

Article 576

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



EAN: sliced into 16 portions
 inner box: 4002197005765 master box: 4002197905768

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

Ingredients: 53.9 % apples, 14.2 % **butter crumbles** (wheat flour, sugar, 24,3 % **butter**, glucose-fructose syrup, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, stabilisers (E 516, E 450), thickener (E 401), natural flavour, colouring plant extracts (carrot, safflower)), **wheat flour**, sugar, vegetable fat (palm), 2.4 % sultanas, water, 1.9 % apple purée, 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), thickener (E 415), raising agents (E 500, E 500ii, E 450i), cinnamon, salt, dextrose, emulsifiers (E 472 e, E 481), natural flavour, colouring plant extracts (carrot, safflower), **wheat gluten**, **whey protein**.

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:		6,3 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,4 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		36 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		19 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		2,4 g		
Moulds	1000	--	Salt:		0,35 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, fruits tortes: 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

			gross weight	net weight
Packaging dimensions:	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.