

Article 390

**Plum Cake with Butter Crumbles (deep frozen),
 3100 g e**



EAN: sliced into 14 portions
 inner box: 4002197010097 master box: 4002197910090

Dimensions: d = 36 cm; h = 46 +/- 4 mm

Ingredients: 48.9 % plums, **wheat flour**, 13.0 % **butter crumbles (wheat flour, sugar, 24,3 % butter, glucose-fructose syrup, modified starch, sweet whey powder, skimmed milk powder, salt, thickener (E 401), dextrose, colouring plant extracts (carrot, safflower), natural flavouring), water, sugar, vegetable fats - in varying proportions (palm, coconut), glucose-fructose syrup, whole egg, yeast, modified starch, sweet whey powder, thickeners (E 412, E 410, E 401, E 407), whipped cream, raw persipan (apricot kernels, sugar, water, invert sugar syrup, starch), starch (wheat), raising agents (E 500, E 500ii, E 450i), skimmed milk powder, vegetable oils - in varying proportions (rape, sunflower), whole milk powder, dextrose, salt, acidity regulator (E 331), acids (E 341, E 575, E 330), lactose, emulsifiers (E 471, E 472 e, E 322), wheat gluten, egg white powder, pregelatinized wheat flour, cinnamon, stabiliser (E 450), glucose syrup, natural flavouring, gelling agent (E**

May contain traces of peanut, nuts, soy and lupine products.

Information to Consumers:

Description: A yeast dough with plums, refined with a persipan filling and crusty butter crumbles. Glazed with jelly. May contain plum stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	894 kJ	214 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		6,7 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,7 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		33 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		16 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		3,5 g		
Moulds	1000	--	Salt:		0,35 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: Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme: Euro pallet 2 cakes/ selling unit (su) 6 su / layer 11 layers 66 su / pallet

Packaging dimensions:		gross weight		net weight
	inner box	37.0 x 37.0 x 6.5 cm	3343 g	
	master box	37.4 x 37.7 x 13.6 cm	6927 g	
	pallet	120.0 x 80.0 x 164.6 cm	478,5 kg	409.2 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.