

**Article 460**

## Chocolate and Coconut Slice (deep frozen), 2500 g e



**EAN:** sliced into 20 portions  
 inner box: 4002197004607 master box: 4002197904600

**Dimensions:** 38 x 25 cm, h = 48 +/-4 mm

**Ingredients:** whole egg, sugar, vegetable oils - in varying proportions (rape, sunflower), water, 10.0 % coconut flakes, wheat flour, starch (wheat), humectant (E 420), modified starch, 1.6 % low fat cocoa, sweet whey powder, glucose-fructose syrup, emulsifiers (E 471, E 475, E 481), glucose syrup, salt, natural flavour, skimmed milk powder, whole milk powder, thickener (E 401), colouring plant extracts (carrot, safflower), yogurt powder, gelling agents (E 407, E 410), acids (E 331, E 330).

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

### Information to Consumers:

**Description:** Chocolate cake with a delicate coconut filling. Decorated with coconut flakes and glazed with jelly.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB Recommended and warning values according to DGHM			Energy:	1665 kJ	398 kcal	vegetarian:	<input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	Fat:		24 g	vegan:	<input type="checkbox"/>
Total plate count	100 000	--	of which saturates:		8,8 g	without palm oil:	<input checked="" type="checkbox"/>
Enterobacteriaceae	100	1 000	Carbohydrate:		40 g	lactose-free*:	<input type="checkbox"/>
E. coli	10	100	of which sugars:		26 g	with alcohol:	<input type="checkbox"/>
Moulds	1000	--	Protein:		5,0 g		
S. aureus	10	100	Salt:		0,63 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:** PE-coated cardboard box with self-stick label.

**Pallet packaging scheme:** Euro pallet 3 cakes / selling unit (su) 8 su / layer 7 layers 56 su / pallet

		gross weight	net-weight
<b>Packaging dimensions:</b>	inner box/bag 39.8 x 27.2 x 6.8 cm	2746 g	
	master box 41.2 x 27.8 x 21.3 cm	8492 g	
	pallet 120.0 x 80.0 x 164.1 cm	496,8 kg	420 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.