

Article 575

Raspberry-Straciatella Cream Slice (deep frozen), 1700 g e



EAN: sliced into 20 portions
 inner box: 4002197010363 master box: 4002197910366

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

Ingredients: 23.7 % **whipped cream**, 12.4 % raspberries, sugar, water, **whole egg**, vegetable oil (rape), starch (**wheat**), 4.9 % **marzipan raw paste (almonds)**, sugar, water, invert sugar syrup), 3.5 % chocolate flakes (sugar, low fat cocoa, cocoa mass, cocoa butter, glucose syrup, emulsifier (E 322)), **wheat flour**, invert sugar syrup, modified starch, cocoa-containing fat-icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), **skimmed milk powder**, **sweet whey powder**, gelatine, stabilisers (E 410, E 440, E 412), natural flavour, emulsifier (E 471), salt, gelling agent (E 406), lemon juice concentrate, **lactose**, thickener (E 401), colouring plant extracts (carrot, safflower), glucose syrup.

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

Information to Consumers:

Description: Pound cake with chocolate flakes, covered with a raspberry filling and a cream with vanilla taste. Decorated with a cocoa-containing topping.

Microbiological data:			Nutritive value per 100 g:		Diet:	
Method according to § 64 LFGB			Energy:	1373 kJ	328 kcal	vegetarian: <input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	20 g		vegan: <input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	6,5 g		without palm oil: <input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	32 g		lactose-free*: <input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	21 g		with alcohol: <input type="checkbox"/>
E. coli	10	100	Protein:	3,7 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 9 layers 72 su / pallet

		gross weight	net weight
Packaging dimensions:	inner box/bag 39.8 x 27.1 x 5.5 cm	1924 g	
	master box 41.2 x 28.0 x 17.6 cm	5999 g	
	pallet 120.0 x 80.0 x 173.4 cm	453,2 kg	367.2 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.