

Article 9716

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



**EAN:** sliced into 35 portions  
 inner box: 4002197097166 master box: 4002197997169

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

**Ingredients:** 53.8 % apples, 15.0 % **butter crumbles** (**wheat flour**, sugar, 24,3 % **butter**, glucose-fructose syrup, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, thickener (E 401), natural flavour, colouring plant extracts (carrot, safflower)), sugar, **wheat flour**, 2.3 % sultanas, vegetable fat (palm), 1.9 % apple purée, modified starch, starch (**wheat**), **skimmed quark**, **whole egg**, **gelatinized wheat flour**, vegetable oils - in varying proportions (rape, sunflower, cotton seed), thickener (E 415), acid (E 330), cinnamon, emulsifiers (E 472 e, E 481), salt, dextrose, rice flour, natural flavour, colouring plant extracts (carrot, safflower), **whey protein**, **wheat gluten**.

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

**Information to Consumers:**

**Description:** Fresh apples and sultanas on a quark dough, topped with butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	913 kJ	218 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	6,6 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	3,5 g		without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	35 g		of which sugars:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	Protein:	20 g		Salt:	<input type="checkbox"/>
E. coli	10	100		2,3 g			<input type="checkbox"/>
Moulds	1000	--		0,28 g			<input type="checkbox"/>
S. aureus	10	100	The nutritive values depend on natural variations.				<input type="checkbox"/>
Bacillus cereus	100	1 000					<input type="checkbox"/>
Salmonella	negative in 25 g						<input type="checkbox"/>
Listeria monocytogenes	negative in 25 g						<input type="checkbox"/>

**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

		gross weight	net-weight
<b>Packaging dimensions:</b>	inner box/bag 39.8 x 27.1 x 5.5 cm	3124 g	
	master box 41.2 x 28.0 x 17.6 cm	9599 g	
	pallet 120.0 x 80.0 x 138.2 cm	558,8 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.