

Article 300

Almond Bienenstich (deep frozen), 1300 g
 e



EAN: divided into 14 portions
 inner box: 4002197010110 master box: 4002197910113

Dimensions: d = 28 cm, h = 56 +/- 4 mm

Ingredients: 39.6 % **whipped cream**, water, **wheat flour**, sugar, 4.0 % **almonds**, vegetable fat (palm), glucose syrup, **whole egg**, yeast, modified starch, **sweet whey powder**, dextrose, gelatine, **whole milk powder**, starch (**wheat**), **skimmed milk powder**, emulsifiers (E 322, E 471, E 472 e), vegetable oils - in varying proportions (rape, sunflower), **wheat gluten**, **egg white powder**, salt, **lactose**, natural flavour, thickener (E 401), colouring plant extracts (carrot, safflower).

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

Information to Consumers:

Description: Yeast-based layers filled with cream with the taste of vanilla, covered with sliced almonds and a caramel glaze.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1267 kJ	303 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:		9,7 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		29 g	of which sugars:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	Protein:		5,1 g	Salt:	<input type="checkbox"/>
E. coli	10	100			0,45 g		
Moulds	1000	--	The nutritive values depend on natural variations.				
S. aureus	10	100				lactose-free*:	<input type="checkbox"/>
Bacillus cereus	100	1 000				with alcohol:	<input type="checkbox"/>
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: 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

		gross weight	net-weight
Packaging dimensions:	inner box/bag 29.8 x 29.4 x 7.7 cm	1480 g	
	master box 61.2 x 30.4 x 16.1 cm	6226 g	
	pallet 120.0 x 80.0 x 159.9 cm	245,5 kg	187.2 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.