

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 Zeißstraße 6
 D-72285 Pfalzgrafenweiler

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: 54.0 % apples, 14.2 % **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), **wheat flour**, sugar, vegetable fat (palm), 2.4 % sultanas, water, 1.9 % apple puree, modified starch, **skimmed curd cheese**, starch (**wheat**), **whole egg, pregelatinized wheat flour**, acids (E 330, E 450), vegetable oils - in varying proportions (rape, sunflower, cotton seed), thickeners (E 412, E 415), raising agents (E 500, E 500ii, E 450i), cinnamon, salt, emulsifiers (E 472 e, E 481, E 471), dextrose, natural flavouring, colouring plant extracts (carrot, safflower), **wheat gluten, whey protein.**

The final product contains 3,4% butter.
 May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: Fresh apples and sultanas on a curd cheese dough, topped with butter crumbles.

| Microbiological data: | | | Nutritive value per 100 g: | | | Diet: | |
|-----------------------------------------------------------------------------------|------------------|-----------------|----------------------------------------------------|--------|----------|-------------------|-------------------------------------|
| Method according to § 64 LFGB Recommended and warning values according to DGHM | | | Energy: | 901 kJ | 215 kcal | vegetarian: | <input checked="" type="checkbox"/> |
| | Standard [cfu/g] | Maximum [cfu/g] | Fat: | | 6,3 g | vegan: | <input type="checkbox"/> |
| Total plate count | 100 000 | -- | of which saturates: | | 3,4 g | without palm oil: | <input type="checkbox"/> |
| Enterobacteriaceae | 100 | 1 000 | Carbohydrate: | | 36 g | lactose-free*: | <input type="checkbox"/> |
| E. coli | 10 | 100 | of which sugars: | | 19 g | with alcohol: | <input type="checkbox"/> |
| Moulds | 1000 | -- | Protein: | | 2,4 g | | |
| S. aureus | 10 | 100 | Salt: | | 0,34 g | | |
| Bacillus cereus | 100 | 1 000 | The nutritive values depend on natural variations. | | | | |
| 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 3 cakes/ selling unit (su) 8 su / layer 7 layers 56 su / pallet

| Packaging dimensions: | | | gross weight | net weight |
|-----------------------|-------------------------|----------------------|--------------|------------|
| | inner box | 27.0 x 39.2 x 5.4 cm | 3121 g | |
| master box | 40.0 x 27.2 x 17.0 cm | 9601 g | | |
| pallet | 120.0 x 80.0 x 134.0 cm | 558,9 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.