

Article 9271

**Apple Cake, vegan, lactose-free* (deep frozen),
 2000 g e**



EAN: inner box: 4002197092710 master box: 4002197992713

Dimensions: d= 28 cm, h = 43 +/- 4 mm

Ingredients:

65.4 % apples, sugar, **wheat flour**, starch (**wheat**), vegetable oils and fats (shea nut, coconut, rape), water, glucose-fructose syrup, 1.3 % apple puree, modified starch, **almonds**, oat preparation (water, **oat**, sunflower), cinnamon, acid (E 330), acidity regulator (E 331), raising agent (E 500), salt, thickeners (E 407, E 410), emulsifier (E 322), natural flavouring, gelling agent (E 508), dextrose.
 May contain traces of peanuts, other nuts, soy and lupin. Manufactured on equipment that processes milk and eggs. *Naturally lactose-free.

Information to Consumers:

Description: Fresh apples on a short dough base. Decorated with roasted almond slices, cinnamon and jelly.
 Vegan - the cake does not contain any ingredients of animal origin.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g: Energy: 776 kJ 185 kcal Fat: 4,7 g of which saturates: 3,0 g Carbohydrate: 33 g of which sugars: 19 g Protein: 1,6 g Salt: 0,16 g			Diet: vegan: <input checked="" type="checkbox"/> vegetarian: <input checked="" type="checkbox"/> lactose-free*: <input checked="" type="checkbox"/> without palm oil: <input checked="" 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	--						
Coagulase pos. staphylococci	10	100						
Presumptive Bacillus cereus	100	1 000						
Salmonella		negative in 25 g						
Listeria monocytogenes		negative in 25 g						
			The nutritive values depend on natural variations.					

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 4 cakes/ selling unit (su) 4 su / layer 9 layers 36 su / pallet
 gross weight net weight

Packaging dimensions:
 inner box 29.4 x 29.4 x 7.5 cm 2181 g
 master box 59.9 x 30.2 x 15.5 cm 9045 g
 pallet (incl. 21,3 kg) 120.0 x 80.0 x 154.5 cm 346,9 kg 288 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.