

Article 171 **Cheesecake with Tangerines (deep frozen), 2350 g e**



EAN: unsliced, makes 12-16 portions
 inner box: 4002197001712 master box: 4002197901715

Dimensions: d = 27 cm; h = 60 +/- 4 mm

Ingredients: water, 17.5 % **skimmed curd cheese, whole egg**, sugar, 8.7 % **sour cream, wheat flour**, 5.7 % tangerines, **yoghurt**, modified starch, starch (**wheat**), vegetable fats - in varying proportions (palm, coconut), vegetable oils - in varying proportions (rape, sunflower), **sweet whey powder**, glucose-fructose syrup, glucose syrup, dextrose, **skimmed milk powder, egg white powder, butterfat**, acids (E 450, E 341, E 330), **whole egg powder, pregelatinized wheat flour**, raising agent (E 500), salt, thickeners (E 415, E 407, E 401, E 410), emulsifiers (E 481, E 471, E 475, E 472 e), stabilisers (E 412, E 339), natural flavour, acidity regulator (E 331), **milk protein**, colouring plant extracts (carrot, safflower), **wheat gluten, whey protein**.

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

Information to Consumers:

Description: Juicy tangerine slices and a truly exquisite filling with curd cheese, sour cream and yoghurt on a shortcrust dough base. Decorated with jelly. May contain tangerine kernels.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	910 kJ	217 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		9,1 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,0 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		27 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		17 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		6,1 g		
Moulds	1000	--	Salt:		0,44 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: 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/bag 29.2 x 29.2 x 7.5 cm	2534 g	
	master box 59.5 x 29.6 x 15.5 cm	10457 g	
	pallet 120.0 x 80.0 x 154.5 cm	397,8 kg	338.4 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.