

Article 760

**Apple Cake vegan, lactose-free* (deep frozen),
 2100 g e**



EAN: sliced into 12 portions
 inner box: 4002197007608 master box: 4002197907601

Dimensions: d = 28 cm, h = 46 +/- 4 mm

Ingredients: 58.8 % apples, sugar, **wheat flour**, water, vegetable fat (palm), starch (**wheat**), 3.1 % **hazelnuts**, glucose-fructose syrup, modified starch, vegetable oils - in varying proportions (rape, sunflower), thickener (E 415), cinnamon, acids (E 330, E 331), low fat cocoa, gelling agents (E 407, E 410), colouring plant extracts (carrot, safflower), natural flavour.

May contain traces of peanuts, nuts, soy and lupin. Manufactured on equipment that processes milk and eggs.
 *Naturally lactose-free.

Information to Consumers:

Description: Apple pieces, apple fruit filling and a nut filling are lying on a shortcrust pastry base. Sugar and cinnamon round off the taste of the cake. Vegan - the cake does not contain any ingredients of animal origin.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	960 kJ	229 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		8,4 g	vegan:	<input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,0 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		34 g	of which sugars:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	Protein:		21 g	Salt:	<input checked="" type="checkbox"/>
E. coli	10	100			2,1 g		<input checked="" type="checkbox"/>
Moulds	1000	--	The nutritive values depend on natural variations.			lactose-free*:	<input checked="" type="checkbox"/>
S. aureus	10	100			0,09 g	with alcohol:	<input type="checkbox"/>
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. 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 4 cakes / selling unit (su) 4 su / layer 9 layers 36 su / pallet

		gross weight	net-weight
Packaging dimensions:	inner box/bag 29.8 x 29.4 x 7.7 cm	2280 g	
	master box 61.2 x 30.4 x 16.1 cm	9426 g	
	pallet 120.0 x 80.0 x 159.9 cm	360,7 kg	302.4 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.