

Article 610

**Chocolate Cream Gateau (deep frozen),
 1900 g e**



unsliced, makes approx. 16 portions

EAN:

inner box: 4002197010158 master box: 4002197910151

Dimensions:

d = 28 cm, h = 73 +/- 4 mm

Ingredients:

49.7 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, starch (**wheat**), 2.0 % low fat cocoa, cocoa-containing fat-icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), invert sugar syrup, humectant (E 420), cocoa mass, gelatine, rice flour, cocoa butter, vegetable oil (rape), emulsifiers (E 475, E 433, E 322), modified starch, acidity regulator (E 331), raising agent (E 500), **lactose**, glucose syrup, natural flavour, ground vanilla bean.

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

Information to Consumers:

Description:

A combination of chocolate and vanilla flavored cream between light and chocolate sponge layers. The Gateau is decorated with a cocoa-containing topping and chocolate chips.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1147 kJ	274 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:			vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:			lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:			with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:				
Moulds	1000	--	Salt:				
S. aureus	10	100					
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 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	2129 g	
master box	59.3 x 29.4 x 21.3 cm	8889 g	
pallet	120.0 x 80.0 x 164.1 cm	270,2 kg	212.8 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.