

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 200

**Apple Cake with Butter Crumbles (deep frozen),
 2.000 g e**



unsliced, makes approx. 12-14 portions

EAN:

inner box: 4002197010325 master box: 4002197910328

Dimensions:

d = 28 cm, h= 32 +/- 4 mm

Ingredients:

48.6 % apples, 17.5 % **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), wheat flour, sugar, starch (wheat), vegetable fat (palm), 2.1 % sultanas, **whole egg**, 1.7 % apple puree, water, modified starch, vegetable oils - in varying proportions (rape, sunflower, cotton seed), **pregelatinized wheat flour**, acids (E 330, E 450), thickeners (E 412, E 415), raising agents (E 500, E 500ii, E 450i), cinnamon, dextrose, salt, emulsifiers (E 472 e, E 481), natural flavouring, colouring plant extracts (carrot, safflower), **wheat gluten, whey protein.****

May contain traces of peanut, nuts, soy and lupine.

Information to Consumers:

Description:

A shortcrust base with fresh apples, sultanas and butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1011 kJ	242 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		7,2 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,9 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		40 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		20 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		2,7 g		
Moulds	1000	--	Salt:		0,25 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

Packaging dimensions:

		gross weight	net weight
inner box	29.5 x 29.4 x 5.2 cm	2165 g	
master box	59.2 x 30.0 x 10.8 cm	8933 g	
pallet	120.0 x 80.0 x 155.4 cm	485,8 kg	416 kg

All data mentioned in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.