

Article 528

Chocolate and Cherry Cream Slice (deep frozen), 1950 g e



EAN: sliced into 20 portions
 inner box: 4002197005284 master box: 4002197201242

Dimensions: 38 x 25 cm, h = 40 +/- 4 mm

Ingredients: 29.4 % sour cherries, 23.3 % **whipped cream**, sugar, water, vegetable oil (rape), **whole egg**, starch (**wheat**), **wheat flour**, modified starch, dextrose, **skimmed milk powder**, 0.4 % low fat cocoa, **sweet whey powder**, gelatine, acids (E 341, E 450), thickeners (E 412, E 410, E 401), emulsifier (E 471), raising agent (E 500), salt, vegetable fat (sal), **pregelatinized wheat flour**, **lactose**, natural flavour, cinnamon, stabilisers (E 450, E 516), colouring plant extracts (carrot, safflower), glucose syrup.

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

Information to Consumers:

Description: Vanilla and cocoa pound cake with sour cherries, filled with a vanilla flavoured cream and topped with a cocoa decoration powder. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1203 kJ	287 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:		5,9 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		28 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		2,9 g		
Moulds	1000	--	Salt:		0,34 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: PE-coated cardboard box with self-stick label.

Pallet packaging scheme: Euro pallet 3 cakes / selling unit (su) 8 su / layer 8 layers 64 su / pallet

		gross weight	net weight
Packaging dimensions:	inner box/bag 27.0 x 39.2 x 5.4 cm	2171 g	
	master box 40.0 x 27.2 x 17.0 cm	6751 g	
	pallet 120.0 x 80.0 x 151.0 cm	453,4 kg	374.4 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.