

Article 583

Poppy Seed and Butter Crumble Slice (deep frozen), 2800 g e



sliced into 20 portions

EAN:

inner box: 4002197005833 master box: 4002197905836

Dimensions:

38 x 25 cm; h = 35 +/- 4 mm

Ingredients:

water, sugar, 9.9 % poppy seed, **wheat flour**, 8.2 % **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 plant extracts (carrot, safflower), natural flavouring), butterfat, whole egg, pregelatinized wheat flour**, vegetable fat (palm), **skimmed curd cheese**, modified starch, **sweet whey powder**, potato flakes, **skimmed milk powder**, thickeners (E 401, E 415), **egg white powder**, acidity regulator (E 263), cinnamon, vegetable oils - in varying proportions (rape, sunflower), raising agents (E 500, E 500ii, E 450i), dextrose, salt, acids (E 450, E 330), starch (**wheat**), natural flavouring, emulsifiers (E 472 e, E 481, E 471), low fat cocoa, **wheat gluten, whey protein**, colouring plant extracts (carrot, safflower).

*The final product contains 2 % butter.

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

Information to Consumers:

Description:

Poppy seed filling on a curd cheese dough base, covered with butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1192 kJ	285 kcal	vegetarian: <input checked="" type="checkbox"/>	
Recommended and warning values according to DGHM			Fat:	14 g		vegan: <input type="checkbox"/>	
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	6,2 g		without palm oil: <input type="checkbox"/>	
Total plate count	100 000	--	Carbohydrate:	32 g		lactose-free*: <input type="checkbox"/>	
Enterobacteriaceae	100	1 000	of which sugars:	17 g		with alcohol: <input type="checkbox"/>	
E. coli	10	100	Protein:	6,0 g			
Moulds	1000	--	Salt:	0,31 g			
S. aureus	10	100	The nutritive values depend on natural variations.				
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 3031 g

master box 40.0 x 27.2 x 17.0 cm 9331 g

pallet (incl. 21,3 kg) 120.0 x 80.0 x 134.0 cm 543,8 kg 470.4 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.