

# **Nutrition & Ingredient**

# **Cinnamon Pastry Puffins®**

#### **Nutrition Facts** 12 servings per container Serving size 1 pastry (54.36g) Amount per serving Calories % Daily Value Total Fat 12g 15% Saturated Fat 25% Trans Fat 0g Cholesterol <5mg 2% Sodium 125mg 5% Total Carbohydrate 23g 8% Dietary Fiber 4% <1g Total Sugars Includes 8g of Added Sugars 16% Protein 2g Vitamin D 0mcg 0% Calcium 30mg 2% 4% Iron 1mg Potassium 25mg 1% \*The % Daily Values (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2000

calories a day is used for general nutrition advice

# **INGREDIENTS**

**Dough:** Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Vegetable Oil (Palm, Soybean), Water, Butter, Salt, Sugar, Acid Salt, Ascorbic Acid.

#### **Cinnamon Filling:**

Brown Sugar, Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Carob Bean Gum), Sugar, Water, Cinnamon, Enriched Wheat Flour (Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Food Starch-Modified. Contains 2% or less of: Corn Syrup, Preservatives (Potassium Sorbate, Benzoic Acid, Sodium Propionate, Sorbic Acid), Salt, Lactic Acid, Titanium Dioxide (color), Glucono Delta Lactone, Natural and Artificial Flavors, Polysorbate 80, Gellan Gum, Yellow 5, Yellow 6, Caramel Color, Margarine (Palm Oil, Water, Soybean Oil, Salt, Mono and Diglycerides, Soy Lecithin, Sodium Benzoate [preservative], Citric Acid, Natural and Artificial Flavor, Beta Carotene [color], Vitamin A Palmitate, Whey), Soybean Oil.

Icing: Sugar, Water, Corn Syrup. Contains less than 2% of: Citric Acid, Color Added, Dextrose, Gums (Agar, Guar), Natural and Artificial Flavor, Pectin, Potassium Sorbate (Preservative), Salt, Stearic Acid.

## **ALLERGEN INFORMATION**

CONTAINS WHEAT, MILK AND SOY.

MANUFACTURED ON EQUIPMENT THAT PRODUCES PASTRIES CONTAINING EGG, SOY, PEANUTS, AND TREE NUTS.

### SHELF LIFE

Provides 180 days of satisfactory performance when stored in a sealed package and maintained at -10° F.