

## Raw apples strudel Export deep frozen 600 g

Ingredients: Apples 44%, **wheat** flour, vegetable margarine (vegetable fats (pam, coconut), vegetable oil (rapeseed), water, salt, emulsifiers: mono- and diglycerides of fatty acids (palm), flavours, acidity regulator: citric acid), water, raisins

4% (raisins, cottonseed oil), sugar, breadcrumbs (**wheat** flour, yeast, salt), vegetable fibres, salt, **wheat** malt extract, cinnamon, acidity regulator: citric acid, lemon juice, flavours. The product could contain milk, mustard and soy.

Allergens: ingredients which are allergens are in bold. The product contain **gluten**. Could contain **eggs, soy** and **mustard**.

| Nutrition declaration for 100 g |        | Microbiological values        |                     |
|---------------------------------|--------|-------------------------------|---------------------|
| Energy                          |        |                               |                     |
| kJ                              | 898    |                               |                     |
| Kcal                            | 215    | Mesophilic total              | < 1.000.000 UFC / g |
| Fats                            | 11 g   | Enterobacteria                | < 1.000 UFC / g     |
| Of which saturated fatty acids  | 5,6 g  | <i>E. coli</i>                | < 10 UFC / g        |
| Carbohydrate                    | 25 g   | <i>Staphilococcus aureus</i>  | < 10 UFC / g        |
| Of which sugars                 | 14 g   | Moulds                        | < 1.000 UFC / g     |
| Fibre                           | 2,7 g  | Yeast                         | < 10.000 UFC / g    |
| Protein                         | 2,6 g  | <i>Salmonella spp.</i>        | absent in 25 g      |
| Salt                            | 0,28 g | <i>Listeria monocytogenes</i> | absent in 25 g      |

| Physical composition |          | Chemical composition (per 100g) |       |
|----------------------|----------|---------------------------------|-------|
| Weight g             | 600      | Humidity                        | 55,8% |
| Length mm            | 330 ± 3% | Protein                         | 2,6%  |
| Width mm             | 80 ± 3%  | Fats                            | 11%   |
| Thickness mm         | 35 ± 3%  | Carbohydrate                    | 25%   |

**Packaging**

|                       |        |                         |                  |
|-----------------------|--------|-------------------------|------------------|
| Case's weight: g      | 600    | Case's size: mm         | 355 x 95 x 40    |
| Pieces per carton     | 12     | Carton's size: mm       | 370 x 194 x 245  |
|                       |        | Cod. EAN case:          | 800 9594 000 061 |
| Carton per layers:    | 12     | Cod. EAN carton:        | 800 9594 000 054 |
| Layers per pallet:    | 7      |                         |                  |
| Cartons per pallet:   | 84     | Pallet's high: cm       | 171,5            |
| Pieces per pallet:    | 1008   | Pallet's size: cm       | 80x120           |
| Net weight pallet: kg | 604,80 | Gross weight pallet: kg | 660              |

**Storage instruction and transport:** deep frozen product to keep at -18°C

|                 |           |                   |         |        |
|-----------------|-----------|-------------------|---------|--------|
| ***0*** (-18°C) | 18 months | <b>SHELF LIFE</b> | *(-6°C) | 1 week |
| **(-12°C)       | 1 month   |                   | Ice box | 3 days |

**Preparation:** Let the strudel thaw at room temperature for thirty minutes and use oven paper for baking. Allow to cool, coat with icing sugar and serve warm.

| Pre-heated fan oven                                                      | Non-fan oven |
|--------------------------------------------------------------------------|--------------|
| 200°C                                                                    | 210°C        |
| 30 minutes                                                               | 30 minutes   |
| Once defrosted, consume the product within 24 hours and do not refreeze. |              |

Declaration: the company's production undergo a self control following HACCP system: accordance with Article 5 of guidelines CE n° 852/2004 and rules of Trento's autonomous region.