

# STONE CREEK COFFEE

<b>PRODUCT NAME</b>	<b>Raspberry Cream Cheese Danish</b>
SHELF LIFE	1 day
ALLERGENS	milk, eggs, wheat
NOTES	Processed in a facility that handles tree nuts, peanuts, sesame, wheat, soy, eggs, and milk
INGREDIENTS	<p>Danish dough: Flour (unbleached hard wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), milk (grade A milk, vitamin D3), sugar, eggs, butter (pasteurized cream (milk), natural flavorings), salt, yeast.</p> <p>Cream cheese filling: Cream cheese (pasteurized milk and cream, cheese culture, salt, stabilizers (carob bean and/or xanthan and/or guar gums), sugar, flour (unbleached hard wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), butter (pasteurized cream (milk), natural flavorings), eggs, vanilla (water, alcohol, bourbon vanilla bean extractives)</p> <p>Glaze: Apricot glaze (glucose syrup, water, sugar, gelling agent (pectin (E440), sodium alginate (E401)), acid (citric acid (E330)), apricot concentrate, flavouring, preservative (potassium sorbate (E202)), colour (beta carotene, black carrot extract).</p>

## Nutrition Facts

1 servings per container

**Serving size 1 Danish (130 g)**

Amount per serving

**Calories 410**

% Daily Value\*

**Total Fat 23g 35%**

Saturated Fat 14g **68%**

Trans Fat 0g

**Cholesterol 80mg 26%**

**Sodium 350mg 15%**

**Total Carbohydrate 47g 16%**

Dietary Fiber 2g **8%**

Total Sugars 17g

Includes 11g Added Sugars **23%**

**Protein 6g**

Vitamin D 0.3mcg 4%

Calcium 50mg 6%

### TASTING NOTES:

Flaky danish dough

Tart and refreshing raspberries

Sweet (but not too sweet!) and tangy cream cheese filling

Shiny apricot glaze that glams it up, unites the flavors, and balances the tart with the sweet.

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