

Article 550

Plum Slice with Butter Crumbles (deep frozen), 2600 g e



sliced into 20 portions

EAN:

inner box: 4002197005505

master box: 4002197905508

Dimensions:

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

Ingredients:

51.4 % plums, water, 8.7 % **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 fats - in varying proportions (palm, coconut), glucose-fructose syrup, whole egg, skimmed curd cheese, modified starch, starch (wheat), sweet whey powder, pregelatinized wheat flour, whipped cream, raw persipan (apricot kernels, sugar, water, invert sugar syrup, starch), thickeners (E 412, E 410, E 415, E 401), vegetable oils - in varying proportions (rape, sunflower), skimmed milk powder, acids (E 450, E 331, E 330), raising agent (E 500), salt, emulsifiers (E 472 e, E 481), cinnamon, lactose, rice flour, gelling agents (E 407, E 410), dextrose, whey protein, wheat gluten, stabilisers (E 450, E 516), natural flavour, colouring plant extracts (carrot,**

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

Information to Consumers:

Description:

A curd cheese dough with plums in a light cream with persipan. Covered with butter crumbles. The product is sprinkled with jelly. May contain plum stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	861 kJ	206 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		7,8 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,0 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		30 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		2,5 g		
Moulds	1000	--	Salt:		0,29 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:

PE-coated cardboard box 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/bag	27.0 x 39.2 x 5.4 cm	2821 g	
master box	40.0 x 27.2 x 17.0 cm	8701 g	
pallet	120.0 x 80.0 x 134.0 cm	508,6 kg	436.8 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.