

Article 200

Apple cake with raisins and butter crumbles
(deep frozen), 2.000 g e



EAN: unsliced, makes approx. 12-14 portions
inner box: 4002197010325 master box: 4002197910328

Dimensions: d = 28 cm, h= 48 +/- 4 mm

Ingredients:

48.6 % apples, 17.5 % **butter crumbles** (wheat flour, sugar, 24,3 % **butter**, glucose-fructose syrup, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, thickener (E 401), dextrose, colouring foods (safflower extract, carrot extract), natural flavouring), **wheat flour**, sugar, starch (**wheat**), vegetable fat (palm), 2.1 % sultanas, **whole egg**, 1.7 % apple puree, water, modified starch, acids (E 330, E 450), vegetable oils - in varying proportions (rape, sunflower, cotton seed), **pregelatinized wheat flour**, corn starch, thickeners (E 412, E 415), cinnamon, raising agent (E 500), dextrose, salt, emulsifiers (E 472 e, E 481, E 471), natural flavouring, colouring foods (carrot concentrate, safflower concentrate), **wheat gluten**, **why protein**.

*The final product contains 4,3 % butter.
May contain traces of peanut, nuts, soy and lupine.

Information to Consumers:

Description: A shortcrust base with fresh apples, raisins and butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	957 kJ	229 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:		6,1 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,5 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		39 g	without palm oil:	☐
Enterobacteriaceae	100	1 000	of which sugars:		19 g	with alcohol:	☐
E. coli	10	100	Protein:		2,7 g		
Moulds	1000	--	Salt:		0,25 g		
Coagulase pos. staphylococci	10	100	The nutritive values depend on natural variations.				
Presumptive Bacillus cereus	100	1 000					
Salmonella	negative in 25 g						
Listeria monocytogenes	negative in 25 g						

Shelflife: 18 months up from production date **Storage/ Transport:** -18 °C or below

Minimum shelflife after sale: minimum 6 months

Preparation guidelines: Remove from packaging in a frozen condition, defrost in a refrigerator (< = 8 °C). Defrost time approx. 12 hours. Do not refreeze after thawing. Keep product refrigerated and consume promptly: baked products: approx. 3-4 days, cream-based products: approx. 2 days, cakes with fruits: approx. 1-2 days.

Packaging: Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme: Euro pallet 4 cakes/ selling unit (su) 4 su / layer 13 layers 52 su / pallet

gross weight net weight

Packaging dimensions: inner box 29.5 x 29.4 x 5.2 cm 2149 g

master box 59.2 x 30.0 x 10.8 cm 8869 g

pallet (incl. 21,3 kg) 120.0 x 80.0 x 155.4 cm 482,5 kg 416 kg

All data mentioned in the document describe the product. Natural substances may vary in composition. The specifications of our products on the homepage are updated when the recipe is adjusted and have a maximum shelf life of 18 months when frozen. The information on the label is mandatory but may correspond to a previous version of the specification. This specification is not automatically updated.