

Reliable Belgium Supply is committed to Taste! We create, source, and offer only Premium Artisan Natural products including our Special Belgium Pastry Line, Custom Made Belgium Chocolates, and fussed over Hand Roasted Coffees that are in a New Class for coffee's. We will also be bringing our customers new products regularly on the same level of quality, and taste. RBS is Reliably Delicious!

Krespa Pecan (Mini) 056UNBR1136





Nutrition Facts

About 58 servings per container Serving Size 3 (100g) Amount Per Serving 470 **Calories**

	o,	% Daily Value*
Total Fat	30g	38%
Saturated Fat	11mg	55%
Trans Fat	0mg	
Cholesterol	60mg	20%
Sodium	510mg	22%
Total Carbohydra	15%	
Dietary Fiber	1g	4%
Total Sugars	12g	
Includes 12g A	r 24%	

Protein	5g	
Vitamin D	0mcg	0%
Calcium	30mg	2%
Iron	1.1mg	6%
Potassium	220mg	4%

*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.

Product Details and Benefits

Portion controlled raw dough. Not for Individual resale. Thaw and bake. (See Thawing and Baking instructions below.) A premium all butter product. Light, flaky, airy. Perfect by itself as a morning pastry. A great bread option with a salad or dinner entrée. Delightful to top with powder sugar, honey or syrup as a desert.

Thawing and Baking Instructions -

Remove pastries from freezer. Preheat Oven to 375 degrees. Arrange them on a baking sheet. If using mini pastries, allow 30 minutes. Once pastries are in the oven, lower temperature to 350 degrees, and bake for 14 minutes. Pastries should be golden brown once finished. Brush pastries with Sugar Water Glaze after removing from the oven.

Ingredients

Cake (Wheat Flour, Vegetable Oil (Palm, Rapeseed, Coconut), Water, Sugar, Pecans, Condensed Milk, Lactitol, Invert Sugar Syrup, Glucose-Fructose Syrup, Glucose Syrup, Yeast, Starch, Maple Syrup, Ei, Salt, Mono And Di-Glycerides Of Fatty Acids, Natural Flavor, Whey Powder, Dextrose, Hydroxypropylmethylcellulose, Monocalcium Phosphate, Ascorbic Acid, Enzymes) and Syrup Filling (Invert Sugar Syrup, Glucose Syrup, Sugar, Water, Salt, Natural Flavor).

Allergens

Milk, Wheat, Pecan and Coconut

Storage / Shelf Life

For best results: Keep frozen at 0F (-18C) until day of use. Shelf life: Frozen at less than -10'F, 270 days from date of manufature. Thawed: Less than 1 day. After cooked: Best if served and consumed within (3) days. Note: Unbaked, thawed dough will rise and soften due to active ingredients.



192

16.98 lbs ave.

Shipping Stats

se Pack	Net Weight	Gross Weight	TI HI	Product #	ITF-14

10.8

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18.93 lbs ave. Manufactured Product Spec Sheet Distributed By



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