

Article 425

## Premium Frankfurt Ring Cake (deep frozen), 2400 g e



unsliced, makes approx. 20 portions

**EAN:**

inner box: 4002197010608      master box: 4002197910601

**Dimensions:**

d = 28 cm, h = 112 +/-4 mm

**Ingredients:**

30.3 % **butter cream** (water, 28,3 % **butter**, sugar, **butterfat**, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, natural flavour, stabilisers (E 516, E 450), thickener (E 401), colouring plant extracts (carrot, safflower)), 12.5 % **nut brittle** (sugar, 20 % **hazelnuts**, glucose syrup, sugar beet molasses, vegetable fat (sunflower)), **whole egg**, water, **wheat flour**, sugar, cream with vegetable fats (sugar, vegetable oil (rape), vegetable fat (palm), **skimmed milk powder**, emulsifier (E 322), natural flavour), 4.1 % red currant purée, 4.1 % raspberry purée, invert sugar syrup, starch (**wheat**), cherries for decoration (cherries, glucose-fructose syrup, sugar, lemon juice concentrate, colouring plant extracts (carrot, black currants, radish)), humectant (E 420), **egg yolk powder**, vegetable oil (rape), rice flour, stabilisers (E 410, E 440, E 412, E 406), emulsifiers (E 475, E 433), acidity regulator (E 331), raising agent (E 500), natural flavour, colouring plant concentrate (black  
 Tip: Please defrost the product in the packaging.  
 May contain traces of peanuts, other nuts, soy and lupin.

### Information to Consumers:

**Description:**

Three vienna cake bottoms are filled with a raspberry and red currant preparation and a fine vanilla flavoured butter cream. This ring cake is coated with a vegetable fat cream and hazelnut brittle. Decorated with dots of butter cream and cherries.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB Recommended and warning values according to DGHM			Energy:	1380 kJ	330 kcal	vegetarian:	<input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	Fat:		16 g	vegan:	<input type="checkbox"/>
Total plate count	100 000	--	of which saturates:		7,8 g	without palm oil:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	Carbohydrate:		42 g	lactose-free*:	<input type="checkbox"/>
E. coli	10	100	of which sugars:		30 g	with alcohol:	<input type="checkbox"/>
Moulds	1000	--	Protein:		3,4 g		
S. aureus	10	100	Salt:		0,22 g		
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/ 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    2 cakes/ selling unit (su)    4 su / layer    9 layers    36 su / pallet

**Packaging dimensions:**

		gross weight	net weight
inner box	29.8 x 29.4 x 13.8 cm	2684 g	
master box	59.5 x 29.6 x 15.5 cm	5689 g	
pallet	120.0 x 80.0 x 154.5 cm	226,1 kg	172.8 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.