





**BANNETON**  
BAKERY INC.

# All Butter Mini Raspberry Palmier Danish 1.5 oz

## SPECIFICATION SHEET

**ITEM:** 243  
**UPC:** 89916900243  
**COUNTRY OF ORIGIN:** USA



**DESCRIPTION:** A flakey raspberry filled dessert pastry

**PACKAGING:** A1  
**U/M:** Case  
**Case Pack:** 160 Pieces  
**Net Case Weight (lbs):** 15.00  
**Gross Case Weight (lbs):** 16.10  
**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, Ascorbic Acid and Enzymes

### FILLINGS:

Raspberry Filling: Water, Sugar, Corn Syrup, Evaporated Apples treated with sulfites, Raspberries, Pectin, Apple Fiber, Citric Acid, Sodium Citrate, Sodium Benzoate, Natural Flavors, FD&C Red No.40 and FD&C Blue No.1.

### ALLERGENS:

**CONTAINS: Wheat, Dairy, and Eggs**

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





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Nutrition Facts	
1 serving per container	
Serving size 1 1/2 oz (43g/1.5 oz)	
Amount per serving	
<b>Calories</b>	<b>130</b>
% Daily Value *	
Total Fat 6g	8%
Saturated Fat 4g	21%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 135mg	6%
Total Carbohydrate 16g	6%
Fiber 0g	0%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0.3mcg	2%
Calcium 10mg	0%
Iron 0.6mg	4%
Potassium 20mg	0%
* 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