

Article 230

Cherry Cake with Butter Crumbles (deep frozen), 1900 g e



unsliced, makes 12 - 14 portions

EAN:

inner box: 4002197010059 master box: 4002197910052

Dimensions:

d = 28 cm, h = 45 +/- 4 mm

Ingredients:

27.2 % sour cherries, 16.5 % **butter crumbles** (**wheat flour**, sugar, 24,3 % **butter**,^{*} glucose-fructose syrup, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, thickener (E 401), dextrose, colouring plant extracts (carrot, safflower), natural flavouring), sugar, **wheat flour**, **sour cream**, **whole egg**, **skimmed curd cheese**, starch (**wheat**), vegetable fat (palm), water, modified starch, **sweet whey powder**, **pregelatinized wheat flour**, vegetable oils - in varying proportions (rape, sunflower), thickeners (E 412, E 410, E 401, E 415), **skimmed milk powder**, raising agents (E 500, E 500ii, E 450i), stabiliser (E 450), salt, dextrose, natural flavouring, emulsifiers (E 472 e, E 481, E 471), cinnamon, **lactose**, **wheat gluten**, **why protein**, acid (E 330), colouring plant extracts (carrot, safflower).

*The final product contains 4,0 % butter.
 May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description:

A short dough base with cherries in a cream refined with sour cream and curd cheese, covered with butter crumbles. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1071 kJ	256 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		8,6 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,6 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		39 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		21 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		4,7 g		
Moulds	1000	--	Salt:		0,24 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, cakes with fruits: approx. 1-2 days.

Packaging:

Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme:

Euro pallet 4 cakes/ selling unit (su) 4 su / layer 13 layers 52 su / pallet

gross weight net weight

Packaging dimensions:

inner box	29.5 x 29.4 x 5.2 cm	2046 g	
master box	59.2 x 30.0 x 10.8 cm	8457 g	
pallet	120.0 x 80.0 x 155.4 cm	461,1 kg	395.2 kg

All data mentioned 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.