



RTB RASPBERRY CHEESECAKE-STYLE DANISH

CA

CODE : 52976

GTIN : 10057483529761

REVISION 03 (31-10-2025)

WEIGHT : 100 g / 3.5 oz

BAKING : READY TO BAKE

UNIT/CASE : 84

INGREDIENTS LIST

Ingredients: Unbleached enriched flour, 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 flavour], Raspberries filling [raspberries, water, sugar, apple puree (apples, sugar), modified corn starch], Butter, Water, Yeast*, Sugar, Liquid whole eggs, Partly skimmed milk, Salt, Wheat gluten*, Food enzymes (xylanase, amylase), Ascorbic acid, Dried whole eggs, Skim milk powder, Soy flour.
*Order may change.

ALLERGENS

Contains: Wheat, Milk, Eggs, Soy.

DELIVERED PRODUCT



BAKED PRODUCT



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	baked
IN	4.17	4.49	4.72	0.94	1.14	1.34	2.72	2.97	3.23	3.5 oz	3.1 oz
CM	10.6	11.4	12	2.4	2.9	3.4	6.9	7.55	8.2	100 g	88 g

SCARIFICATION SHAPE : BASKET

STORAGE

Shelf life baked product : 48 hours

Location shelf life baked product : AMBIENT AIR

Freezer shelf life :270 day(s)

Recommended shelf conditions baked 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:

Maintained freezer temperature between 0°F to -12°F (-18 °C à -24 °C)

Nutrition Facts Valeur nutritive

Per 1 Danish (88 g)
pour 1 Danoise (88 g)

Calories 290

% Daily Value*

% valeur quotidienne*

Fat / Lipides 15 g

20 %

Saturated / saturés 9 g

45 %

+ Trans / trans 0 g

Carbohydrate / Glucides 34 g

Fibre / Fibres 1 g

4 %

Sugars / Sucres 11 g

11 %

Protein / Protéines 5 g**Cholesterol / Cholestérol 50 mg****Sodium 300 mg**

13 %

Potassium 75 mg

2 %

Calcium 20 mg

2 %

Iron / Fer 1.5 mg

8 %

*5% or less is a little, 15% or more is a lot

*5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		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		BAKING 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.