

Article 583

## Poppy Seed and Butter Crumble Slice (deep frozen), 2800 g e



sliced into 20 portions  
**EAN:** inner box: 4002197005833 master box: 4002197905836  
**Dimensions:** 38 x 25 cm; h = 35 +/- 4 mm  
**Ingredients:**

water, sugar, 9.8 % poppy seed, 8.2 % **butter crumbles** (wheat flour, sugar, 24,3 % **butter**<sup>\*</sup>, 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**, **butterfat**, **whole egg**, **pregelatinized wheat flour**, vegetable fat (palm), **skimmed curd cheese**, modified starch, **sweet whey powder**, potato flakes, starch (**wheat**), **skimmed milk powder**, **egg white powder**, thickeners (E 401, E 415), acidity regulator (E 263), vegetable oils - in varying proportions (rape, sunflower), cinnamon, acids (E 450, E 331, E 330), emulsifiers (E 481, E 472 e, E 472 b, E 471), raising agent (E 500), humectant (E 420), natural flavouring, salt, low fat cocoa, dextrose, **wheat gluten**, **whey protein**, colouring plant extracts (carrot, safflower), stabiliser (E 516), **milk protein**.

\*The final product contains 2 % butter.  
 May contain traces of peanuts, nuts, soy and lupin.

### Information to Consumers:

**Description:** Poppy seed filling on a curd cheese dough base, covered with butter crumbles.

Microbiological data:		Nutritive value per 100 g:		Diet:	
Method according to § 64 LFGB		Energy:	1175 kJ	281 kcal	
Recommended and warning values according to DGHM		Fat:		14 g	vegetarian: <input checked="" type="checkbox"/>
	Standard [cfu/g]	of which saturates:		6,2 g	vegan: <input type="checkbox"/>
Total plate count	100 000	Carbohydrate:		33 g	without palm oil: <input type="checkbox"/>
Enterobacteriaceae	100	of which sugars:		18 g	lactose-free*: <input type="checkbox"/>
E. coli	10	Protein:		4,8 g	with alcohol: <input type="checkbox"/>
Moulds	1000	Salt:		0,29 g	
S. aureus	10	The nutritive values depend on natural variations.			
Bacillus cereus	100				
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 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 3021 g  
 master box 40.0 x 27.2 x 17.0 cm 9301 g  
 pallet 120.0 x 80.0 x 134.0 cm 542,2 kg 470.4 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.