

Article 543

**Rhubarb and Strawberry Slice (deep frozen),
2000 g e**



EAN:

sliced into 20 portions

inner box: 4002197005437

master box: 4002197201037

Dimensions:

38 x 25 cm, h = 48 +/- 4 mm

Ingredients:

vegetable oils - in varying proportions (rape, sunflower), sugar, 13.3 % strawberries, 13.3 % rhubarb, **whole egg**, 8.8 % **butter crumbles (wheat flour, sugar, butter*, glucose-fructose syrup, modified starch, sweet whey powder, skimmed milk powder, salt, thickener (E 401), dextrose, colouring plant extracts (carrot, safflower), natural flavouring), starch (wheat), wheat flour, water, modified starch, glucose syrup, raising agents (E 341, E 500, E 450), skimmed milk powder, dextrose, natural flavouring, salt, whole milk powder, emulsifier (E 322), cinnamon, vegetable fat (sal).**

*The final product contains 2,2 % butter.

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

Information to Consumers:

Description:

Rhubarb and strawberries on a light pound dough, covered with crusty butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:			
Method according to § 64 LFGB			Energy:			1387 kJ	331 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:				19 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:				3,0 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:				34 g	without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:				20 g	with alcohol:	☐
E. coli	10	100	Protein:				5,1 g		
Moulds	1000	--	Salt:				0,51 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	3 cakes/ selling unit (su)	8 su / layer	7 layers	56 su / pallet
			gross weight	net weight

Packaging dimensions:

inner box	39.0 x 26.6 x 6.4 cm	2216 g
master box	40.0 x 27.0 x 20.7 cm	6982 g
pallet (incl. 21,3 kg)	120.0 x 80.0 x 159.9 cm	412,3 kg 336 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.