

Article 390

**Plum Cake with Butter Crumbles (deep frozen),
3100 g e**



EAN:

sliced into 14 portions

inner box: 4002197010097

master box: 4002197910090

Dimensions:

d = 36 cm; h = 46 +/- 4 mm

Ingredients:

48.9 % plums, **wheat flour**, 13.0 % **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), water, sugar, vegetable oils and fats** – in varying proportions (coconut, palm, rape, shea nut), glucose-fructose syrup, **whole egg**, yeast, modified starch, **sweet whey powder**, thickeners (E 412, E 410, E 401, E 407), **whipped cream**, raising agents (E 500, E 450, E 341), **oat preparation (water, oat, sunflower oil), starch (wheat), skimmed milk powder, whole milk powder, salt, dextrose, acidity regulator (E 331), emulsifiers (E 322, E 472 e), lactose, wheat gluten, egg white powder, apricot kernels, pregelatinized wheat flour, cinnamon, acids (E 575, E 330), rice starch, glucose syrup, natural flavouring, corn flour, pregelatinized maize starch, gelling agent (E 508), colouring foods (safflower extract, carrot extract), lemon juice.**

*The final product contains 3,2 % butter.

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

Information to Consumers:

Description:

A yeast dough with plums, refined with a persipan filling and crusty butter crumbles. Glazed with jelly. May contain plum stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	895 kJ	214 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:		6,7 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,6 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		33 g	without palm oil:	☐
Enterobacteriaceae	100	1 000	of which sugars:		16 g	with alcohol:	☐
E. coli	10	100	Protein:		3,5 g		
Moulds	1000	--	Salt:		0,36 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	2 cakes/ selling unit (su)	6 su / layer	11 layers	66 su / pallet
			gross weight	net weight

Packaging dimensions:

inner box	37.0 x 37.0 x 6.5 cm	3319 g
master box	37.4 x 37.7 x 13.6 cm	6879 g
pallet (incl. 21,3 kg)	120.0 x 80.0 x 164.6 cm	475,3 kg 409.2 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.