

Article 227

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



EAN: sliced into 12 portions
inner box: 4002197010509 master box: 4002197910502

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 and butter crumbles. May contain plum stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1022 kJ	244 kcal	vegetarian:	☒
Recommended and warning values according to DGHM			Fat:		9,2 g	vegan:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,8 g	without palm oil:	☐
Total plate count	100 000	--	Carbohydrate:		36 g		
Enterobacteriaceae	100	1 000	of which sugars:		19 g		
E. coli	10	100	Protein:		3,1 g		
Moulds	1000	--	Salt:		0,24 g		
S. aureus	10	100	The nutritive values depend on natural variations.			lactose-free*:	☐
Bacillus cereus	100	1 000				with alcohol:	☐
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 mentioned in the document describe the product. Natural substances can 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.