

Article 465

**Cherry Butter Crumble Slice (deep frozen),
 2700 g e**



sliced into 20 portions

EAN:

inner box: 4002197004652 master box: 4002197904655

Dimensions:

38 x 25 cm, h = 36 +/- 4

Ingredients:

28.3 % sour cherries, 24.8 % **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), water, sugar, **wheat flour**, **butter**, modified starch, **skimmed curd cheese**, **whole egg**, **pregelatinized wheat flour**, starch (**wheat**), stabiliser (E 440), acidity regulator (E 331), acid (E 450), raising agent (E 500), emulsifiers (E 472 e, E 481), salt, dextrose, **wheat gluten**, **whey protein**, thickener (E 415).

*The final product contains 10 % butter.
 May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description:

A curd cheese dough base filled with a cherry preparation and covered with butter crumbles. May contain cherry stones.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM		Nutritive value per 100 g: Energy: 1144 kJ 273 kcal Fat: 9,2 g of which saturates: 5,5 g Carbohydrate: 43 g of which sugars: 24 g Protein: 3,1 g Salt: 0,37 g		Diet: vegetarian: <input checked="" type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input checked="" 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	3 cakes/ selling unit (su)	8 su / layer	7 layers	56 su / pallet
			gross weight	net weight

Packaging dimensions:

inner box	27.0 x 39.2 x 5.4 cm	2921 g	
master box	40.0 x 27.2 x 17.0 cm	9001 g	
pallet	120.0 x 80.0 x 134.0 cm	525,3 kg	453.6 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.