



## PRODUCT SHEET

2018.02.05

### QUICK-FROZEN APPLE LATTICE

Article number: 11200



#### Description

Sweet bakery product with cinnamon and apple filling.

#### Instructions for use

Place product on greased baking sheet or baking paper and allow to thaw in humid conditions for 30-35 minutes, then bake at 190-200 °C for 14-16 minutes. For best results, start baking in steam-filled oven.

#### Ingredients

Apple filling (33%) {diced apple (75%), granulated sugar, modified starch, breadcrumbs [WHEAT FLOUR, water, culinary salt, yeast], flavouring, ground cinnamon}, WHEAT FLOUR, margarine [vegetable oils and fats (palm), water, cooking salt, emulsifier (mono- and diglycerides of fatty acids), acidulant (citric acid)], water, LIQUID EGG, granulated sugar, culinary salt, vinegar

<b>Product details</b>	
Raw weight (g)	120
Cooked weight (g)	105 - 108
Size (cm x cm)	12.5 x 6.5
Shelf life when stored at -18 °C	366 days
Shelf life prepared	12 hours
Tariff heading	19 059 070
VAT	18%

<b>Logistics details</b>	
pcs / carton	50
Cartons / pallet	72
Gross carton weight (kg)	6,3
Pallet weight (kg)	479
Product EAN code	5 999 505 830 425
Carton EAN code	varies
Carton size (cm*cm*cm)	38*24.5*18.5

<b>Nutrient table</b>		%RI*
Average nutritional value per 100 g of product		
Energy kJ / kcal	1147 / 273	14
Fat	13,7	20
of which saturates	7,5	37
Carbohydrate	33,6	13
of which sugars	7,4	8
Protein	3,5	7
Salt	0,46	8
* Reference intake of an average adult. (8400 kJ / 2000 kcal)		

#### Allergens

Caution! This product is manufactured at a plant that also processes the following allergens: milk, eggs, mustard, sesame seed, soy, hazelnut, nuts or their derivatives.

#### Storage and shipping

Storage and shipping temperature -18 °C.

#### Important information

Do not refreeze after thawing.

We certify that the ingredients used by Tatár Pékség Kft., and the products we manufacture are free of genetically modified

organisms (GMO). Trans fat content: < 2 g / 100 g of fat.