

Article 572

Apple slice with raisins and butter crumbles
(deep frozen), 2900 g e



EAN:

sliced into 20 portions

inner box: 4002197005727

master box: 4002197201051

Dimensions:

38 x 25 cm, h = 40 +/- 4 mm

Ingredients:

54.0 % apples, 14.2 % **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 foods (safflower extract, carrot extract), natural flavouring), **wheat flour**, sugar, vegetable fat (palm), 2.4 % sultanas, water, 1.9 % apple puree, modified starch, **skimmed curd cheese**, starch (**wheat**), **whole egg**, **pregelatinized wheat flour**, acids (E 330, E 450), corn starch, vegetable oils - in varying proportions (rape, sunflower, cotton seed), thickeners (E 412, E 415), raising agents (E 500, E 450), cinnamon, salt, emulsifiers (E 472 e, E 481, E 471), dextrose, natural flavouring, colouring foods (carrot concentrate, safflower concentrate), **wheat gluten**, **whey protein**.

The final product contains 3,4% butter.

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

Information to Consumers:

Description:

Fresh apples and sultanas on a curd cheese dough, topped with butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	861 kJ	206 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:		5,3 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,1 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		35 g	without palm oil:	☐
Enterobacteriaceae	100	1 000	of which sugars:		19 g	with alcohol:	☐
E. coli	10	100	Protein:		2,4 g		
Moulds	1000	--	Salt:		0,34 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 27.0 x 39.2 x 5.4 cm

3101 g

master box 40.0 x 27.2 x 17.0 cm

9541 g

pallet (incl. 21,3 kg) 120.0 x 80.0 x 134.0 cm

555,6 kg

487.2 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.