

Article 203

Gourmet Apple Torte, lactose-free* (deep frozen), 2250 g e



EAN: sliced into 12 portions
 inner box: 4002197010028 master box: 4002197910021

Dimensions: d = 28 cm, h = 55 +/- 4 mm

Ingredients: 68.2 % apples, **wheat flour**, sugar, starch (**wheat**), water, vegetable fat (palm), 1.6 % apple puree, **whole egg**, glucose-fructose syrup, modified starch, **almonds, pregelatinized wheat flour**, vegetable oils - in varying proportions (rape, sunflower), thickeners (E 412, E 407, E 410, E 415), acids (E 330, E 450), cinnamon, raising agent (E 500), emulsifiers (E 472 e, E 481), salt, dextrose, natural flavouring, acidity regulator (E 331), colouring plant extracts (carrot, safflower), **wheat gluten, whey protein**, gelling agent (E 508).

*Lactose <0.01 g/ 100 g. May contain traces of peanuts, other nuts, soy and lupin.

Information to Consumers:

Description: Fresh apples on a short dough base, delicately covered with flaked almonds, cinnamon and jelly.

Microbiological data:			Nutritive value per 100 g:		Diet:	
Method according to § 64 LFGB Recommended and warning values according to DGHM			Energy:	708 kJ	169 kcal	vegetarian: <input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	Fat:		3,5 g	vegan: <input type="checkbox"/>
Total plate count	100 000	--	of which saturates:		1,4 g	without palm oil: <input type="checkbox"/>
Enterobacteriaceae	100	1 000	Carbohydrate:		31 g	of which sugars:
E. coli	10	100	Protein:		17 g	Salt:
Moulds	1000	--			1,7 g	lactose-free*: <input checked="" type="checkbox"/>
S. aureus	10	100			0,21 g	with alcohol: <input type="checkbox"/>
Bacillus cereus	100	1 000	The nutritive values depend on natural variations.			
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 4 cakes/ selling unit (su) 4 su / layer 9 layers 36 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	29.4 x 29.4 x 7.5 cm	2432 g	
	master box	59.9 x 30.2 x 15.5 cm	10049 g	
	pallet	120.0 x 80.0 x 154.5 cm	383,1 kg	324 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.