

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: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g: Energy: 1134 kJ 271 kcal Fat: 18 g of which saturates: 11 g Carbohydrate: 24 g of which sugars: 14 g Protein: 4,4 g Salt: 0,18 g The nutritive values depend on natural variations.			Diet: vegetarian: <input type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> lactose-free*: <input type="checkbox"/> with alcohol: <input type="checkbox"/>		
	Standard [cfu/g]	Maximum [cfu/g]						
Total plate count	100 000	--						
Enterobacteriaceae	100	1 000						
E. coli	10	100						
Moulds	1000	--						
S. aureus	10	100						
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 7 layers 28 su / pallet

			gross weight	net weight
Packaging dimensions:	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 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.