

Article 625

Cold Brew Tea Gateau with Passionfruit (deep frozen), 1850 g e



EAN: sliced into 12 portions
 inner box: 4002197006250 master box: 4002197906253

Dimensions: d= 25 cm

Ingredients: whipped cream, water, sugar, whole egg, wheat flour, vegetable oils - in varying proportions (rape, sunflower), sour cream, starch (wheat), skimmed curd cheese, modified starch, 0.9 % Passion fruit juice concentrate, 0.7 % cold brewed black tea, glucose-fructose syrup, acids (E 341, E 450, E 330), low fat cocoa, gelatine, dextrose, emulsifiers (E 475, E 471, E 481, E 433, E 322), humectant (E 420), yoghurt powder, raising agent (E 500), skimmed milk powder, natural flavour, rice flour, cocoa butter, passion fruit powder, salt, colouring plant extracts (carrot, pumpkin), lactose, glucose syrup, thickener (E 410), stabilisers (E 410, E 440, E 412, E 406), acidity regulator (E 333).

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

Information to Consumers:

Description: A pound cake and a chocolate sponge layer, filled with passion fruit cream and cold brew tea cream, with a passion fruit preparation in between. A passion fruit preparation swirled with cocoa-based fat glaze decorates this delicately sour fruity cake.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1208 kJ	288 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:	6,9 g		without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	29 g		lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	17 g		with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:	3,7 g			
Moulds	1000	--	Salt:	0,41 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) 6 su / layer 7 layers 42 su / pallet

		gross weight	net weight
Packaging dimensions:	inner box/bag 26.1 x 26.3 x 9.8 cm	2041 g	
	master box 53.6 x 26.5 x 20.0 cm	8486 g	
	pallet 120.0 x 80.0 x 155.0 cm	377,7 kg	310.8 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.