

**Article 630**

**Cream Cheese Gateau (deep frozen),  
 1800 g e**



unsliced, makes approx. 16 portions

**EAN:**

inner box: 4002197006304      master box: 4002197200207

**Dimensions:**

d = 28 cm, h = 70 +/- 4 mm

**Ingredients:**

42.3 % **whipped cream**, sugar, water, **whole egg**, **wheat flour**, 6.0 % **skimmed curd cheese**, starch (**wheat**), **yoghurt**, humectants (E 420, E 422), invert sugar syrup, gelatine, dextrose, vegetable oil (rape), rice flour, glucose-fructose syrup, **skimmed yogurt powder**, acids (E 330, E 450, E 262), emulsifiers (E 475, E 471, E 433), raising agent (E 500), **sweet whey powder**, modified starch, **buttermilk powder**, glucose syrup, salt, natural flavour, thickener (E 410), **skimmed milk powder**, vegetable fat (sal).

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

**Information to Consumers:**

**Description:**

Fresh cream, curd cheese and yoghurt between sponge layers, covered with decoration powder.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1092 kJ	261 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		14 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		9,0 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		28 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:		4,7 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	2043 g	
master box	59.3 x 29.4 x 21.3 cm	8545 g	
pallet	120.0 x 80.0 x 164.1 cm	260,6 kg	201.6 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.