

Article 220

**Plum Cake with Butter Crumbles (deep frozen),
 1750 g e**



unsliced, makes 12 - 14 portions

EAN: inner box: 4002197010042 master box: 4002197910045

Dimensions: d = 28 cm, h = 45 +/-4 mm

Ingredients: 46.7 % plums, water, **wheat flour**, 8.2 % **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 plant extracts (carrot, safflower), natural flavouring)**, sugar, vegetable fats - in varying proportions (palm, coconut), starch (**wheat**), **whole egg**, glucose-fructose syrup, modified starch, **sweet whey powder, whipped cream**, 0.6 % raw persipan (apricot kernels, sugar, water, invert sugar syrup, starch), thickeners (E 412, E 410, E 401, E 407, E 415), **skimmed milk powder, pregelatinized wheat flour**, vegetable oils - in varying proportions (rape, sunflower), dextrose, salt, raising agents (E 500, E 500ii, E 450i), stabiliser (E 450), cinnamon, **lactose**, emulsifiers (E 472 e, E 481, E 471, E 322), acidity regulator (E 331), acid (E 330), **wheat gluten, whey protein**, gelling agent (E 508), natural flavouring, colouring plant extracts (carrot, safflower).

May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: A shortcrust base with fresh plums on cream with vanilla and persipan flavour. Covered with butter crumbles and glazed with jelly. May contain plum stones.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g: Energy: 1022 kJ 244 kcal Fat: 9,2 g of which saturates: 4,8 g Carbohydrate: 36 g of which sugars: 19 g Protein: 3,1 g Salt: 0,24 g The nutritive values depend on natural variations.	Diet: vegetarian: <input checked="" type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input type="checkbox"/> lactose-free*: <input type="checkbox"/> with alcohol: <input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]		
Total plate count	100 000	--		
Enterobacteriaceae	100	1 000		
E. coli	10	100		
Moulds	1000	--		
S. aureus	10	100		
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 1896 g
 master box 59.2 x 30.0 x 10.8 cm 7857 g
 pallet 120.0 x 80.0 x 155.4 cm 429,9 kg 364 kg

All data mentionend in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.