

# Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH  
 Zeißstraße 6  
 D-72285 Pfalzgrafenweiler

Article 572

**Apple Slice with Butter Crumbles (deep frozen),  
 2900 g e**



**EAN:** sliced into 20 portions  
 inner box: 4002197005727 master box: 4002197201051

**Dimensions:** 38 x 25 cm, h = 40 +/- 4 mm

**Ingredients:** 54.0 % apples, 14.2 % **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, vegetable fat (palm), 2.4 % sultanas, water, 1.9 % apple puree, modified starch, **skimmed curd cheese**, starch (**wheat**), **whole egg**, **pregelatinized wheat flour**, acids (E 330, E 450), vegetable oils - in varying proportions (rape, sunflower, cotton seed), thickeners (E 412, E 415), raising agents (E 500, E 500ii, E 450i), cinnamon, salt, emulsifiers (E 472 e, E 481, E 471), dextrose, natural flavouring, colouring plant extracts (carrot, safflower), **wheat gluten**, **whey protein**.

The final product contains 3,4% butter.  
 May contain traces of peanuts, nuts, soy and lupin.

**Information to Consumers:**

**Description:** Fresh apples and sultanas on a curd cheese dough, topped with butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	901 kJ	215 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:				<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			vegan:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:			without palm oil:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:				<input type="checkbox"/>
E. coli	10	100	Protein:				<input type="checkbox"/>
Moulds	1000	--	Salt:				<input type="checkbox"/>
S. aureus	10	100	The nutritive values depend on natural variations.				<input type="checkbox"/>
Bacillus cereus	100	1 000					<input type="checkbox"/>
Salmonella	negative in 25 g						<input type="checkbox"/>
Listeria monocytogenes	negative in 25 g						<input type="checkbox"/>

**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 3 cakes/ selling unit (su) 8 su / layer 7 layers 56 su / pallet

Packaging dimensions:		gross weight		net weight	
	inner box	27.0 x 39.2 x 5.4 cm	3121 g		
	master box	40.0 x 27.2 x 17.0 cm	9601 g		
	pallet	120.0 x 80.0 x 134.0 cm	559,0 kg		487.2 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.