

Article 227

**Plum Cake with Butter Crumbles (deep frozen),
 1750 g e**



EAN: sliced into 12 portions
 inner box: 4002197010509 master box: 4002197910502

Dimensions: d = 28 cm, h = 45 +/-4 mm

Ingredients: 46.3 % plums, water, **wheat flour**, 8.1 % **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), sugar, vegetable fats - in varying proportions (palm, coconut), starch (wheat), whole egg, glucose-fructose syrup, modified starch, sweet whey powder, whipped cream, raw persipan (apricot kernels, sugar, water, invert sugar syrup, starch), thickeners (E 412, E 410, E 401, E 407, E 415), skimmed milk powder, vegetable oils - in varying proportions (rape, sunflower), pregelatinized wheat flour, dextrose, raising agents (E 500, E 500ii, E 450i), salt, acids (E 450, E 330), cinnamon, lactose, emulsifiers (E 472 e, E 481), acidity regulator (E 331), wheat gluten, whey protein, gelling agent (E 508), colouring plant extracts (carrot, safflower), natural flavouring.**

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

Information to Consumers:

Description: A shortcrust base with fresh plums and butter crumbles. May contain plum stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1028 kJ	245 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:			vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:			lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:			with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:				
Moulds	1000	--	Salt:				
S. aureus	10	100					
Bacillus cereus	100	1 000					
Salmonella	negative in 25 g		The nutritive values depend on natural variations.				
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, fruits tortes: 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	1912 g	
	master box	59.2 x 30.0 x 10.8 cm	7921 g	
	pallet	120.0 x 80.0 x 155.4 cm	433,2 kg	364 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.