

Article 550

**Plum Slice with Butter Crumbles (deep frozen),
2600 g e**



EAN:

sliced into 20 portions

inner box: 4002197005505

master box: 4002197905508

Dimensions:

38 x 25 cm, h = 40 +/- 4 mm

Ingredients:

51.8 % plums, water, **wheat flour**, 8.8 % **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)**, sugar, vegetable fats - in varying proportions (palm, coconut), glucose-fructose syrup, **skimmed curd cheese**, modified starch, **whole egg, sweet whey powder, pregelatinized wheat flour, whipped cream**, 0.4 % raw persipan (apricot kernels, sugar, water, invert sugar syrup, starch), thickeners (E 412, E 410, E 401, E 407, E 415), vegetable oils - in varying proportions (rape, sunflower), **skimmed milk powder**, starch (**wheat**), raising agents (E 500, E 500ii, E 450i), stabiliser (E 450), salt, dextrose, emulsifiers (E 472 e, E 481, E 471, E 322), cinnamon, **lactose**, acidity regulator (E 331), **wheat gluten, whey protein**, acid (E 330), gelling agent (E 508), colouring plant extracts (carrot, safflower), natural flavouring.

^{*}The final product contains 2,1 % butter.

May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description:

A curd cheese dough with plums in a light cream with persipan. Covered with butter crumbles. The product is sprinkled with jelly. May contain plum stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	856 kJ	204 kcal	vegetarian:	☒
Recommended and warning values according to DGHM			Fat:		7,6 g	vegan:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,0 g	without palm oil:	☐
Total plate count	100 000	--	Carbohydrate:		30 g	lactose-free*:	☐
Enterobacteriaceae	100	1 000	of which sugars:		17 g	with alcohol:	☐
E. coli	10	100	Protein:		2,8 g		
Moulds	1000	--	Salt:		0,30 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

3 cakes/ selling unit (su)

8 su / layer

7 layers

56 su / pallet

gross weight

net weight

Packaging dimensions:

inner box

27.0 x 39.2 x 5.4 cm

2821 g

master box

40.0 x 27.2 x 17.0 cm

8701 g

pallet

120.0 x 80.0 x 134.0 cm

508,6 kg

436.8 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.