



Product Specification

Apple strudel with puff pastry, deep-frozen, already baked 1000g - 10 slices

Article Number: 13505

| | Sales unit | cardboard boxes | pallet |
|-------------|---------------|-----------------|----------------|
| EAN code | 8000460025706 | 8000460043137 | |
| Dimensions | 288x119x85 mm | 367x301x275 mm | height: 180 cm |
| Weight: net | 1 kg | 9 kg | 432 kg |
| gross | | 11,9 kg | 595 kg |

Packaging:

| | |
|--------------------|--|
| pieces / flow pack | 5 |
| flow pack / box | 2 |
| boxes / carton | 9 |
| cartons / pallet | 48 , 6 layer/pallet, 8 cardboard boxes/layer |

Product description: Apple Strudel, deep-frozen, already baked and cut in slices, produced with fresh apples, mechanically peeled and selected raisins, wrapped up in a delicate puff-pastry, taste rounded with sugar and cinnamon.

Ingredients: Apples 50%, **wheat** flour, vegetable margarine (palm fat, sunflower oil, water, emulsifier: mono- and diglycerides of fatty acids, acidity regulator: citric acid), water, breadcrumbs (**wheat** flour, water, sugar, cinnamon, salt, yeast), raisins, sugar, salt, cinnamon, thickener: pectin, acids: citric acid. May contain traces of **milk**.

Allergens: wheat; may contain traces of milk.

Cooking instructions: Preheat oven at 180°C/360°F and bake the deep-frozen strudel for about 15 min. If the strudel is already thawed, 5 minutes are sufficient. Microwave: 600W, 1 slice 1,5 min. 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/coliformes</i> | 100 |
| <i>Escherichia coli</i> | 10 |
| <i>Staphylococcus aureus</i> | 100 |
| <i>Lieviti/Hefen/yeasts/levures</i> | 1.000 |
| <i>Muffe/Schimmel/moulds/moisissures</i> | 1.000 |
| <i>Salmonella</i> | neg/25g |
| <i>Listeria monocytogenes</i> | neg/1g |

Average nutritional values each 100g:

| | | | |
|----------------|--------|------------|--------|
| energy kcal: | 236 | energy kJ: | 988 |
| fat: | 9,4 g | saturated: | 4,8 g |
| carbohydrates: | 32,6 g | sugars: | 12,4 g |
| proteins: | 3,0 g | | |
| salt: | 0,33 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.

| | <i>written by</i> | <i>checked and approved</i> |
|------------------|-------------------------|-----------------------------|
| <i>Position</i> | Quality Assurance OK | Management OK |
| <i>Signature</i> | Martin Kaserbacher | Karl Huber |
| <i>Date</i> | 04.11.2014 | 05.11.2014 |

Version: 6

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

| | <i>written by</i> | <i>checked and approved</i> |
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| <i>Signature</i> | Martin Kaserbacher | Karl Huber |
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