



Product Specification

Apple Strudel with pulled dough, quick-frozen, raw 8kg - 4 Strudel

Article Number: 12000

	Sales unit	cardboard boxes	pallet
EAN code		8000460012508	
Dimensions		(500x300x167) mm	height: 183 cm
Weight: net		8 kg	480 kg
gross		8,8 kg	552 kg

Packaging:

pieces / bag	4
pieces / box	/
bags / carton	1
cartons / pallet	60 , 10 layer/pallet, 6 cardboard boxes/layer

Product description: Apple Strudel deep-frozen, ready to bake, made of fresh apples (mechanically peeled), with raisins and a hint of cinnamon, wrapped in an extra-thin pastry.

Ingredients: Apples 67%, **wheat** flour, vegetable margarine (palm fat, sunflower oil), water, emulsifier: mono- and diglycerides of fatty acids, acidity regulator: citric acid), breadcrumbs (**wheat** flour, water, sugar, cinnamon, salt, yeast), sugar, water, raisins, salt, cinnamon, flavour, acids: citric acid.

Bake before eating

Allergens: wheat

Cooking instructions: Put the deep-frozen Strudel on a baking tray (please use baking paper) and bake in a preheated oven at 220°C/ 430°F (fan assisted 180 - 200°C/356 - 390°F) for about 50-60 minutes. Combined oven: bake at 180°C with 40% of humidity for 50-55 minutes.

Microbiological values cfu / g:	Limits
<i>Coliformi/Coliforme/coliforms/coliformes</i>	10.000
<i>Escherichia coli</i>	100
<i>Staphylococcus aureus</i>	500
<i>Lieviti/Hefen/yeasts/levures</i>	100.000
<i>Muffe/Schimmel/moulds/moisissures</i>	10.000
<i>Salmonella</i>	neg/25g
<i>Listeria monocytogenes</i>	neg/1g

Average nutritional values each 100g:

energy kcal:	177	energy kJ:	745
fat:	6 g	saturated:	3,2 g
carbohydrates:	27 g	sugars:	15 g
proteins:	2,6 g		
salt:	0,24 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/0°F or lower
Once defrosted, do not refreeze and consume within 24 hours.

Transport: At a temperature of -18°C/0°F or lower

	<i>written by</i>	<i>checked and approved</i>
<i>Position</i>	Quality Assurance OK	Management OK
<i>Signature</i>	Angela Goldoni	Karl Huber
<i>Date</i>	16.09.2015	16.09.2015

Version: 11

valid at: 16.09.2015