kJ	12%
<b>Energy (kcal)</b>	246 kcal	12%
<b>Fat</b>	10.83 g	15%
<b>of which Saturates</b>	5.43 g	27%
<b>Carbohydrate</b>	32.86 g	13%
<b>of which Sugars</b>	10.56 g	12%
<b>Fibre</b>	1.5 g	
<b>Protein</b>	4.78 g	10%
<b>Salt</b>	0.87 g	15%

**Source of Nutritional Information** Calculation based on known values of ingredients

HANDLING &  
STORAGE  
INFORMATION

**Directions For Use**

Ready to eat. For that just baked taste, flaky on the outside and warm and delicious on the inside, pop it into an oven at 180°C for 8 to 10 minutes.

**Storage Instructions**

Store in a cool, dry place

**Storage Instructions After Opening**

Once opened, keep them in an airtight container for longer lasting freshness.

ORIGIN

**Product Country of Origin/Place of** United Kingdom

**Provenance**

CONTACT  
INFORMATION

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