

Article 610

**Chocolate Cream Gateau (deep frozen), 1900 g e**



unsliced, makes approx. 16 portions

**EAN:**

inner box: 4002197010158      master box: 4002197910151

**Dimensions:**

d = 28 cm, h = 73 +/- 4 mm

**Ingredients:**

49.7 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, starch (**wheat**), 1.9 % low fat cocoa, 1.3 % cocoa-containing fat icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), invert sugar syrup, humectant (E 420), cocoa mass, gelatine, emulsifiers (E 472 b, E 481, E 322), cocoa butter, vegetable oil (rape), acid (E 331), raising agent (E 500), modified starch, **lactose**, glucose syrup, natural flavouring, **milk protein**.

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

## Information to Consumers:

**Description:**

A combination of chocolate and vanilla flavored cream between light and chocolate sponge layers. The Gateau is decorated with a cocoa-containing topping and chocolate chips.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1134 kJ	271 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	18 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	11 g		without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	24 g		of which sugars:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	Protein:	4,4 g		of which sugars:	<input type="checkbox"/>
E. coli	10	100	Salt:	0,18 g		lactose-free*:	<input type="checkbox"/>
Moulds	1000	--	The nutritive values depend on natural variations.				
S. aureus	10	100					
Bacillus cereus	100	1 000					
Salmonella	negative in 25 g						
Listeria monocytogenes	negative in 25 g						
						with alcohol:	<input type="checkbox"/>

**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    7 layers    28 su / pallet

**Packaging dimensions:**

		gross weight	net weight
inner box	29.2 x 29.2 x 10.5 cm	2068 g	
master box	59.3 x 29.4 x 21.3 cm	8645 g	
pallet	120.0 x 80.0 x 164.1 cm	263,4 kg	212.8 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.