

**Article 233**

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



**EAN:** sliced in 12 portions  
 inner box: 4002197010745      master box: 4002197910748

**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 yeast shortcake base with fresh apples, sultanas and butterstreusel.

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

			gross weight	net weight
<b>Packaging dimensions:</b>	inner box	29.5 x 29.4 x 5.2 cm	2162 g	
	master box	59.2 x 30.0 x 10.8 cm	8921 g	
	pallet	120.0 x 80.0 x 155.4 cm	485,2 kg	416 kg

All data mentionend 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.