

Article 168

**Red currants and raspberry tarte (deep frozen), 1450 g e**



pre-cut in 12 portions  
**EAN:** inner box: 4002197010660 master box: 4002197910663

**Dimensions:** d = 28 cm

**Ingredients:** 15.6 % red currants, water, sugar, 11.9 % crumbles (**wheat flour**, sugar, 24,9 % **butter**, glucose syrup, vegetable oil (sunflower), modified starch, **sweet whey powder**, dextrose, salt, **whole milk powder**, **skimmed milk powder**, emulsifier (E 322), thickener (E 401), natural flavour, colouring plant extracts (carrot, safflower)), **wheat flour**, 9.3 % raspberries, 4.9 % **yogurt**, **butter**, **whole egg**, **skimmed quark**, modified starch, invert sugar syrup, glucose-fructose syrup, **sweet whey powder**, starch (**wheat**), **skimmed milk powder**, stabilisers (E 410, E 440, E 412), natural flavour, acids (E 330, E 331), gelling agents (E 406, E 407, E 410), salt, lemon juice concentrate, thickener (E 401), colouring plant extracts (carrot, safflower).

May contain traces of peanuts, nuts, soy and lupin.

## Information to Consumers:

**Description:** A butter shortcrust with a yoghurt cream and a raspberry filling. The cake is topped with red currants and crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1044 kJ	249 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		7,9 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,6 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		39 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		23 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		3,8 g		
Moulds	1000	--	Salt:		0,17 g		
S. aureus	10	100	The nutritive values depend on natural variations.				
Bacillus cereus	100	1 000					
Salmonella	negative in 25 g						
Listeria monocytogenes	negative in 25 g						

**Shelflife:** 18 months up from production date **Storage/ Transport:** -18 °C or below

**Minimum shelflife after sale:** minimum 6 months

**Preparation guidelines:** Remove from packaging in a frozen condition, defrost in a refrigerator (< = 8 °C). Defrost time approx. 12 hours. Do not refreeze after thawing. Keep product refrigerated and consume promptly: baked products: approx. 3-4 days, cream-based products: approx. 2 days, fruits tortes: approx. 1-2 days.

**Packaging:** PE-coated cardboard box with self-stick label.

**Pallet packaging scheme:** Euro pallet 4 cakes / selling unit (su) 4 su / layer 14 layers 56 su / pallet

		gross weight	net-weight
<b>Packaging dimensions:</b>	inner box/bag 29.8 x 29.4 x 5.4 cm	1608 g	
	master box 60.4 x 30.3 x 11.4 cm	6696 g	
	pallet 120.0 x 80.0 x 174.6 cm	396,3 kg	324.8 kg

All data mentionend in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.