

Article 619

Lemon-Gin Buttercream Gateau (deep frozen), 2250 g e



unsliced, makes approx. 16 portions

EAN:

inner box: 4002197006199 master box: 4002197906192

Dimensions:

d=28 cm; h= 60 +/- 4 mm

Ingredients:

47.7 % **butter cream** (water, 28,2 % **butter**, sugar, **butterfat**, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, rice flour, natural flavour, fructose syrup, stabilisers (E 516, E 450), thickener (E 401), colouring plant extracts (safflower, carrot), natural lime flavour), **whole egg**, water, **wheat flour**, cake icing with vegetable fats (sugar, vegetable fat (palm), vegetable oil (rape), **skimmed milk powder**, **lactose**, cocoa butter, **sweet whey powder**, emulsifier (E 322)), sugar, starch (**wheat**), invert sugar syrup, 1.6 % Dry Gin, humectant (E 420), 0.8 % **almonds**, cocoa-containing fat-icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), vegetable oil (rape), **egg yolk powder**, glucose syrup, rice flour, 0.3 % lemon juice concentrate, low fat cocoa, emulsifiers (E 475, E 433), raising agent (E 500), acid (E 330), stabilisers (E 410, E 440, E 412), gelling agent (E 406), natural flavour, colouring plant

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

Information to Consumers:

Description:

Butter cream with lemon taste layered between three lemon flavoured sponge layers and a one cocoa-sponge layer. Refined with a lemon preparation and Dry Gin from the black forest. Decorated with a light and a cocoa-containing fat-icing. The bottom edge is garnished with sliced almonds.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1414 kJ	338 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		21 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		11 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		33 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		21 g	with alcohol:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:		3,6 g		
Moulds	1000	--	Salt:		0,25 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 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	2497 g	
master box	59.3 x 29.4 x 21.3 cm	10361 g	
pallet	120.0 x 80.0 x 164.1 cm	311,4 kg	252 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.