

Article 645

Cream Cheese Gateau with Tangerines (deep frozen), 1950 g e



unsliced, makes approx. 16 portions

EAN:

inner box: 4002197010196 master box: 4002197910199

Dimensions:

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

Ingredients:

26.8 % **whipped cream**, 12.6 % tangerines, water, sugar, 8.2 % **skimmed curd cheese**, **wheat flour**, 7.7 % **cream cheese (fat)**, vegetable fats - in varying proportions (palm, coconut), **whole egg**, glucose-fructose syrup, starch (**wheat**), **skimmed yogurt**, invert sugar syrup, gelatine, vegetable oils - in varying proportions (rape, sunflower), humectant (E 420), modified starch, rice flour, acids (E 330, E 331), emulsifiers (E 475, E 433), salt, thickeners (E 410, E 407), **lactose**, **skimmed yogurt powder**, glucose syrup, gelling agents (E 407, E 410), raising agent (E 500), **sweet whey powder**, dextrose, natural flavour.

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

Information to Consumers:

Description:

Fresh cream refined with cream cheese on a biscuit crumble dough, decorated with tangerines and glazed with jelly. May contain tangerine kernels.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1031 kJ	246 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		15 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		9,2 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		23 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		15 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		4,2 g		
Moulds	1000	--	Salt:		0,28 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 9 layers 36 su / pallet

Packaging dimensions:

		gross weight	net weight
inner box/bag	29.8 x 29.4 x 7.7 cm	2154 g	
master box	61.2 x 30.4 x 16.1 cm	8922 g	
pallet	120.0 x 80.0 x 159.9 cm	342,5 kg	280.8 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.