

Product Specification



| Article 572 | Apple Sheet Cake with Butter streusels, 2900 g | | | | | | |
|--------------|---|--|--|--|--|--|--|
| | pre-cut in 20 pcs. | | | | | | |
| EAN: | inner box: 4002197005727 master box: 4002197201051 | | | | | | |
| Dimensions: | 38 x 25 cm, h = 35 +/- 4 mm | | | | | | |
| Ingredients: | 54.5 % apples (sulfurated), 15.0 % butter streusel (wheat flour, sugar, 23,8 butter, glucose syrup, vegetable fat, dextrose, modified starch, sweet whey powder, skimmed milk powder, salt iodized, emulsifier (E 322 (contain soybean)), milk protein, thickener (E 401), natural flavour, colouring plant extracts (curcuma, carrot)), wheat flour, sugar, whole egg, skimmed quark, 2.4 % sultanas, 1.9 % apple purée, starch (contain gluten), modified starch, vegetable oil, vegetable fat, acid (E 330), sweet whey powder, glucose syrup, humectant (E 420), emulsifiers (E 472 a, E 472 b, E 475, E 471), flavour, skimmed milk powder, salt iodized, baking powder, milk protein, colouring plant extracts (curcuma, carrot). | | | | | | |
| | May contain traces of peanut, lupine and nut products. | | | | | | |
| Description: | Fresh apples on a yeast-quark dough, topped with delicious butter streusels. | | | | | | |

| Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM | | | | | Nutritive value per 100 g: | | | | |
|--|--|---|-----------------------------|----------|--|----------|---------|----------|--|
| | | | | | Energ | y value: | 854 kJ | 204 kcal | |
| | | | | | Proteine: | | | 2,7 g | |
| Standard [KbE/g] Maximum [KbE/g] | | | | | Total carbohydrate: | | | | |
| Total plate count | 100 000 | | | | Fat: | | | 5,5 g | |
| E. coli | 10 | | 100 | | | | | , 0 | |
| Coliforms | 100 | | 1 000 | | | | | | |
| S. aureus | 10 | | 100 | | | | | | |
| Moulds | 100 | | 1 000 | | | | | | |
| Salmonella | negativ | negative in 25 g | | | The nutritive values depend on natural | | | | |
| Listeria monocytogenes | onocytogenes negative in 25 g | | | | variations. | | | | |
| Shelflife: Minimum shelflife afte | er sale: minimu | 18 months up from production date Storage: -18 ℃ or below minimum 9 months | | | | | | | |
| Preparation guidelines | aration guidelines: Remove packaging before defrosting. Defrosting time in the refrigerator is approx. 8 h. Never refreeze after thawing. | | | | | | | | |
| Packaging: | PE-coat | PE-coated cardboard box with self-stick label. | | | | | | | |
| Pallet packaging schem | ne: Euro pa | llet 3 | 3 cakes / selling unit (su) | 8 su / | layer | 7 layers | 56 su / | pallet | |
| | | | | gross we | eight | net-wei | ght | | |
| Packaging dimensions: | inner b | ox/bag | 39.8 x 27.1 x 5.5 c | .m 3 | 177 g | | | | |
| | master | box | 41.2 x 28.0 x 17.6 c | :m 9 | 768 g | | | | |
| | pallet | | 20.0 x 80.0 x 138.2 c | _ | 68 kg | 487.2 | | | |

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.