

Product Specification

Article 203 EAN:	Gourmet Apple Torte free from lactose*, 2250 g divided into 12 portions inner box: 4002197002030 d master box: 400219	7902033			
Dimensions:	= 28 cm, h = 50 +/- 4 mm		100		
Ingredients:	70.0 % apples (sulfurated), wheat flour, sugar, water, vegetable egg, modified starch, almonds, dextrose, vegetable oil, gluco 440), acid (E 330), baking powder, salt iodized, flavour, yeast, o (curcuma, carrot).	ose-fructose syr	up, thickeners (E	415, E	
	*Lactose <0.01 g / 100 g. May contain traces of peanut, soy, lupi	ine, nut product:	s and milk.		
Description:	Fresh apples on a crusty yeast shortcake base, covered v	vith almonds. d	cinnamon and je	lly.	
Microbiological data:	Nutritive value per 100 g:				
Method according to § 64 LFGB	as according to DCUM	Energy	value:	726 kJ	173 kcal
Recommended and warning valu	-	Protein	ie:		1,9 g
Sta	indard [KbE/g] Maximum [KbE/g]	Total ca	arbohydrate:		29,4 g
Total plate count	100 000	Fat:			4,2 g
E. coli	10 100				
Coliforms	100 1 000				
S. aureus	10 100				
Moulds	100 1 000				
Salmonella	negative in 25 g negative in 25 g	The nutritive values depend on natural variations.			
Listeria monocytogenes	fiegative in 25 g	Variation	13.		
Shelf life:	18 months up from production date S	torage:	-18 °C or below		
Minimum shelf life after s	ale: minimum 9 months				
Preparation guidelines:	Remove packaging before defrosting. Defrosting Never refreeze after thawing.	time in the ref	frigerator is appr	ox.10h.	
Packaging:	PE-coated cardboard box with self-stick label.				
Pallet packaging scheme:	Euro pallet 4 cakes / selling unit (su)	4 su / layer	9 layers	36 su / p	ballet
Packaging dimensions:	gr inner box/bag 29.8 x 29.4 x 7.7 cm master box 61.2 x 30.4 x 16.1 cm pallet 20.0 x 80.0 x 159.9 cm	oss weight 2456 g 10146 g 386.3 kg	net-weight 324 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.