



Product Specification



Article 715

Gourmet Apple Sheet Cake, free from lactose*
2400 g

precut in 24 portions
EAN: inner box: 4002197007158 master box: 4002197907151
Dimensions: 38 x 25 cm

Ingredients: 64.7 % apples (sulfurated), wheat flour, sugar, 2.6 % apple purée, starch (contain gluten), vegetable fat, whole egg, modified starch, almonds, glucose-fructose syrup, dextrose, vegetable oil, thickeners (E 415, E 440), acid (E 330), flavour, salt iodized, gelling agent (E 407), cinnamon, yeast, colouring plant extracts (curcuma, carrot).

*Lactose <0.01 g / 100 g. May contain traces of peanut, soy, lupine, nut products and milk.

Description: Fresh apples on a crusty yeast shortcake base, covered with almonds, cinnamon and jelly.

Microbiological data:

Method according to § 64 LFGB

Recommended and warning values according to DGHM

	Standard [KbE/g]	Maximum [KbE/g]
Total plate count	100 000	--
E. coli	10	100
Coliforms	100	1 000
S. aureus	10	100
Moulds	100	1 000
Salmonella	negative in 25 g	
Listeria monocytogenes	negative in 25 g	

Nutritive value per 100 g:

Energy value:	785 kJ	187 kcal
Protein:		1,8 g
Carbohydrate:		32,8 g
of which sugars:		19,5 g
Fat:		4,3 g
of which saturates:		1,8 g
Fibre:		3,3 g
Sodium:		0,05 g

The nutritive values depend on natural variations.

Shelflife: 18 months up from production date **Storage:** -18 °C or below

Minimum shelflife after sale: minimum 9 months

Preparation guidelines: Remove packaging before defrosting. Defrosting time in the refrigerator is approx. 12 h. Never refreeze after thawing.

Packaging: PE-coated cardboard box 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/bag	39.8 x 27.2 x 6.8 cm	2695 g
	master box	41.2 x 27.8 x 21.3 cm	8361 g
	pallet	120.0 x 80.0 x 164.1 cm	489.2 kg

All data mentioned 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.