

Article 275

## Strawberry Cake (deep frozen), 2250 g



unsliced, makes approx. 14 portions

**EAN:**

inner box: 4002197010073      master box: 4002197910076

**Dimensions:**

d = 28 cm

**Ingredients:**

27.8 % strawberries, water, 14.2 % **whipped cream**, glucose-fructose syrup, **wheat flour**, sugar, **whole egg**, **almonds**, starch (**wheat**), raspberries, vegetable fat (palm), modified starch, dextrose, invert sugar syrup, **buttermilk powder**, humectant (E 420), dried glucose syrup, gelatine, thickeners (E 412, E 415, E 410), vegetable oils - in varying proportions (rape, sunflower), **skimmed milk powder**, acids (E 330, E 331, E 300), gelling agents (E 407, E 410), **yogurt powder**, emulsifier (E 475), **sweet whey powder**, stabilisers (E 461, E 410, E 440), natural flavour, colouring plant extracts (black carrot, black chokeberry juice concentrate, safflower), salt, maltodextrin, acidity regulator (E 330), glucose syrup.

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

### Information to Consumers:

**Description:**

Two light sponges on a crispy short base are filled with fresh buttermilk cream. The top is covered with strawberry halves and coated with jelly. As decoration chopped almonds.

Microbiological data:			Nutritive value per 100 g:			Diet:		
Method according to § 64 LFGB			Energy:	768 kJ	183 kcal			
Recommended and warning values according to DGHM			Fat:	6,5 g		vegetarian: <input type="checkbox"/>		
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	3,7 g		vegan: <input type="checkbox"/>		
Total plate count	100 000	--	Carbohydrate:	28 g				
Enterobacteriaceae	100	1 000	of which sugars:	20 g				
E. coli	10	100	Protein:	2,4 g				
Moulds	1000	--	Salt:	0,21 g				
S. aureus	10	100						
Bacillus cereus	100	1 000						
Salmonella	negative in 25 g		The nutritive values depend on natural variations.					
Listeria monocytogenes	negative in 25 g							

**Shelflife:**

18 months up from production date

**Storage:**

-18 °C or below

**Minimum shelflife after sale:**

minimum 6 months

**Preparation guidelines:**

Remove from packaging in a frozen condition, defrost in a refrigerator. 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:**

PE-coated cardboard box with self-stick label.

**Pallet packaging scheme:**

Euro pallet 4 cakes / selling unit (su)      4 su / layer      9 layers      36 su / pallet

**Packaging dimensions:**

		gross weight	net-weight
inner box/bag	29.8 x 29.4 x 7.7 cm	2452 g	
master box	61.2 x 30.4 x 16.1 cm	10129 g	
pallet	120.0 x 80.0 x 159.9 cm	386,0 kg	324 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.