

Article 9275

Poppy Seed Cake with Butter Crumbles (deep frozen), 1700 g e



EAN:

sliced into 12 portions

inner box: 4002197092758

master box: 4002197992751

Dimensions:

d = 28 cm h = 38 +/- 4 mm

Ingredients:

water, sugar, **wheat flour**, 10.9 % **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), 8.9 % poppy seed, **whole egg**, **butterfat**, **butter**, **pregelatinized wheat flour**, starch (**wheat**), modified starch, **sweet whey powder**, potato flakes, **skimmed milk powder**, thickener (E 401), **egg white powder**, acidity regulators (E 263, E 331), cinnamon, dextrose, raising agents (E 500ii, E 450i, E 500), natural flavouring, salt, low fat cocoa, colouring plant extracts (carrot, safflower).

The final product contains 6,8% butter.

Information to Consumers:

Description:

Poppy seed filling on a shortcrust base, covered with butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1294 kJ	309 kcal	vegetarian:	☒
Recommended and warning values according to DGHM			Fat:		15 g	vegan:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		7,2 g	without palm oil:	☒
Total plate count	100 000	--	Carbohydrate:		36 g	lactose-free*:	☐
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	☐
E. coli	10	100	Protein:		6,4 g		
Moulds	1000	--	Salt:		0,16 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 4 cakes/ selling unit (su) 4 su / layer 13 layers 52 su / pallet
gross weight net weight

Packaging dimensions:

inner box 29.5 x 29.4 x 5.2 cm 1846 g
master box 59.2 x 30.0 x 10.8 cm 7657 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 155.4 cm 419,5 kg 353.6 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.