

Article 9111

Advocaat-Chocolate Cream Gateau (deep frozen), 1400 g e



EAN: sliced into 14 portions
 inner box: 4002197091119 master box: 4002197991112

Dimensions: d = 28 cm, h = 66+/- 4 mm

Ingredients: 41.2 % **whipped cream**, sugar, water, 7.9 % pears, **wheat flour**, 6.8 % **egg liqueur** (sugar, water, **egg yolk**, ethanol, **egg white**, natural flavouring), **whole egg**, starch (**wheat**), humectants (E 420, E 422), gelatine, invert sugar syrup, 0.4 % low fat cocoa, vegetable oil (rape), dextrose, **sweet whey powder**, emulsifiers (E 472 b, E 481, E 471), glucose-fructose syrup, modified starch, natural flavouring, raising agents (E 500, E 450), ethanol, acids (E 331, E 330), thickeners (E 410, E 440, E 401), **skimmed milk powder**, salt, acidity regulator (E 262), **lactose**, glucose syrup, **milk protein**, vegetable fat (sal), colouring plant extracts (carrot, safflower), stabiliser (E 516).

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

Information to Consumers:

Description: One egg-liqueur flavoured cream and one chocolate flavoured cream filled with a juicy pear preparation. This delicious combination is embeded between a light cake base and delicious sponge cake base.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1093 kJ	261 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		14 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		8,7 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		28 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:		4,0 g		
Moulds	1000	--	Salt:		0,25 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 9 layers 36 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	29.4 x 29.4 x 7.5 cm	1605 g	
	master box	59.9 x 30.2 x 15.5 cm	6741 g	
	pallet	120.0 x 80.0 x 154.5 cm	264,0 kg	201.6 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.