



Product Specification

Apple fritters, quick-frozen, already baked 5x1000g

Article Number: 15511

	Sales unit	cardboard boxes	pallet
EAN code	8000460012331	8000460012348	
Dimensions		(395x198x232)mm	height: 180 cm
Weight: net	1 kg	5 kg	420 kg
gross		5,4 kg	477 kg

Packaging:
kg / bag 1
pieces / box /
bags / carton 5
cartons / pallet 84 , 7 layer/pallet, 12 cardboard boxes/layer

Product description: Apple fritters, already baked, deep-frozen, prepared with fresh apples (mechanically peeled)

Ingredients: Apples 50%, water, **wheat** flour, palm fat, **wheat** semolina, **wheat** starch, sugar, skimmed **milk** powder, salt, baking powder (rising agent: E500, acidity regulator: E336).

Allergens: Wheat gluten;milk (incl. lactose)

Cooking instructions: Put the deep-frozen apple fritters on a baking grid (please use baking paper) and bake in a preheated oven at 200°C/390°F approximately 7-8 minutes. Microwave (600W): Bake 3 fritters for about 1:30 minutes. Sprinkle with icing sugar and serve warm.

Microbiological values cfu / g:

	Limits
<i>Carica batterica totale/Gesamtkeimzahl/total viable count</i>	10.000
<i>Coliformi/Coliforme/coliforms</i>	100
<i>Escherichia coli</i>	10
<i>Staph. aureus</i>	100
<i>Lieviti/Hefen/yeasts</i>	1.000
<i>Muffe/Schimmel/moulds</i>	1.000
<i>Salmonella</i>	neg/25g
<i>Listeria monocytogenes</i>	neg/1g

Average nutritional values each 100g:

energy kcal:	190	energy kJ:	797
fat:	8,9 g	saturated:	4,6 g
carbohydrates:	24,4 g	sugars:	10,6 g
proteins:	2,4 g		
salt:	0,63 g		

Best before: 18 months by compliance with the prescribed temperature for storage and transport

Residual term: 12 months

Storage: At a temperature of -18°C or lower
Once defrosted, do not refreeze and consume within 24 hours.

Transport: At a temperature of -18°C or lower

	written by	checked and approved
Position	Quality Assurance OK	Management OK
Signature	Doris Gschnitzer	Karl Huber
Date	20.08.2014	20.08.2014

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