

**Article 615**      **Cream Gateau Tiramisu (deep frozen),  
 1750 g e**



unsliced, makes approx. 16 portions

**EAN:**                      inner box: 4002197010554      master box: 4002197910557

**Dimensions:**              d = 28 cm, h = 60 +/- 4 mm

**Ingredients:**              44.1 % **whipped cream**, water, sugar, **wheat flour**, **whole egg**, starch (**wheat**), 2.0 % **skimmed quark**, invert sugar syrup, dextrose, 1.4 % white wine, **egg white**, 0.8 % **mascarpone powder**, **butterfat**, gelatine, humectant (E 420), **egg yolk**, 0.3 % coffee extract, rice flour, chocolate flakes (emulsifier E 322), vegetable oil (rape), stabiliser (E 420), modified starch, 0.1 % roasted coffee, 0.1 % rum blending, emulsifiers (E 475, E 433, E 471), **skimmed milk powder**, fructose syrup, low fat cocoa, **cream powder**, ethanol, **yogurt powder**, vegetable fat (sal), acid (E 330), glucose syrup, colouring plant extract (carrot), caramel sugar, natural flavour.

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

## Information to Consumers:

**Description:**              Two sponge layers, one of them soaked with coffee. The Gateau is filled with two tasty cream fillings rounded off with curd cheese, coffee and amaretto flavour. The top is covered with cocoa decoration powder. As decorative feature: hollows on the surface. Contains ethanol.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1135 kJ	271 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	16 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	10 g		without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	26 g		lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	16 g		with alcohol:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:	4,3 g			
Moulds	1000	--	Salt:	0,15 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. 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    4 cakes / selling unit (su)      4 su / layer      7 layers      28 su / pallet

		gross weight	net-weight
<b>Packaging dimensions:</b>	inner box/bag 29.8 x 29.4 x 10.7 cm	2046 g	
	master box 60.7 x 30.4 x 22.1 cm	8543 g	
	pallet 120.0 x 80.0 x 169.7 cm	260,5 kg	196 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.