

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: 58.6 % apples, sugar, **wheat flour**, water, vegetable fat (palm), starch (**wheat**), 3.0 % **hazelnuts**, glucose-fructose syrup, modified starch, vegetable oils - in varying proportions (rape, sunflower), cinnamon, acid (E 330), acidity regulator (E 331), raising agent (E 500), low fat cocoa, thickeners (E 407, E 410), natural flavouring, colouring plant extracts (carrot, safflower), gelling agent (E 508), dextrose.

May contain traces of peanuts, other 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:	971 kJ	232 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	8,2 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:	36 g		lactose-free*:	<input checked="" type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	21 g		with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:	2,0 g			
Moulds	1000	--	Salt:	0,14 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, cakes with fruits: approx. 1-2 days.

Packaging: Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme: Euro pallet 4 cakes/ selling unit (su) 4 su / layer 9 layers 36 su / pallet

Packaging dimensions:		gross weight		net weight	
	inner box	29.4 x 29.4 x 7.5 cm	2282 g		
	master box	59.9 x 30.2 x 15.5 cm	9449 g		
	pallet	120.0 x 80.0 x 154.5 cm	361,5 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.