

Article 573

**Butter Crumble Slice (deep frozen),
 1600 g e**



sliced into 24 portions

EAN:

inner box: 4002197010202 master box: 4002197910205

Dimensions:

38 x 25 cm; h = 38 +/-4 mm

Ingredients:

33.9 % **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, **wheat flour**, sugar, 4.8 % **butterfat**, 3.5 % **butter**, **whole egg**, modified starch, yeast, **sweet whey powder**, **skimmed milk powder**, starch (**wheat**), **whole milk powder**, raising agent (E 500), acids (E 341, E 450, E 575), acidity regulator (E 331), salt, emulsifiers (E 471, E 472 e, E 322), **wheat gluten**, **egg white powder**, dextrose, **lactose**, thickener (E 401), glucose syrup, natural flavouring, colouring plant extracts (carrot, safflower).

*The final product contains 11,8 % butter.
 May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description:

A sweet yeast dough covered with a vanilla flavoured cream and crusty butter crumbles.

<p>Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM</p> <table border="1"> <thead> <tr> <th></th> <th>Standard [cfu/g]</th> <th>Maximum [cfu/g]</th> </tr> </thead> <tbody> <tr> <td>Total plate count</td> <td>100 000</td> <td>--</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>100</td> <td>1 000</td> </tr> <tr> <td>E. coli</td> <td>10</td> <td>100</td> </tr> <tr> <td>Moulds</td> <td>1000</td> <td>--</td> </tr> <tr> <td>S. aureus</td> <td>10</td> <td>100</td> </tr> <tr> <td>Bacillus cereus</td> <td>100</td> <td>1 000</td> </tr> <tr> <td>Salmonella</td> <td colspan="2">negative in 25 g</td> </tr> <tr> <td>Listeria monocytogenes</td> <td colspan="2">negative in 25 g</td> </tr> </tbody> </table>			Standard [cfu/g]	Maximum [cfu/g]	Total plate count	100 000	--	Enterobacteriaceae	100	1 000	E. coli	10	100	Moulds	1000	--	S. aureus	10	100	Bacillus cereus	100	1 000	Salmonella	negative in 25 g		Listeria monocytogenes	negative in 25 g		<p>Nutritive value per 100 g:</p> <table border="1"> <tbody> <tr> <td>Energy:</td> <td>1539 kJ</td> <td>368 kcal</td> </tr> <tr> <td>Fat:</td> <td></td> <td>16 g</td> </tr> <tr> <td> of which saturates:</td> <td></td> <td>10 g</td> </tr> <tr> <td>Carbohydrate:</td> <td></td> <td>49 g</td> </tr> <tr> <td> of which sugars:</td> <td></td> <td>18 g</td> </tr> <tr> <td>Protein:</td> <td></td> <td>5,3 g</td> </tr> <tr> <td>Salt:</td> <td></td> <td>0,63 g</td> </tr> </tbody> </table> <p>The nutritive values depend on natural variations.</p>	Energy:	1539 kJ	368 kcal	Fat:		16 g	of which saturates:		10 g	Carbohydrate:		49 g	of which sugars:		18 g	Protein:		5,3 g	Salt:		0,63 g	<p>Diet:</p> <ul style="list-style-type: none"> vegetarian: <input checked="" type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> lactose-free*: <input type="checkbox"/> with alcohol: <input type="checkbox"/>
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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, cakes with fruits: approx. 1-2 days.

Packaging:

Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme:

Euro pallet	3 cakes/ selling unit (su)	8 su / layer	9 layers	72 su / pallet
			gross weight	net weight

Packaging dimensions:

inner box	27.0 x 39.2 x 5.4 cm	1819 g
master box	40.0 x 27.2 x 17.0 cm	5695 g
pallet	120.0 x 80.0 x 168.0 cm	431,3 kg 345.6 kg

All data mentioned 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.