

Article 510

Marzipan Gateau (deep frozen), 1950 g e



unsliced, makes approx. 16 portions

EAN:

inner box: 4002197005109 master box: 4002197905102

Dimensions:

d = 28 cm, h = 63 +/- 4 mm

Ingredients:

24.7 % **marzipan** (sugar, **almonds**, water, invert sugar syrup, ethanol), water, sugar, **whole egg**, vegetable fats - in varying proportions (palm, coconut), **wheat flour**, 6.2 % raspberries, starch (**wheat**), **butterfat**, invert sugar syrup, modified starch, 1.2 % plain chocolate (sugar, cocoa mass, cocoa butter, **butterfat**, low fat cocoa, emulsifier (E 322)), **sweet whey powder**, humectant (E 420), **almonds**, vegetable oils - in varying proportions (rape, sunflower), **skimmed milk powder**, rice flour, glucose syrup, emulsifiers (E 475, E 433), natural flavour, stabilisers (E 410, E 440, E 412, E 516, E 450), acidity regulator (E 331), raising agent (E 500), salt, gelling agent (E 406), ethanol, caramel sugar, lemon juice concentrate, thickener (E 401), caramel sugar syrup, colouring plant extracts (carrot, safflower).

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

Information to Consumers:

Description:

Light sponge layers filled with a amaretto flavoured cream, chocolate pieces and a raspberry preparation. The Gateau is coated with marzipan. Marzipan shapes for custom decoration are provided. Contains ethanol.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1430 kJ	341 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		17 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		6,8 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		42 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		29 g	with alcohol:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:		4,3 g		
Moulds	1000	--	Salt:		0,19 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 7 layers 28 su / pallet

Packaging dimensions:

		gross weight	net weight
inner box/bag	29.2 x 29.2 x 10.5 cm	2180 g	
master box	59.3 x 29.4 x 21.3 cm	9091 g	
pallet	120.0 x 80.0 x 164.1 cm	275,9 kg	218.4 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.