

Article 233

**Apple Cake with Butter Crumbles (deep frozen),
2.000 g e**



EAN:

sliced in 12 portions

inner box: 4002197010745

master box: 4002197910748

Dimensions:

d = 28 cm, h= 32 +/- 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 plant extracts (carrot, safflower), natural flavouring), **wheat flour**, sugar, starch (**wheat**), vegetable fat (palm), 2.1 % sultanas, **whole egg**, 1.7 % apple puree, water, modified starch, vegetable oils - in varying proportions (rape, sunflower, cotton seed), **pregelatinized wheat flour**, acids (E 330, E 450), thickeners (E 412, E 415), raising agents (E 500, E 500ii, E 450i), cinnamon, dextrose, salt, emulsifiers (E 472 e, E 481, E 471), natural flavouring, colouring plant extracts (carrot, safflower), **wheat gluten**, **whey protein**.

^{*}The final product contains 4,3 % butter.

May contain traces of peanut, nuts, soy and lupine.

Information to Consumers:

Description:

A yeast shortcake base with fresh apples, sultanas and butterstreusel.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1011 kJ	241 kcal	vegetarian:	☒
Recommended and warning values according to DGHM			Fat:		7,1 g	vegan:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,9 g	without palm oil:	☐
Total plate count	100 000	--	Carbohydrate:		40 g	lactose-free*:	☐
Enterobacteriaceae	100	1 000	of which sugars:		20 g	with alcohol:	☐
E. coli	10	100	Protein:		2,7 g		
Moulds	1000	--	Salt:		0,25 g		
S. aureus	10	100	The nutritive values depend on natural variations.				
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

Packaging dimensions:

inner box	29.5 x 29.4 x 5.2 cm	gross weight	2146 g	net weight
master box	59.2 x 30.0 x 10.8 cm		8857 g	
pallet	120.0 x 80.0 x 155.4 cm		481,9 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.