

Article 573

**Butter Crumble Slice (deep frozen),
1600 g e**



EAN:

sliced into 24 portions

inner box: 4002197010202

master box: 4002197910205

Dimensions:

38 x 25 cm; h = 38 +/-4 mm

Ingredients:

33.9 % **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, **wheat flour**, sugar, 4.8 % **butterfat**, 3.5 % **butter***, **whole egg**, modified starch, yeast, **sweet whey powder**, **skimmed milk powder**, starch (**wheat**), **whole milk powder**, raising agent (E 500), acids (E 341, E 450, E 575), acidity regulator (E 331), salt, emulsifiers (E 472 e, E 322), **wheat gluten**, **egg white powder**, dextrose, **lactose**, thickener (E 401), glucose syrup, natural flavouring, colouring plant extracts (carrot, safflower).

*The final product contains 11,8 % butter.

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

Information to Consumers:

Description:

A sweet yeast dough covered with a vanilla flavoured cream and crusty butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1499 kJ	358 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:		16 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		10 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		45 g	without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	☐
E. coli	10	100	Protein:		6,7 g		
Moulds	1000	--	Salt:		0,63 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	9 layers	72 su / pallet
			gross weight	net weight

Packaging dimensions:

inner box	27.0 x 39.2 x 5.4 cm	1829 g
master box	40.0 x 27.2 x 17.0 cm	5725 g
pallet (incl. 21,3 kg)	120.0 x 80.0 x 168.0 cm	433,5 kg 345.6 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.